

IL MASSIMO

BRUNCH COCKTAILS

Mimosa | 8

Fresh Orange Juice, Prosecco

Massimo Mimosa | 10

Fresh Raspberries, Raspberry Liqueur, Simple Syrup, Prosecco

Mimosa Bar | 42

Bottle of Prosecco, Selection of Seasonal Juices

Spring Spritz | 14

Limoncello, Stoli Blueberry, Prosecco

Sgroppino | 14

Grey Goose Citron, Italicus, Lemon Sorbet, Prosecco

Loaded Bloody Mary | 18

Tito's Vodka, House-Made Bloody Mary Mix, Antipasto Skewer, Celery, Olives.

Nocciola | 14

Vanilla Vodka, Amaretto, Nocello, Espresso, Touch Of Milk

BSB Espresso | 15

House-Made Brown Sugar Bourbon, Espresso, Chocolate Bitters, Kahlua

Tiramisu Martini | 14

Vanilla Vodka, Triple Chocolate Liqueur, Cinnamon Simple, Espresso, Touch of Milk

EASTER BRUNCH

Burrata Primavera | 22

Mixed Greens, Burrata, Cantaloupe Melon, Watermelon, Red Onion, Passionfruit Dressing

Bruschetta Alle Melanzane | 18

Fried Eggplant, Marinara Sauce, Fresh Mozzarella, Pecorino Romano, Basil

Gnocchi Fritti | 17

Fried Gnocchi Stuffed With Red Pepper, Pink Sauce, Creme Fraiche

Breakfast Sandwich | 18

Thickcut Applewood Smoked Bacon, Fontina Cheese, Fried Egg

Ravioli Di Magro | 25

Ricotta and Spinach Stuffed Ravioli, Brown Butter and Sage Garlic Sauce, Pecorino Romano.

Carbonara Di Pasqua | 27

Guanciale, Raw Farm Eggs, Pecorino Romano, Crushed Black Pepper, Seasoned Taralli Pugliesi

Crêpe All'Aragosta | 21

Lobster, Mushrooms, Ricotta, Sherry Shallot Cream, Creme Fraiche

Massimo Breakfast | 18

2 Sunny Eggs, Thickcut Applewood Smoked Bacon, Spicy Andouille Sausage, Black Beans

Crab Cake Benedict | 22

Crab Cake, Poached Eggs, Hollandaise Sauce, Spinach, Gorgonzola Cheese, Roasted Potato.

French Toast | 16

Strawberries, Maple Mascarpone, Organic Vermont Maple Syrup

Pancakes | 22

Whipped Ricotta, Fresh Berries, Orange Zest, Organic Vermont Maple Syrup

Bombolini | 12

Italian Hole-Less Potato Doughnut Filled With Nutella and Vanilla Cream.

★ ANTIPASTO

Ribollita Toscana | 12

Tuscan Stew of Slow Cooked Cannellini Beans, Potatoes, Kale, Focaccia Croutons

Calamari Fritti | 17

Point Judith Calamari, Roasted Cherry Tomatoes, Pepper Rings, Arugula, Spicy Lemon Aioli

Cozze all' Arrabbiata | 16

Farm Raised P.E.I. Mussels, Tomato Sea Broth, Spicy Calabrian Chilies, Garlic, Grilled Rustic Bread

Polpetta | 15

House-made Beef Meatballs, San Marzano Marinara, Narragansett Creamery Ricotta

Melanzane alla Parmigiana | 15

Layered Eggplant, Fresh Mozzarella, San Marzano Marinara

Pizzetta Margherita | 18

Crushed Pomodorini Tomatoes, Fresh Mozzarella, Basil

Antipasto Rustico | 29

Selection of Meats, Cheeses and Marinated Vegetables, Assorted Nuts

★ INSALATA

Insalata Mista | 12

Farm Salad of Mixed Greens, Garden Vegetables, Shaved Grana Padano, White Balsamic Vinaigrette

Insalata di Cesare | 14

Classic Caesar, Shaved Grana Padano, Focaccia Crisp, Anchovy

★ PASTA

Ricotta Ravioli | 23

San Marzano Marinara, Pomodorini Tomatoes, Garlic, EVOO, Torn Basil

Short Rib Gnocchi | 26

House-Made Potato Dumplings, Slow Braised Pulled Short Rib Ragù, Parmigiano Reggiano, Gremolata

Ziti Rigati del Cardinale | 25

San Marzano Tomato Pink Sauce, Pecorino Romano

Add Chicken 4 || Sausage 4 || Impossible Vegan Sausage 4

Fusilli con Polpetta e Burrata | 26

House-made Meatballs, Narragansett Creamery Burrata, San Marzano Marinara

Fettuccine alla Bolognese | 26

Slow Braised Beef Ragù, Pecorino Romano

Spaghetti al Nero con Aragosta | 39

Black Squid Ink Spaghetti, R.I. Lobster, English Peas, Seasonal Mushrooms, Lobster Cream, Toasted Bread Crumbs

★ CARNE E PESCE

Risotto Ai Gamberi | 31

Gulf Shrimp, Mascarpone Risotto, House Roasted Cherry Tomato, English Peas

Branzino | 38

Mediterranean Seabass, Seasonal Vegetable Fregola, Artichokes, Lemon White Wine Sauce

Anatra | 36

House Cured Duck Confit, Fig Walnut & Mascarpone Ravioli, Sage Cream, Truffle Honey

Parmigiano: Chicken | 27 || **Eggplant** | 25

Breaded and Pan-Fried, Mozzarella, San Marzano Tomato Sauce, Ziti Rigati

Vitello alla Griglia | 38

Pan Seared Veal Tenderloin Wrapped in Prosciutto di Parma and Sage, Cipollini Onion Demi Glace, Charred Scallions, Whipped Potatoes

Filetto di Manzo | 46

8oz Filet Mignon, Whipped Potatoes, Broccoli Rabe, Crispy Shallots, Demi Glace

EASTER DESSERT

Pastiera Di Grano | 12

Traditional Easter Neapolitan Dessert, Cooked Wheat, Ricotta, Candied Orange, Sweet Shortcrust Pastry