

# IL MASSIMO

## BRUNCH COCKTAILS

**Mimosa | 8**

Fresh Orange Juice, Prosecco

**Mamasa | 10**

Raspberry,  
Simple Syrup, Prosecco

**Mimosa Bar | 42**

Bottle of Prosecco, Selection of Seasonal Juices

**Spring Spritz | 14**

Limoncello, Stoli Blueberry, Prosecco,  
Topped With Sprite

**Spiced Peach Iced Tea | 14**

Peach Infused Bourbon, Simple Syrup,  
Freshly Brewed Iced Tea

**Mamma Mary | 18**

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

**Toasted Coconut Espresso Martini | 15**

1800 Coconut, Frangelico, Espresso,  
Rumchata, Shaved Coconut

**Brown Sugar Bourbon 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

## BRUNCH

**Caprese Primavera | 22**

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

**Bruschetta All'Italiana | 19**

Stracciatella Di Burrata, Seasoned Chopped  
Tomatoes, Prosciutto Di Parma, Grilled Italian  
Bread

**Insalata Di Polipo | 19**

Poached Octopus, Boiled Potatoes, Olives,  
Lemon Vinaigrette

**Breakfast Sandwich | 18**

Thickcut Applewood Smoked Bacon, Fontina  
Cheese, Fried Egg

**Ravioli con Gamberi e Spinaci | 32**

Ravioli Stuffed With Shrimp and Spinach,  
Lemon White Wine, Sautéed Shrimp, Gremolata

**Surf & Turf | 38**

Hanger Steak, Poached Eggs, English Muffin,  
Lobster Meat, Lobster Sauce, Roasted Potatoes

**Crêpe All'Aragosta | 21**

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

**Short rib Hash | 18**

2 Sunny Eggs, Roasted Peppers, Caramelized  
Onions, Grilled Rustic Bread

**Crab Cake Benedict | 22**

House-Made Crab Cake, Poached Eggs,  
Hollandaise Sauce, Fingerling Potatoes

**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

**Tiramisu Al Pistacchio | 12**

Espresso Soaked Lady Fingers, Mascarpone, Pistacchio

### ★ 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 Ragu,  
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 Ragu, 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 Sea Bass, Fresh Lemon, Capers, Fresh Oregano, Sautéed  
Haricot Vert, Calabrian Chili with Garlic and EVOO

**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

**Filetto di Manzo | 46**

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