

RISTORANTE
IL MASSIMO

BRUNCH COCKTAILS

Mimosa | 8
Fresh Orange Juice, Prosecco

Mamosa | 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

Sgroppino | 14
Grey Goose Citron, Italicus, Lemon Sorbet,
Prosecco

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

Italian Iced Coffee | 10
Fresh Brewed Coffee, Nocello Walnut
Liqueur, Touch Of Cream


Tiramisu Martini | 14
Vanilla Vodka, Triple Chocolate Liqueur,
Cinnamon Simple, Espresso, Touch of Milk

BRUNCH

Caprese Primavera | 22 
Mixed Greens, Fresh Buffalo Mozzarella,
Cantaloupe Melon, Watermelon, Red Onion,
Passionfruit Dressing

Millefoglie di Melanzane | 23
Breaded Eggplant Layered with Mixed
Mushrooms, Fontina Cheese, San Marzano
Marinara Sauce

Insalata Di Polipo | 19 
Poached Octopus, Castelvetrano Olives,
Cherry Tomatoes, Celery, Parsley,
Lemon Vinaigrette

Breakfast Sandwich | 18 
Thickcut Applewood Smoked Bacon, Fontina
Cheese, Fried Egg

Ravioli con Granchio Blu | 36
Ravioli Stuffed With Blue Crab Meat,
Sherry Shallot Cream Sauce, Lump Crab Meat

Surf & Turf | 38 
Hanger Steak, Poached Eggs, English Muffin,
Lobster Meat, Lobster Sauce, Roasted Potatoes

Crêpe Gamberi e Spinaci | 24
Baby Spinach, Ricotta Cheese, Shrimp, Spinach
Bechamel Cream, Roasted Cherry Tomatoes,
Creme Fraiche

Short Rib Hash | 18 
2 Sunny Eggs, Roasted Peppers, Caramelized
Onions, Grilled Rustic Bread

Seafood Cake Benedict | 25
House-Made Seafood Cake, Poached Eggs,
Hollandaise Sauce, Roasted Potatoes

French Toast | 18
Strawberries, Whipped Sweet Ricotta Cheese,
Organic Vermont Maple Syrup

Belgian Waffle | 22
Vanilla Pastry Cream, Nutella Drizzle,
Strawberries, Caramel Gelato

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 | 18 
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

Polpette | 15
House-made Beef Meatballs, San Marzano Marinara,
Narragansett Creamery Ricotta

Melanzane alla Parmigiana | 16
Layered Eggplant, Fresh Mozzarella, San Marzano Marinara

Pizzetta Margherita | 18
Crushed Pomodorini Tomatoes, Fresh Mozzarella, Basil

Antipasto Rustico | 33 
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 | 15 
Classic Caesar, Shaved Grana Padano, Focaccia Crisp, Anchovy

Tiramisu Al Limone | 12
Limoncello Soaked Lady Fingers, Mascarpone, Lemon


★ PASTA


Ricotta Ravioli | 23
San Marzano Marinara, Pomodorini Tomatoes, Garlic, EVOO, Torn Basil

Short Rib Gnocchi | 27 
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 Polpette e Burrata | 27
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 | 34 
Gulf Shrimp, Mascarpone Risotto, House Roasted Cherry Tomato,
English Peas

Branzino | 42 
Mediterranean Sea Bass, Fresh Lemon, Capers, Fresh Oregano, Sauteed
Haricot Vert, Calabrian Chili with Garlic and EVOO

Anatra | 38 
House Cured Duck Confit, Fig Walnut & Mascarpone Ravioli, Sage Cream,
Truffle Honey

Parmigiano: Chicken | 28 
Eggplant | 25
Breaded and Pan-Fried, Mozzarella, San Marzano Tomato Sauce, Ziti Rigati

Filetto di Manzo | 52 
8oz Filet Mignon, Whipped Potatoes, Broccoli Rabe, Crispy Shallots, Demi
Glacé

 **Gluten-Free Option Available**