21 cm

21 cm

29.7 cm

ماسيموز

مارينا دبي • سيتي ووك • مول الإمارات • ذا بيتش جي بي ار
جزيرة السعديات • سيتي سنتر الزاهية • بالم جميرا مول

Massimo's

Dubai Marina • City Walk • Mall of the Emirates • The Beach JBR
City Centre Al Zahia • Al Saadiyat Island • Palm Jumeirah Mall

ANTIPASTI - APPETIZER

Focaccia Bianca G — 49
Warm focaccia bread drizzled with olive oil and rosemary

Focaccia Massimo's GD — 79
Fresh focaccia bread with creamy burrata, olive oil and sun-dried tomatoes

Bruschetta G — 59
Toasted bread, cherry tomatoes, garlic, fresh basil with olive oil and oregano

Parmigiana di Melanzane DG — 86
Baked eggplant with tomato sauce, mozzarella and parmesan cheese

Burrata Fresca D — 85
Fresh creamy burrata, with cherry tomatoes, olives and olive oil

Caprese di Bufala D — 82
Fresh buffalo mozzarella, fresh tomatoes, basil, oregano and olive oil

Polpo alla Griglia SD — 87
Grilled octopus served with mashed potatoes, topped with sundried tomatoes and rocket

Tartare di Avocado e Salmone ES — 82
Smoked salmon and avocado with mayonnaise, lemon and olive oil

Gamberi Aglio Olio e Peperoncino SD — 87
Succulent shrimp cooked with garlic, parsley, olive oil and a hint of chili

Frittura di Calamari Gamberi e Verdurine SGE — 87
Deep-fried calamari, shrimp, carrots and zucchini, served with a light mayo dip

Arancini GDEC — 67
Fried saffron rice balls, stuffed with mozzarella, scamorza and parmesan

Vitello Tonnato SE — 89
Thinly sliced veal carpaccio with creamy tuna sauce, topped with capers

Polpo all'olio d'oliva S — 87
Tender octopus drizzled with premium olive oil, served with sea salt and lemon

Crocchette di patate GDE — 57
Crispy mashed potato stuffed with mozzarella, scamorza and parmesan cheese

Bresaola e Caprino D — 76
Thinly sliced beef bresaola paired with creamy goat cheese and rucola, lemon

Carpaccio di Carne DR — 87
Savory beef carpaccio complemented by rucola and rich parmesan cheese and pepper

INSALATE - SALAD

Polpo all'insalata SG — 87
Octopus with tomatoes, celery, potatoes, spinach and rocket, dressed in lemon juice

Chicken Caesar GDECS — 75
Lettuce, parmesan, croutons, topped with caesar dressing and grilled chicken

Feta Salad D — 68
Bell peppers, tomatoes, cucumber, kalamata olives, capers, feta cheese, white onions and oregano

Quinoa Mixed Salad — 68
Quinoa, lettuce, avocado, cherry tomato, cucumber, kalamata olives and artichokes

Insalata di Rucola SD — 68
Rocket salad with shrimp, avocado, cherry tomatoes, parmesan and balsamic dressing

Salmon Salad NS — 68
Smoked salmon, crisp greens, capers, cherry tomatoes, artichoke hearts and walnuts

Mixed Salad C — 55
Lettuce, cherry tomatoes, rocket, celery, fennel, olives, artichokes, cucumber and carrots

ZUPPE - SOUP

Minestrone GD — 58
Vegetable Soup

Crema di Asparagi GD — 55
Asparagus Cream Soup

Crema di Zucca GDC — 55
Pumpkin Soup

Zuppa di Lenticchie G — 55
Lentil Soup

Zuppa di Pomodoro NDC — 55
Tomato Soup

PASTA FRESCA - HOMEMADE PASTA

Ravioli ai Funghi Porcini NDGEC — 90
Homemade porcini mushroom ravioli with porcini mushrooms, truffle paste and walnuts

Ravioli di Zucca Burro e Salvia NDGEC — 90
Homemade pumpkin ravioli with butter and sage sauce, topped with crispy amaretti

Ravioli Ricotta e Spinaci DGEC — 90
Homemade ricotta and spinach ravioli with butter and sage sauce

Pappardelle con Porcini e Crema al Tartufo DGEC — 90
Homemade pappardelle with porcini mushrooms in a creamy truffle sauce

Gnocchi alla Sorrentina DGEC — 88
Gnocchi with tomato sauce, mozzarella and basil

Lasagne Bolognese DGEC — 95
Traditional Bolognese lasagna with meat sauce, béchamel, mozzarella and parmesan

Lasagne Vegetariana DGEC — 88
Vegetarian lasagna with zucchini, carrots, eggplant, onion, bell pepper, and béchamel with mozzarella and parmesan

PASTA

Linguine di Gragnano all'Astice SGC — 145
Linguine di Gragnano with lobster in a rich tomato sauce

Linguine di Gragnano Frutti di mare SGC — 130
Linguine di Gragnano with clams, mussels, squid and prawns in tomato sauce

Spaghetti alle Vongole SGC — 115
Spaghetti with clams, garlic, chili and parsley

Rigatoni cacio e pepe GD — 95
Rigatoni with Pecorino Romano, cracked black pepper, and truffle flakes

Linguine alla Puttanesca SGCD — 95
Linguine with tomato sauce, garlic, onion, anchovies, capers and olives

Paccheri alla Cernia SGC — 95
Paccheri pasta paired with tender hammour, simmered in pomodoro sauce

Paccheri alla Siciliana DGC — 90
Paccheri with tomato sauce, eggplant, ricotta and parmesan

Tagliatelle Alfredo DGEC — 90
Tagliatelle in a cream sauce with chicken, champignon mushrooms, truffle oil and parmesan

Tagliatelle alla Bolognese DGEC — 90
Tagliatelle pasta with bolognese sauce

Penne all'Arrabbiata DGC — 80
Penne with tomato sauce and chili flakes

Penne ai Quattro Formaggi DGC — 80
Penne with a creamy blend of emmental, taleggio, parmesan and gorgonzola

RISOTTI

Risotto Asparagi e Gamberetti DGS — 95
Risotto with asparagus, parmesan, prawns and saffron

Risotto ai Funghi Porcini DG — 90
Risotto with porcini mushrooms, parmesan, finished with truffle oil and truffle paste

Risotto al Tartufo DG — 95
Risotto with truffle oil, truffle paste, parmesan and truffle flakes

CARNE - MEAT

Filetto di Manzo alla Brace D — 145
Grilled beef tenderloin, served with fresh salad and oven-baked potatoes

Filetto di Manzo al Pepe Verde DGM — 150
Grilled beef tenderloin with creamy green pepper sauce, fresh salad and oven-baked potatoes

Filetto di Manzo con Funghi Gratinati DG — 150
Grilled beef tenderloin with mushroom gratin, fresh salad and oven-baked potatoes

Cotoletta alla Milanese GE — 145
Deep-fried veal cutlet with golden French fries, rocket and cherry tomatoes

Straccetti di Filetto DG — 120
Beef tenderloin strips sautéed with olive oil, garlic and lemon juice, topped with rocket

Tagliata di Manzo D — 130
Grilled ribeye steak, sliced and topped with rocket and shaved parmesan

Scaloppine di Vitello al Limone DGC — 125
Veal escalope with lemon sauce, oven-baked potatoes and mixed salad

Petto di Pollo alla Griglia D — 90
Grilled chicken breast with fresh mixed salad

PESCE - FISH

Branzino Fresco alla Griglia S — 130
Grilled fresh sea bass with lemon zest and mixed salad

Filetto di Branzino in Crosta di Zucchine S — 130
Oven-baked sea bass fillet in a zucchini crust, served with oven-baked potatoes

Filetto di Branzino Asparagi e Patate DSC — 130
Oven-baked sea bass fillet with asparagus and potatoes, finished with asparagus purée

Tonno alla Griglia con Verdure S — 130
Grilled tuna steak served over grilled capsicum, eggplant and zucchini

Tonno al Sesamo con Verdure SS — 130
Sesame-crusted tuna steak with grilled vegetables

Trancio di Salmone alla Griglia SD — 130
Grilled salmon fillet, served with mashed potatoes

Merluzzo alla Pizzaiola SG — 130
Cod fish in tomato sauce with cherry tomatoes, kalamata olives, capers, garlic onion, basil, chili and oregano

CONTORNI - SIDE DISH

Verdure alla Griglia — 35
Grilled vegetables – zucchini, eggplant and capsicum with a smoky flavor

Peperoni Grigliati — 35
Grilled peppers with capers,kalamata olives, garlic and olive oil

Polenta Fritta GD — 35
Fried Polenta

Patate Fritte G — 35
French Fries

Pure' di Patate D — 40
Mashed Potatoes

Insalata Mista C — 35
Mixed Salad

CHILDREN

Chicken Fingers with Fries GE — 60

Spaghetti o Penne al Pomodoro o Bolognese DGC — 60
Spaghetti or Penne with tomato sauce or Bolognese sauce

PIZZA

Gluten-free dough available for AED 10

Margherita GD — 78
Tomato sauce, mozzarella and basil

Margherita con Bufala GD — 88
Tomato sauce, fresh buffalo mozzarella and basil

Bufalina GD — 88
Tomato sauce, rocket, buffalo mozzarella, cherry tomatoes and basil

Diavola GD — 96
Tomato sauce, mozzarella, spicy beef salami and chili

Bresaolina GD — 88
Tomato sauce, mozzarella, bresaola, rocket and cherry tomatoes

Quattro Stagioni GD — 88
Tomato sauce, mozzarella, turkey ham, mushrooms, olives and artichokes

Turkey Ham GD — 85
Tomato sauce, turkey ham and mozzarella

Burrata GD — 95
Tomato sauce, fresh burrata, cherry tomatoes, olive oil and basil

Frutti di Mare GDS — 95
Tomato sauce, mozzarella, clams, squid, prawns and mussels

Napoli GDS — 85
Tomato sauce, mozzarella, capers, anchovies, olives and garlic

Quattro Formaggi GD — 88
A blend of four cheeses: gorgonzola, mozzarella, scamorza and parmesan

Gorgonzola GD — 88
Tomato sauce, turkey ham, mozzarella, onions and gorgonzola cheese

Tonno GDS — 88
Tomato sauce, tuna, mozzarella, black olives and onions

Truffle GD — 95
Mozzarella, truffle shavings, truffle oil and truffle paste

Wurstel e Patatine GD — 88
Tomato sauce, beef sausage, fries and mozzarella

Hawaii GD — 85
Tomato sauce, turkey ham, pineapple and mozzarella

Calzone al Forno GD — 95
Oven-baked calzone stuffed with mozzarella, ricotta, beef salami and provola topped with tomato sauce and basil

Calzone Fritto GD — 95
Deep-fried calzone stuffed with ricotta, provola, black pepper, beef salami and mozzarella, topped with tomato sauce and basil

Vegetariana GD — 88
Mozzarella cheese, cherry tomatoes, zucchini, mushrooms, eggplant artichokes, capsicum and black olives

DDairy GGluten CCelery NNuts MMustard SSeafood SSesame EEgg RRaw

Disclaimer: Please notify your server of any allergies or dietary requirements