

# MASSIMO

RESTAURANT & BAR

## BAR MENU

<b>olives</b> <i>sicilian, olive oil, focaccia</i>	10
<b>pesto</b> <i>olive oil, pine nuts, parmesan</i>	12
<b>kingfish</b> <i>(carpaccio) thinly cut, olive oil, lime, black salt, crusty bread</i>	16
<b>calamari</b> <i>lightly floured, flash fried, romesco sauce</i>	14
<b>chargrilled prawns</b> <i>split prawns w/ salmoriglio (olive oil &amp; lemon) &amp; chilli</i>	17
<b>italian sausages</b> <i>chargrilled, fregola, fresh tomato, olive oil, garlic, parsley</i>	14
<b>natural</b> (8) <i>salmon roe, champagne vinaigrette</i>	22
<b>chargrilled octopus</b> <i>salmoriglio (olive oil &amp; lemon), parsley, garlic, oregano</i>	17
<b>tramezzino</b> <i>burrata cheese, prosciutto, rocket w/ charred focaccia</i>	15
<b>zucchini fritters</b> <i>pecorino cheese</i>	10
<b>chips</b> <i>aioli</i>	10

### SALUMI - COLD MEATS

*50g, served with focaccia & pickles*

<b>prosciutto</b>	10
<b>lonza</b>	8
<b>mortadella</b>	8
<b>finocchiona</b>	10
<b>cacciatorino</b>	9
<b>wagyu bresaola</b>	15
<b>nduja</b>	8

### TAGLIERE DI FORMAGGI - CHEESE BOARD

<b>chef's selection</b>	28 (FOR 2)
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PLEASE NOTE: SATURDAYS AND SUNDAYS ARE SUBJECT TO 10% SURCHARGE.  
PUBLIC HOLIDAYS 15% SURCHARGE. ONE ACCOUNT PER TABLE, WE APOLOGISE FOR  
ANY INCONVENIENCE THIS MAY CAUSE.