

# MASSIMO

RESTAURANT & BAR

## Events Menu

### STARTERS

**focaccia** *olive oil, balsamic*

**baby cos salad** *fennel, rocket, celery, walnuts, radicchio, parmesan, olive oil, white wine vinegar*

### ANTIPASTO - ENTREE

*choice of:*

**calamari** *lightly floured, flash fried, romesco sauce*

**chargrilled octopus** *salmoriglio (olive oil & lemon), parsley, garlic, oregano*

**italian sausages** *chargrilled, fregola, fresh tomato, olive oil, garlic, parsley*

**kingfish carpaccio** *thinly cut, olive oil, lime, black salt, crusty bread*

### PASTO PRINCIPAL - MAINS

*choice of:*

**al ragu** *papardelle, slow cooked beef, pork, red sauce, pecorino cheese*

**swordfish** *chargrilled, salmoriglio (olive oil & lemon), parsley, capers, oregano served w/ charred vegetables*

**osso bucco** *slow cooked veal shin, charred gnocchi, bone marrow*

**porchetta** *thyme, rosemary, sage, garlic, fennel, lemon zest, charred vegetables served w/ a leek sauce*

### DOLCI - DESSERT

*choice of:*

**vanilla bean panna cotta** *berry coulis, house-made ice cream*

**cornetto** *vanilla custard, nutella, pudding, caramel glaze, house-made ice cream*