

Massimo

An energetic & inviting location
in the heart of Providence for
business and social events.

Intimate gatherings & large functions.



PRIVATE DINING

Massimo is proud to offer a beautiful space for large events and business meetings. The 2nd floor private function room, with seating up to 110 and standing for 160, is equipped with full audio/visual capabilities and wifi - perfect for events, presentations, meetings or private dining.

Massimo's spacious first floor dining room has giant sliding glass doors that lend an al fresco feel to the entire first floor.

Upstairs, the glass-enclosed function room - including a full bar & lounge - make it the perfect place for occasions of all scopes and sizes, whether it's a quiet night out with a small group of friends and family, or a boisterous celebration with seating for up to 110 guests.

Location & Parking

Massimo is conveniently located at the Gateway to Federal Hill.

We offer complimentary valet every day.

Events

We have created several party menu options but are also happy to help you create a unique menu that fits your event and budget. Whether it's a casual cocktail reception with wine, salumi and cheese, a classic Italian dinner or a decadent wine dinner we will help you to truly impress your guests. If you have a particular food item or dish that you would like to have at your dinner please ask and we will do our best to accommodate. Our private rooms are available for events 7 days a week for Lunch and Dinner.

Contact

For more information on menus, availability or to book an event please contact us at:

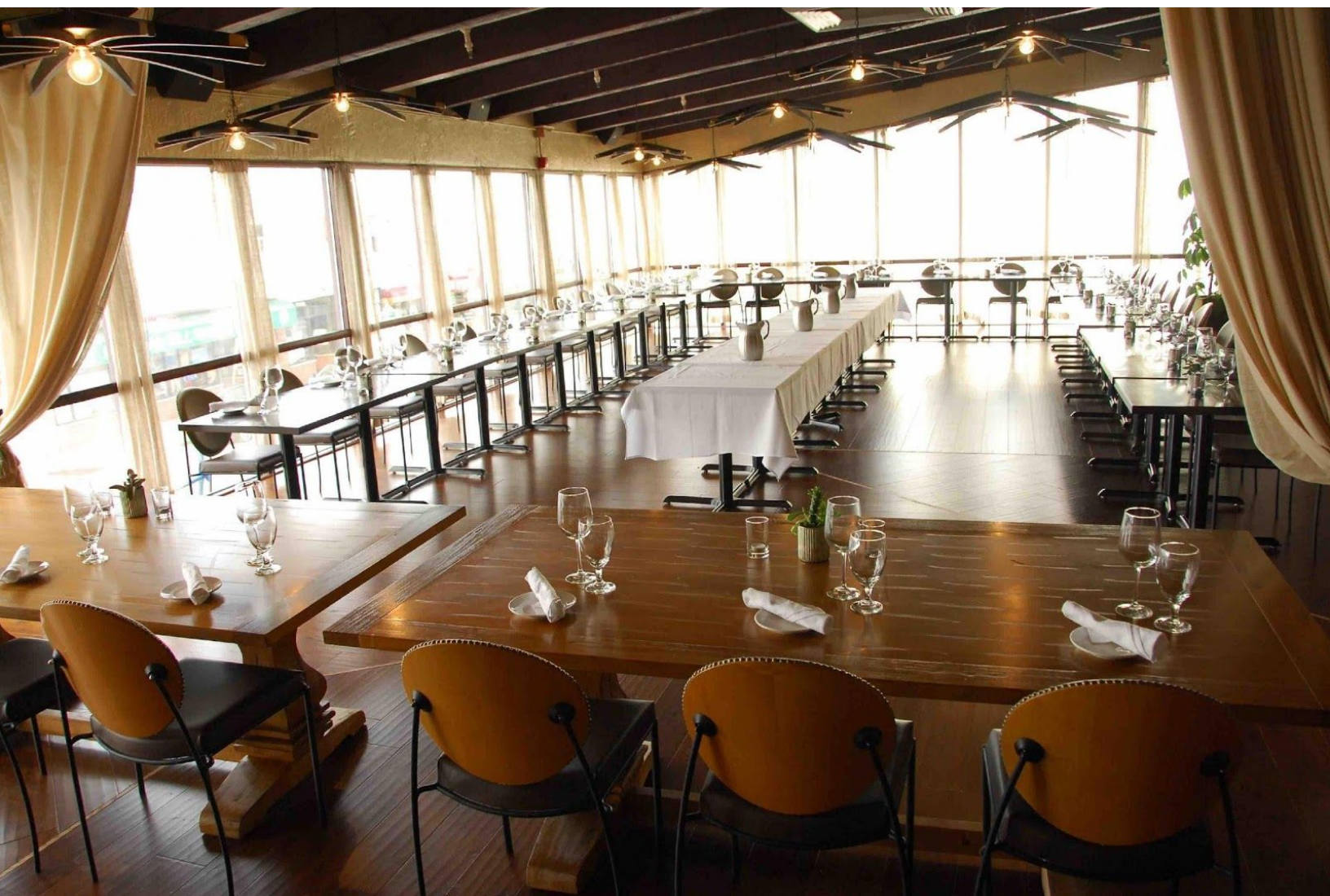
134 Atwells Avenue
Providence, RI 02903
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V E N U E S

Function Room

Massimo's glass-enclosed function room can accommodate up to 110 guests for seated dinner or 160 guests for a cocktail reception with passed hors d'oeuvres. Full audio-visual capabilities are available.





1st Floor Dining Room

Massimo's 1st floor dining room can be combined with our 2nd floor party room for a full buyout of Massimo for the day or evening. Massimo can accommodate up to 250 guests for a seated dinner, buffet meeting or event of your choosing. Full audio-visual capabilities are available.



M E N U S E L E C T I O N S Please find enclosed a selection of group menus that we've designed specifically for larger parties.* In addition to a la carte menu options, for groups over 55 people we recommend more of a family style of service, meaning that some plates are designed to be shared between people. Because of this style of service the number of orders per item served will vary depending on the number of guests in your party.

*Menu selections and a guest count are required two weeks prior to the event.

E V E N T M I N I M U M S Event minimums are for food and beverage and vary by space and type of event, as well as day of the week. The minimum does not include tax, gratuities, or rental charges. The rooms have 3 hr maximums, which double if rented for the entire evening. If the food & beverage minimum is not met, the difference will be added as a room charge. A deposit is required to secure the reservation.

Available for events 7 days a week for Lunch and Dinner.

The Full Function Room *Accommodates up to 120 guests*

Sunday – Thursday: \$2000

Friday - \$7000 (parties of 50 or less \$3000, 3 hour maximum)

Saturday Evenings: \$8000 (entire evening only)

Deposit-\$1000

The Lino Room *Accommodates up to 25 guests-3 hour maximum*

Dinner Friday & Sunday-\$1000

Monday – Thursday: \$700

Deposit-\$200

The Luca Room *Accommodates up to 65 guests*

Dinner Sunday – Thursday: \$1300

Friday Evenings: \$3000

Deposit-\$500

Parties of 18+ that are not booked as private have a \$50/pp minimum and \$200 deposit

LUNCH AT MASSIMO || \$24 PER GUEST

Le Insalate

(choose one)

Del Contadino

mixed greens, seasonal vegetables, grana padano, white balsamic vinaigrette

Di Cesare

classic cesare, parmigiano, focaccia crisp

Insalata di Spinaci

baby spinach, caramelized onion, gorgonzola, candied walnuts, pancetta, balsamic vinaigrette

Piatti Principali

(choice of three)

Melanzane alla Parmigiana

pan fried eggplant layered with fresh mozzarella and neapolitan ragu sauce

Salmone

Faroe Island Salmon, Black Risotto, Roasted Pepper Aioli

Pollo alla Piccata

pan sautéed chicken breast, lemon white wine sauce with capers

Pollo alla Parmigiana

breaded and pan fried chicken, fresh mozzarella neapolitan ragu sauce, short rigatoni

Gnocchi

Slow Braised Short Rib, Shaved Pecorino Toscano

Rigatoni alla Cardinale

Pink Sauce, Smoked Mozzarella, Pecorino Romano, Graziano Sausage

Dolci

all desserts served with coffee and tea

(choose one)

Torta al Cioccolato alla Nocciola

Tiramisu Classico

all beverages are charged upon consumption. menu price does not include 8% sales tax and 20% gratuity

DINNER AT MASSIMO || \$33 PER GUEST

Le Insalate

(choose one)

Del Contadino

mixed greens, seasonal vegetables, grana padano, white balsamic vinaigrette

Di Cesare

classic cesare, parmigiano, focaccia Crisp

Insalata di Spinaci |

baby spinach, caramelized onion, gorgonzola, candied walnuts, pancetta, balsamic vinaigrette

Piatti Principali

(choice of three)

Melanzane alla Parmigiana

pan fried eggplant layered with fresh mozzarella and neapolitan ragu sauce

Salmone

Faroe Island Salmon, Black Risotto, Roasted Pepper Aioli

Pollo alla Piccata

pan sautéed chicken breast, lemon white wine sauce with capers

Pollo alla Parmigiana

breaded and pan fried chicken, fresh mozzarella neapolitan ragu sauce, short rigatoni

Gnocchi

Slow Braised Short Rib, Shaved Pecorino Toscano

Rigatoni alla Cardinale

Pink Sauce, Smoked Mozzarella, Pecorino Romano, Graziano Sausage

Dolci

all desserts served with coffee and tea

(choose one)

Torta al Cioccolato alla Nocciola

Tiramisu Classico

all beverages are charged upon consumption. menu price does not include 8% sales tax and 20% gratuity

DINNER AT MASSIMO || \$43 PER GUEST

Le Insalate

(choose one)

Del Contadino

mixed greens, seasonal vegetables, grana padano, white balsamic vinaigrette

Di Cesare

artisanal romaine, lemon confit, pecorino, focaccia crisps, house-made caesar dressing

Insalata di Spinaci

Baby Spinach, Caramelized Onion, Gorgonzola, Candied Walnuts, Pancetta, Balsamic Vinaigrette

Piatti Principali

(choice of three)

Melanzane alla Parmigiana

pan fried eggplant layered with fresh mozzarella and neapolitan ragu sauce

Pollo alla Piccata

pan sautéed chicken breast, lemon white wine sauce with capers

Pollo alla Parmigiano

breaded and pan fried chicken, fresh mozzarella neapolitan ragu sauce, short rigatoni

Salmone

Faroe Island Salmon, Black Risotto, Roasted Pepper Aioli

Capesante

Pan Seared Scallops, Sweet Potato Risotto, Pancetta, Brussels Sprouts

Bistecca di Massimo

8oz Hanger steak, arugula, sautéed cannellini beans with shallots

Costata di Vitello alla Parmigiana

14 oz veal chop breaded and pan fried, fresh mozzarella neapolitan ragu sauce

Dolci

all desserts served with coffee and tea (choose one)

Torta al Cioccolato alla Nocciola

Brioche Bread Pudding

Tiramisu Classico

all beverages are charged upon consumption. menu price does not include 8% sales tax and 20% gratuity

DINNER AT MASSIMO || \$53 PER GUEST

Le Insalate

(choose one)

Del Contadino

mixed greens, seasonal vegetables, grana padano, white balsamic vinaigrette

Di Cesare

artisanal romaine, lemon confit, pecorino, focaccia crisps, house-made caesar dressing

Insalata di Spinaci

Baby Spinach, Caramelized Onion, Gorgonzola, Candied Walnuts, Pancetta, Balsamic Vinaigrette

Pasta

(choose one)

Rigatoni con Sugo di Pomodoro

short rigatoni pasta in a san Marzano plum tomato sauce

Rigatoni del Cardinale

short rigatoni pasta in a tomato cream “pink” sauce

Rigatoni alla Bolognese

short rigatoni pasta, traditional veal and beef sauce, pecorino romano cheese



Piatti Principali

(choice of three)

Melanzane alla Parmigiana

pan fried eggplant layered with fresh mozzarella and neapolitan ragu sauce

Pollo alla Piccata

pan sautéed chicken breast, lemon white wine sauce with capers

Pollo alla Parmigiana

breaded and pan fried chicken, fresh mozzarella neapolitan ragu sauce, short rigatoni

Branzino

Fillet of Mediterranean Sea Bass, Beluga Lentils, Cauliflower, Salsa Verde

Capesante Scottato

Pan Seared Scallops, Sweet Potato Risotto, Pancetta, Brussels Sprouts

Bistecca di Massimo

8oz Hanger steak, arugula, sautéed cannellini beans with shallots

Costata di Vitello alla Parmigiana

14 oz veal chop breaded and pan fried, fresh mozzarella neapolitan ragu sauce

Filetto di Manzo

8oz Filet Mignon, Potato Puree, Asparagus, Crispy Shallots, Rosemary Butter

Dolci

all desserts served with coffee and tea

(choose one)

Torta al Cioccolato alla Nocciola

Brioche Bread Pudding

Tiramisu Classico

all beverages are charged upon consumption. menu price does not include 8% sales tax and 20% gratuity

PRIVATE DINING ADDITIONS

Hors D'oeuvres: A La Carte

Mini Crab Cakes	\$20 per dozen
Smoked Salmon & Mascarpone Crostini with Dill	\$20 per dozen
Scallops wrapped in Speck	\$24 per dozen
Braised Duck Tartlets, Brie, Fruit Compote	\$24 per dozen
Eggplant Caponata Tartlets (vegetarian)	\$14 per dozen
Jumbo Shrimp with Cocktail Sauce	\$3.25 per piece
Stuffed Mushrooms (vegetarian)	\$18 per dozen
Mushroom & Fontina Cheese Tartlets (vegetarian)	\$14 per dozen
Lamb Lollipops with Mint Pesto	\$160 per 40 pieces
Mini Kobe Beef Meatballs with San Marzano Sauce	\$14 per dozen
Mini Arancini Stuffed with Speck & Fontina Cheese	\$18 per dozen
Braised Beef Tartlets	\$18 per dozen
Chicken Saltimbocca Bundles Prosciutto & Sage wrapped Skewers	\$18 per dozen
Prosciutto wrapped Asparagus	\$20 per dozen
Cherry Tomato Bites (vegetarian) Stuffed with Basil Pesto & Goat Cheese	\$18 per dozen
Caprese Skewers (vegetarian) Fresh Mozzarella, Basil & Cherry Tomatoes	\$16 per dozen
Stuffed Figs – walnut and goat cheese (Seasonal) Wrapped in Prosciutto & Baked	\$2 per piece
Housemade Pizzette Prosciutto, Arugula, Shaved Grana Padano Heirloom Tomatoes, Fresh Mozzarella	\$18 per dozen

PRIVATE DINING ADDITIONS

Family Style Platters

|| Each serves approximately 5-6 guests

Calamari in Padella | \$34 per platter

Pan Sautéed Calamari, Lemon Aioli, Hot Pepper Rings & Semi-dried Tomatoes

Antipasto Misto | \$34 per platter

Chef's Selection of Cured Meats, Wood Roasted Vegetables & Imported Cheeses served with Crostini & Bread

Selezione di Formaggi | \$32 per platter

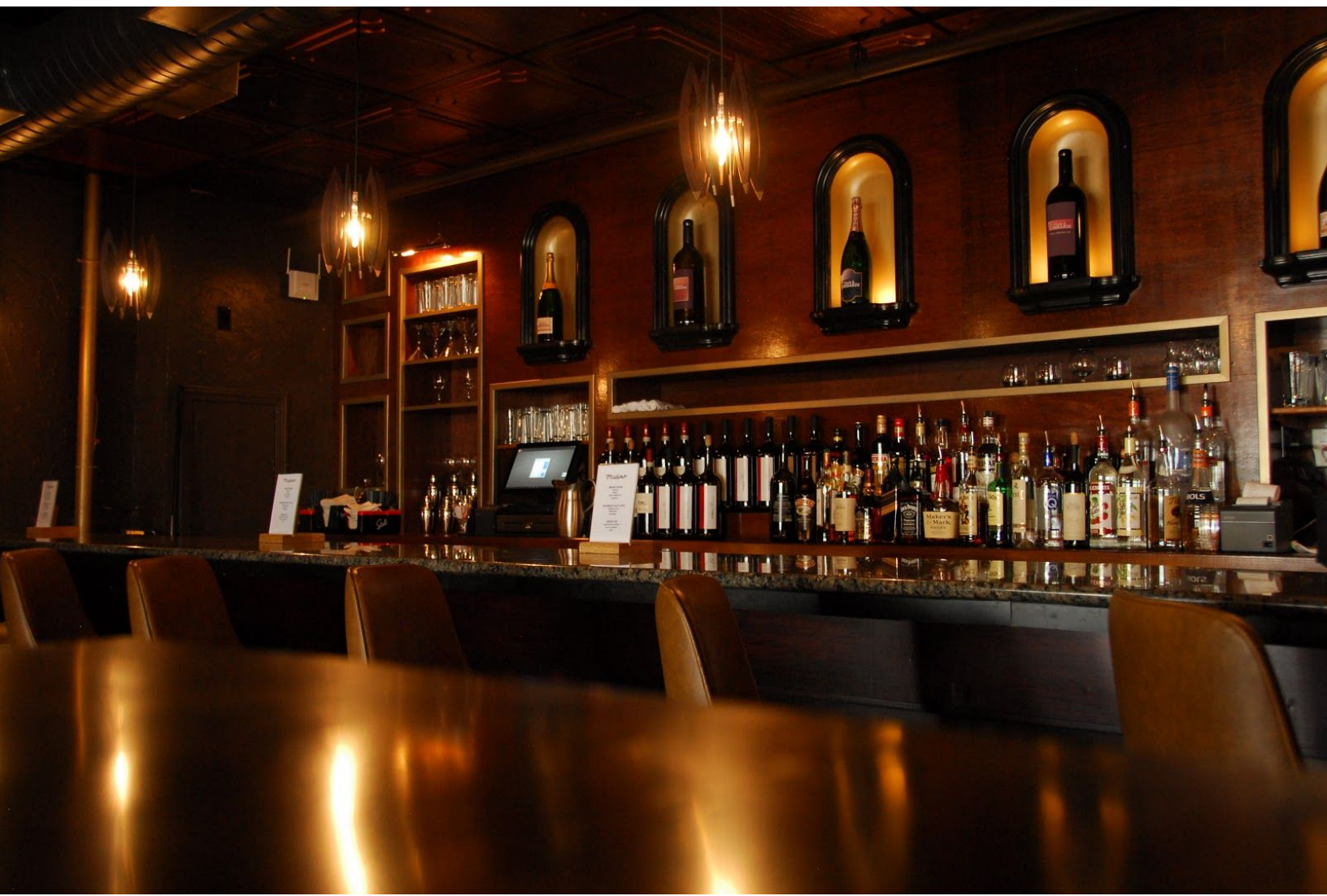
Chef's Selection of Imported Cheeses served with Mixed Nuts, Jams, and Crostini

La Caprese | \$32 per platter

Fresh Sliced Mozzarella, Plum Tomatoes, Basil & Olive Oil, Drizzled with Balsamic

Involtini di Melanzane | \$20 per platter

Thinly Sliced and Rolled Eggplant, Ricotta Cheese Stuffing, Topped with Marinara Sauce



BUFFET MENU

|| Serves approximately 18-20 people

Le Insalate

Del Contadino | \$75

mixed greens, seasonal vegetables, grana padano, white balsamic vinaigrette

Di Cesare | \$80 (add Chicken \$30)

Romaine, Housemade Dressing, Focaccia Croutons, Grana Padano

Insalata Caprese | \$115

Narragansett Creamery Mozzarella, Vine Ripened Tomatoes, Basil Pesto, Extra Virgin Olive Oil

Pasta

Served with choice of Cavatelli, Fettucine, Orecchiette

San Marzano (vegetarian) | \$75

Housemade San Marzano Marinara

Rosato | \$85

San Marzano Pink Sauce

Bolognese | \$85

Traditional Veal & Beef Ragu, Pecorino Cheese

Cardinale | \$135

San Marzano Pink Sauce, Graziano Sausage, Pecorino

Pesto (vegetarian) | \$75

Housemade Basil Pesto, Garlic, Pine Nuts

Pollo al Pesto | \$135

Housemade Basil Pesto, Garlic, Pine Nuts, Baffoni's Chicken

Cime di Rape + Salsiccia | \$135

Broccoli Rabe, Sausage, Extra Virgin Olive Oil, Garlic, Red Pepper Flakes

* Add Chicken or Shrimp to any Pasta for an additional cost

Piatti Principali

Pollo Ruspante di Baffoni | \$155

Baffoni's farm chicken

Agnello | \$255

Veal prepared in any of the following styles:

Parmigiana

San Marzano Marinara, Narragansett Creamery Fresh Mozzarella

Piccata

Capers, Lemon, White Wine Sauce

Marsala

Roasted Mushrooms, Sweet Marsala Demi-Glace

Carciofi

Artichoke Hearts, Lemon-White Wine Sauce

Salmone | \$165

Scottish Black Pearl Salmon, Lemon-Caper Butter

Lasagna Napoletana | \$115

Fresh Pasta Sheets, San Marzano Marinara, Braised Ground Beef,
Narragansett Creamery Mozzarella & Ricotta

Melanzane alla Parmigiana | \$105

Baked Eggplant, Narragansett Creamery Mozzarella, San Marzano Marinara

Salsiccia e Peperoni | \$135

Local Graziano Sausage, Fire Roasted Peppers, Onions

Filetto di Maiale | \$190

Roasted Pork Tenderloin, Sliced and Served with Port Wine Reduction

Filetto di Manzo | \$190

Roasted Beef Tenderloin, Sliced and Served with Mushroom Demi-Glace
(Serves approximately 15)

Contorni

Roasted Garlic Mashed Potatoes | \$45

Herb Roasted Potatoes | \$45

Grilled Asparagus | \$55

Baby Carrots w/Tops | \$55

Sautéed Rabe with Garlic & Olive Oil | \$75

Haricot Vert | \$75

Fontina Potato Cakes | \$12 per dozen

Dolci*

Tiramisu Fatto in Casa | \$75

Brioche Bread Pudding | \$85

Torta al Cioccolato alla Nocciola | \$100

Gluten Free Cheesecake | \$115

Mini Desserts| \$5/person

*Specialty Cakes Available Upon Request

Massimo

ITALY TO TABLE