



**GROUP MENU  
2023**

# 3 Course Prix Fixe

THE BEST WAY TO EXPLORE  
THE BEST OF MASSIMO'S

*any appetizer, main course and dessert*

## Appetizers

### ROASTED ONION VELOUTATO

*scallop and roasted squash salad*

### BRUSCHETTA

*tomato | garlic | artichoke | goat cheese | house made foccacia*

### CAESAR SALAD

*baby romaine | crisp prosciutto | creamy garlic dressing  
crostini | shaved pecorino*

## Main Course

### SOUS VIDE AAA BAVETTE

*garlic roasted new potato | harvest vegetables  
crispy onions | foie gras gastrique*

### PAN ROASTED ARCTIC CHAR

*lobster risotto milanese | lobster reduction | preserved lemon  
fried capers | kinsella baby peas*

### CAVATELLI AI FUNGHI

*bogdan's mushrooms | double smoked bacon | black garlic crema  
swiss chard | cacciocavallo*

## Desserts

### TIRAMISU

*savoardi | mascarpone mousse | coffee | cocoa*

### CHOCOLATE GELATO

*andrew's traditional italian gelato  
house made cashew and chocolate biscotti*



MASSIMO CAPRA - Executive Chef  
WILLIAM TERREBERRY - Chef de Cuisine

Subject to 18% Service Charge and 13% HST.