



GROUP MENU 2026

3 Course Prix Fixe

THE BEST WAY TO EXPLORE THE BEST OF MASSIMO'S

*choose one from each
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

AAA BEEF BOTTOM SIRLOIN

*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

savoirdi, mascarpone mousse, coffee, cocoa

CHOCOLATE GELATO

*traditional italian gelato, house made
cashew and chocolate biscotti*



MASSIMO CAPRA - Executive Chef

EMRECAN TUVAN - Chef de Cuisine

Subject to 18% Service Charge and 13% HST.