



# WELCOME TO MASSIMO!

I'm Chef Massimo, and it's my pleasure to welcome and serve you traditional Italian dishes, crafted in the unique style of Salentu – the beautiful region along the southern coast of Italy where I was born.

**For over 40 years,** I have shared my passion for culinary excellence, driven by my love for the people and Italian culture. Here, you can savor the authenticity of Italian cuisine and immerse yourself in the genuine flavors and traditions of my homeland.

**More than a restaurant,** Massimo is a school for hospitality and culinary craft. Behind the scenes, over 180 people – mostly young women – come from all over Indonesia to learn the art of hospitality and cuisine. Each member of our team is more than an employee; they are part of the family, guided by a tradition of dedication and care. Every day, within our warm and elegant setting, we strive toward a mutual goal: delivering the best service possible, and infusing passion into every dish we serve.

**Discover our dishes marked with “Salentu,”** like pizzas baked to perfection in a traditional Italian wood-fired oven. Massimo's pizzas undergo a slow, natural 48-hour fermentation that makes them especially light and easy to digest, while giving them that perfect crispy crust we all yearn for.

**Here, everything is handcrafted:** from the fresh and aged cheeses to the pasta with its many fillings. Even our famous artisanal gelato is made 100% naturally, following recipes passed down through generations. And for our fellow bread lovers? Each loaf, including our panettones, are naturally leavened.

**You'll often see me at the restaurant** – not only as a chef, but as a mentor and guide – working alongside my team. We share stories, techniques, and wisdom, and welcome the same from our valued guests. So don't hesitate to share your thoughts with me as I glide over to your table. Only with you can we continue to grow, excel, and create memories that last a lifetime.

At Massimo, you'll experience the magic of an Italian evening, as only we can deliver.

*Buon Appetito!*

Massimo Sacco  
Chef and Owner

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## A SMALL NOTE:

To offer you the authentic taste and flavors of our regional Italian cuisine, each dish is freshly prepared only after you place your order. We kindly ask for your patience so that we can ensure a unique and genuine culinary experience.

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## PLEASE WAIT!!!

To give you the authentic traditional taste and flavours of our regional Italian Cuisine your food is cooked only after you place your order, therefore sometime may be needed before you can enjoy your meal.

## PLEASE NOTE THESE SPECIAL SYMBOLS ON THE MENU PAGES:



**Chef's Suggestion**



**Vegetarian Meal**



**Recipes with Pork Meat**



**Contains Eggs**



**Contains Peanuts**



**Contains Nuts (Pistachio, Cashew)**



**Contains Seeds**



**Contains Soy Bean**



**Contains Fish**



**Contains Mollusks/Bivalves (Octopus, Squid, Clams, Mussels)**



**Contains Crustaceans (Prawns, Shrimps, Crab, Lobster)**



**Contains Lactose (Cheese, Butter, Cream)**



**Gluten Free Meal (Please ask your waitress)**

**Specialities from Lecce (South-East Coast of Italy) will be marked  
with: *Salentu***

# MASSIMO AND THE VERMOUTH

Throughout my travels, I learned that true wonder often lies in the most unexpected places – like the time I discovered vermouth in its birthplace of Turin.

In the shadows of an alleyway, I came upon a tiny tavern. Low chandeliers illuminated its dark wooden floors and antiquated décor, and a wise old man waited behind the bar.

“A gift from Turin,” he said with a knowing smile, mistaking me for a lost traveller – which, in truth, I was. “Vermouth is magic in a bottle.”

As he poured the golden liquid into my glass, an aroma of herbs and spices wrapped around me. In that foreign city, I had suddenly found the familiar: Nutmeg, cloves, cinnamon – ingredients I’ve come to know well.

Each sip that transported me to Turin’s grand squares and 19th-century palazzos also reminded me of my island home, Bali. I realised then that true wonder was closer than I thought.

I returned to the restaurant with this discovery, and the desire to bring vermouth back and share it with you. After all, vermouth is wine that has been flavoured with the very herbs and spices grown here.

As we serve the vermouth to you, let the island breeze lift its aroma and remind you of where you are. Vermouth is indeed magic in a bottle, the very magic that came from the soil of this beautiful land.

Massimo Sacco  
*Chef and Owner*





## MARTINIS

- Dry Martini**  
Dry Gin & Martini Dry
- Espresso Martini**  
Espresso Coffee, Vodka, Kahlua
- Strawberry Martini**  
Vodka, Triple Sec, Strawberry
- Mango Martini**  
Vodka, Triple Sec, Mango
- Manhattan**  
Jim beam, Martini Rosso, Angostura Bitters

## PRE-DINNER

- 120k Negroni**  
Campari, Martini Rosso, Dry Gin
- 120k Italiano**  
Campari, Martini Rosso, topped with a splash of Soda Water
- 120k Garibaldi**  
Campari, Orange Juice
- 120k Campari Tonic**  
Campari, Tonic water

## SUPER CLASSIC

- Whiskey Sour** 160k  
Bourbon, Lime & Lemon Juice
- Old Fashion** 150k  
Bourbon, Angostura Bitter
- Margarita** 120k  
Tequila, Triple Sec, Lime Juice
- Long Island Iced Tea** 135k  
White Rum, Dry Gin, Vodka, Triple Sec, Tequila, Lime & Lemon Juice, Coke

- Singapore Sling** 135k  
Dry Gin, Triple Sec, Dom Benedictine, Cherry Liquor, Pineapple Juice, Grenadine
- Bloody Mary** 110k  
Vodka, Tomato Juice, Lime & Lemon Juice, Spices
- Cuba Libre** 110k  
White Rum, Coke, Slice of Lime
- Caipirissima** 110k  
White Rum, Fresh Lime, Brown Sugar
- Caipiroska** 110k  
Vodka, Fresh Lime, Brownn Sugar

## VERMOUTH AT MASSIMO



- Cocchi Dopo Teatro Vermouth Amaro** 90k
- Cocchi Storico Vermouth Torino** 80k
- Cinzano Rosso** 42k

- Cinzano Bianco** 42k
- Cinzano 1757 Torino Rosso** 45k
- Hotel Starlino Rosso** 52k
- Antica Formula 1786** 65k
- Martini Rosso** 49k



## AFTER DINNER

- White Russian** 120k  
Vodka, Kahlua, Fresh Milk
- Black Russian** 120k  
Vodka, Kahlua



Please add 16% Government tax and service

# MASSIMO HEALTHY JUICE

<b>Liver Detox</b>	47k
Beetroot, Carrots, Apple, Ginger, Lime	
<b>Fat Fuel</b>	45k
Avocado, Traditional "Salento Almond Syrup", Cream	
<b>Inner Beauty</b>	49k
Carrot, Apple, Orange, Celery, Parsley	
<b>Mint Magic</b>	52k
Apple, Pineapple, Ginger, Mint	
<b>Banana Almond</b>	52k
Banana, Traditional "Salento Almond Syrup", Cream	
<b>Green Juice</b>	45k
Apple, Celery, Cucumber, Ginger, Lemon, Parsley, Spinach	
<b>Angel Heart</b>	49k
Carrot, Lime, Pear, Orange	
<b>Tropical</b>	39k
Pineapple, Ginger, Orange	
<b>Apple Ginger</b>	45k
Pear, Apple, Orange, Ginger, Lime	
<b>Five Seasons</b>	45k
Carrot, Dragon, Celery, Apple, Lime	
<b>Sunset Berry</b>	49k
Apple, Orange, Strawberry, Watermelon	

## FRESH COCONUT

### Balinese Traditional Fresh Coconut

Lime, Ice, Fresh Coconut

35k



## MINERAL WATERS

<b>Italian Sparkling Dolomia 330ml</b>	39 k
<b>Le Minerale Bottle 600/1.500ml</b>	12/29k
<b>Le Minerale 500ml</b>	12k
Water refill to reduce plastic	

# DRINK

Menu

# LIST



## SOFT DRINKS

<b>Coke</b>	19k
<b>Coke Zero</b>	19k
<b>Sprite</b>	19k
<b>Tonic Water</b>	19k
<b>Chinotto San Pellegrino</b>	39k



## OTHER

<b>Ice Tea</b>	19k
<b>Iced Lemon Tea</b>	24k
<b>Iced Almond Latte</b>	25k
<b>Iced Capuccino</b>	25k
<b>Iced Strawberry Choco</b>	25k
<b>Iced Chocolate</b>	25k
<b>Gelato Shake</b>	30k
<b>Lotus Iced Coffee</b>	49k
<b>Fresh Squeezed Orange</b>	35k
<b>Fresh Fruit Juice</b>	35k
<b>Lemon Squash</b>	29k

## SPRITZ

### Campari Spritz

Prosecco, Campari

### Aperol Spritz

Prosecco, Aperol

### Bianco Spritz

Prosecco, Cinzano Bianco

### Limoncello Spritz

Prosecco, Limoncello

## MASSIMO SIGNATURE

### Jas & Jess

White Rum, Almond Syrup, Blue Curacao, Lime & Pineapple Juice, Topped with Soda

### Classic Mai Tai

White Rum, Triple Sec, Lime & Lemon Juice, Almond Syrup, top with Dark Rum

### Pina Colada

White Rum, Coconut Cream, Malibu, Pineapple Juice, topped with Dark Rum

### Mojito

White Rum, Spicy Rum, Lemon Juice, Soda Water, Fresh Mint

## GIN TONIC

195k

Hendrik's

195k

Bombay Sapphire

165k

Gordon's Dry

165k

Beefeater 24

The Botanist

Tanqueray No Ten

Seagram's

Monkey 47 Schwarzwald

220k

95k

75k

145k

220k

180k

75k

190k

Mojito



120k

## DAQUIRIS

### Classic Daquiri

White Rum, Triple Sec, Lime & Lemon Juice

150k

### Frozen Strawberry Daquiri

White Rum, Triple Sec, Strawberry, Lime & Lemon Juice

140k

### Frozen Mango Daquiri

White Rum, Triple Sec, Mango, Lime & Lemon Juice

130k

135k

145k

145k

Mango Daquiri



## OTHERS

### Premium Scotch:

Chivas Regal  
J.W. Black Label

4cl/Bottle

135k / 1.950k

120k / 1.700k

### Scotch:

J.W. Red Label

80k / 1.100k

### Brandy:

Remy Napoleon  
Vecchia Romagna

85k / 1.150k

95k / -

### Premium Vodka:

Absolut

95k / 1.350k

### Vodka:

Seagrams

35k / 500k

### Aperitif:

Campari/Pernod

110k / 1.500k

Strawberry Daquiri



Please add 16% Government tax and service

## BEER SELECTION

San Miguel Light	49k
Bintang (S)	39k
Bintang Radler (S)	39k
Bintang Crystal (S)	39k
Bintang (L)	62k
Heneiken (S)	47k
Heneiken (L)	79k
Prost (S)	37k
Prost (L)	59k
Konig Ludwig Weissbier 500ml	79k
<b>Draught Craft Beer 10l Island Hoppin 330ml</b>	70k
<b>Draught Craft Beer 10l Honey Kölsch 330ml</b>	70k



*Massimo's Limoncello*

## OTHER SPIRITS (4 cl)

Jose Cuervo - Tequila	110k	Fernet	75k
Kahlua	110k	Averna	75k
Baileys	110k	Amaretto	150k
Cointreau	140k	Galliano	110k
Grand Marnier	140k	Jagermeister	110k
Sambuca Italiana	120k	Aperol	85k
Limoncello	45k	Malibu	120k
Limoncello bottle 330 ml	155k	Luxardo Cherry	110k
Limoncello bottle 500 ml	220k	Dom Benedictine	160k
Limoncello bottle 750 ml	330k	Arak	35k



## OUR CIDER















Original Apple Cider	62k
Apple-Mango Cider	62k
Apple-Strawberry Cider	62k

## GRAPPA

Saba Muscat Grapes	95k
Grappa Bianca Alexander	140k
Grappa Amarone Alexander	190k
Grappa Brunello Alexander	190k

# ANTIPASTI

## Appetizers

	<p><b>Vitello Tonnato</b> Cold Sliced veal with our special Tuna mayonnaise capers, jus de veau, touch of extra virgin olive oil and Bali salt flakes</p>	<p><b>125k</b></p>
	<p><b>Tartare di Tonno e Pistacchi con Cuore di Burrata</b> Tuna Tartare with Pistacchio and open Burrata, marinated with Extra Virgin Olive Oil and Fresh Lemon</p>	<p><b>155k</b></p>
	<p><b>Carpaccio di Manzo con Parmigiano e Rucola</b> Thinly Sliced Grass Fed Tenderloin with Rocket Lettuce, Parmesan Cheese flakes, Extra Virgin Olive Oil and Balsamic Vinegar</p>	<p><b>130k</b></p>
	<p><b>Prosciutto di Parma con Bocconcini</b> Italian Parma Ham with Handmade Bocconcini Mozzarella Cheese</p>	<p><b>225k</b></p>
	<p><b>Farm to Table con Cuore di Burrata</b> Mixed garden salad fresh from our organic farm – served with open burrata heart and a dash of pesto</p>	<p><b>78k</b></p>
	<p><b>Burrata Fresca con Insalatina</b> <i>Salentu</i> Handmade Fresh Burrata Cheese with Mixed Lettuce, Tomato, Pesto, Bread Crumbs and Balsamic Dressing</p>	<p><b>78k</b></p>
	<p><b>Mozzarella Fresca alla Caprese</b> <i>Salentu</i> Handmade Fresh Mozzarella Cheese, Sliced Tomato, Basil, Balsamic Reduction, Extra Virgin Olive Oil</p>	<p><b>78k</b></p>
	<p><b>Crostini alla Boscaiola</b> Toasted Ciabatta Bread with Mozzarella Cheese, Mushrooms, Prosciutto Ham, Parmesan Cheese and Pesto Dressing</p>	<p><b>69k</b></p>
	<p><b>Bruschette Salentine</b> <i>Salentu</i> Toasted Garlic Ciabatta with Tomatoes, Eggplant, Garlic, Shallots, Mint, Basil with Balsamic Reduction and Extra Virgin Olive Oil</p>	<p><b>55k</b></p>
	<p><b>Bruschette Pomodori e Basilico</b> Toasted Garlic Ciabatta with Tomato, Basil, Oregano, Mint with Balsamic Reduction and Extra Virgin Olive Oil</p>	<p><b>45k</b></p>
	<p><b>Bruschette con Pâté</b> Toasted Garlic Bread with Handmade Pâté and Balsamic Reduction</p>	<p><b>48k</b></p>
	<p><b>Calamaretti Fritti e Salsa Aioli</b> Golden Fried Baby Squid with Duo Aioli Garlic &amp; Chilli Garlic Sauce</p>	<p><b>78k</b></p>
	<p><b>Polenta Fritta e Gorgonzola</b> Polenta with Gorgonzola sauce, Crispy Sage and Rosemary</p>	<p><b>95k</b></p>
	<p><b>Chef's Selection of Italian Appetizers (Serve 2-3 persons)</b> Daily Special Selection</p>	<p><b>230k</b></p>

Please add 16% Government tax and service

# RISOTTI

## With Italian Arborio Rice



**Risotto Boscaiola**  
with Mushroom, Ham & Parmesan Cheese

120k



**Risotto Parmigiano e Mozzarella**  
with Parmesan & Mozzarella Cheese

120k



**Risotto Crema di Gamberi**  
with Shrimps, Tomato Sauce & Cream

135k



**Risotto Barbabietola e Burrata**  
Creamy risotto with fresh beetroot, topped with opened burrata

135k

## FARM TO TABLE



**Insalata Riccia, Rucola e Zucca**  
Honey and Black Pepper Roasted Pumpkin with Rocket Lettuce and Frisee, Fresh Mint, Sundried Tomato, Parmesan Flakes, Mixed Seeds, Croutons, Extra Virgin Olive Oil and Balsamic Dressing

89k



**Caesar Cardini**  
Original Tijuana Caesar Salad, with Garlic Croutons, Bacon, Parmesan Cheese Flakes, Anchovies, Egg Yolk, Mustard, Lime Juice, Extra Virgin Olive Oil and Worcestershire Sauce

89k



**Insalata Mediterranea**  
Tuna, Tomato, Rocket Lettuce, Boiled Potato, Boiled Egg, Capers, Extra Virgin Olive Oil & Balsamic Dressing

89k

## ZUPPE

### Soups



**Ciucureddhe cu le Fave Nette** *Salentu*  
Cream of Fava Bean Soup with Chicory and Fried Bread

55k



**Ciceri e Tria** *Salentu*  
Traditional Soup of Chick Peas and Handmade "Ncannulate" Pasta with Chilli

55k



**Zuppa di Lenticche**  
Brown Lentil Soup with Garlic Croutons and Chilli

55k



**Pasta e Pasuli** *Salentu*  
Soup of Pinto Beans, Pasta, Potato and Bacon

58k



**Paste e Patate con Scamorza**  
Traditional Potato Soup with Pasta, Bacon, Touch of Tomato and Smoked Scamorza Cheese

58k



**Minestrone**  
Traditional Italian Vegetable soup with Croutons and Parmesan Cheese flakes

58k

Please add 16% Government tax and service

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**Spaghetti Meat Balls “Scarpariello Napoletano”**  
Classic Napoli Sauce with Beef Balls in Tomato-Chilli-Garlic and Parmesan Cheese

125k



**Orecchiette al Cartoccio** *Salento*  
Orecchiette with fresh Seabass fillet, white wine, thyme, a drop of Chilli, Garlic, Black Pepper, touch of Cherry Tomatoes

135k



**Cannelloni Ricotta e Spinaci**  
Oven baked Cannelloni filled with Fresh Ricotta Cheese and Spinach, baked in a rich and creamy Tomato sauce, and topped with melted Cheese

120k



**Farfalle Nero di Seppia**  
Farfalloni with Shrimps, Squid, Tomato Cherry, White Wine, Garlic, Chilli and Anchovies in Black Ink Sauce

145k



**Orecchiette Broccoli e Straciatella**  
Orecchiette with fresh Broccoli, Basil, Pesto, Sundried Tomato, Rucola, Garlic, Chilli Oil, Anchovies, and Fresh Burrata Heart

140k



**Lasagna al Forno**  
Oven Baked Lasagna with Beef and Mozzarella Cheese

115k



**Orecchiette alla Massimo**  
Pasta with fresh Ricotta Cheese, Cherry Tomatoes, Black Olives, Anchovies, Chilli, and Mint

115k



**Cappelletti Prosciutto e Funghi**  
Handmade Chicken-filled Cappelletti with Mushroom and Ham in a pink sauce

130k



**Gnocchi al Pesto**  
Potato Dumplings with fresh Basil, Garlic and Extra Virgin Olive Oil

115k



**Tagliatelle con Ragù di Agnello**  
Handmade Tagliatelle with Lean Beef, Lamb Meat and black pepper in a white Bolognese Sauce

145k



**Farfalloni Salsiccia Pomodori Pachino**  
Farfalloni with Sausages in Garlic, Chilli and Cherry Tomato Sauce

120k



**Tris Ravioli Burro e Salvia**  
Tris Handmade Ravioli filled with Ricotta Spinach, Pumpkin and Salmon with Butter and Sage

120k



**Spaghetti Aglio, Olio, Hamachi e Peperoncino**  
Spaghetti in Garlic, Extra Virgin Olive Oil, Chilli and Thyme with Hamachi Fish Fillet, Anchovies & Cherry Tomatoes

150k



**Tagliatelle con Ragù di Coda alla Vaccinara**  
Handmade Tagliatelle with Oxtail Ragout and Pancetta

139k



**Penne Gratinat**  
Oven baked Penne with Cream, Tomato, Ham and Mushrooms

120k



**Agnolotti Gorgonzola, Mascarpone e Noci**  
Handmade Agnolotti filled with Ham & Mushrooms, in Gorgonzola and Mascarpone Cheese Sauce and chopped Nuts

139k

Please add 16% Government tax and service

# P A S T A L O V E R S

- Spaghetti allo Scoglio** *Salentini*  
 Spaghetti with Shrimps, Clams, Anchovies & Fish with a sauce of Garlic, Chilli & Cherry Tomatoes **150k**
- Spaghetti alla Carbonara**  
 Carbonara Sauce with Egg, Parmesan Cheese and Black Pepper topped with Handmade Bacon **125k**
- Tagliatelle con Ragù alla Bolognese**  
 Handmade Tagliatelle with Traditional Lean Beef, Pork Meat, and Black Pepper in Bolognese Sauce **130k**
- Spaghetti alle Vongole** *Salentini*  
 Spaghetti with Fresh Clams in a White Wine, Chilli, Garlic and Anchovies Sauce **125k**
- Spaghetti Aglio, Olio, Tonno e Peperoncino**  
 Spaghetti in Garlic, Extra Virgin Olive Oil and Chilli, with Tuna, Crispy Crumbs and touch of Anchovies **115k**
- Spaghetti cu Ili Caurri** *Salentini*  
 Spaghetti with Crab in a light Tomato, Chilli, Garlic and Anchovy Sauce **155k**
- Penne al Salmone**  
 Penne Pasta with Salmon in Tomato, Cream and Black Pepper Sauce **155k**
- Spaghetti Chitarra ai Gamberoni** *Salentini*  
 Handmade Angel Hair Pasta in Prawn, Tomato, Cream and Black Pepper Sauce **165k**
- Parmigiana di Melanzane**  
 A Pasta-Less Vegetarian Lasagna, with Thin Slices of Fried Eggplant Layered with Tomato Sauce, Fresh Basil and Plenty of Fresh Handmade Mozzarella Cheese **115k**
- Spaghetti alla Spigola**  
 Spaghetti with Sea Bass Fillet, White Wine, Chilli, Thyme, Garlic, Black Pepper and Touch of Cherry Tomato **135k**
- Penne Salsiccia Pomodori Gialli e Scamorza Affumicata** *Salentini*  
 Penne with handmade Pork Sausage, Yellow Cherry Tomato and handmade Smoked Scamorza Cheese **145k**
- Paglia e Fieno ai 4 Formaggi e Prosciutto**  
 White & Green Fettuccine with Cream of 4 Cheeses and Prosciutto Ham **120k**
- Gnocchi alla Sorrentina**  
 Oven baked Potato Dumplings with fresh Mozzarella in Tomato Sauce **115k**
- Ravioli Ricotta-Spinaci al Gorgonzola**  
 Handmade Ricotta Cheese and Spinach filled Ravioli with Italian Gorgonzola Cheese **135k**
- Tagliatelle Porcini e Salsiccia**  
 Handmade Tagliatelle with Porcini Mushroom and Pork Sausage **145k**
- Gnocchi Gratinati ai 3 Formaggi**  
 Oven baked Potato dumpling with Creamy Gorgonzola, Grana Padano and Mozzarella Cheese **125k**

Please add 16% Government tax and service

# SPECIALITÀ DI PESCE

## Fish Specialties



**Grigliata Mista alla Tarantina** *Salentu*  
Mixed Grill of Prawns, Squid and Clams with Sautéed Chicory, Potato Salad and Chilli Dressing

145k



**Barramundi alla Griglia**  
Grilled Barramundi Fillet served with Sautéed Chicory & Fried Italian Polenta

125k



**Frittura di Calamari e Gamberi**  
Golden Fried Squid and Prawns served with fried Rice Balls, Potato Croquettes and French Fries

135k



**Filetto di Pesce Spada alla Griglia** *Salentu*  
Grilled Swordfish Fillet finished with Caramelized Lemon, Served with Grilled Broccoli, Cauliflower, Carrot and Potato Wedges

125k



**Zuppa di Pesce Flambé** *Salentu*  
A rich Fish & Shellfish Hot Pot with a touch of Hot Chilli. Baked with a Thyme-Pizza Rust. Flambe to your table

215k



**Salmone alla Griglia**  
Pan-fried Tasmanian Salmon Steak finished with Bali Black Salt, served with Sautéed Chicory and Potato Salad

230k



**Cernia alla Pescatora**  
Fresh Grouper Fillet in fresh Tomato Sauce with Capers, Garlic, Oregano served with Sautéed Chicory & Fried Corn Polenta

125k

## CONTORNI

### Side Dishes



**Frittini Salentini**  
Croquettes of Potatoes and Fresh Mint, Baby Calzone Tomato & Mozzarella, Fried Beef Balls

65k



**Massimo's Croquette**  
Please ask our waitress for the Croquette of the Day

65k



**Trippa Fritta al Rosmarino**  
Crispy Fried Tripe Roma Style with Rosemary and Bali Sea Salt

75k



**Garlic Bread "Lecce Style"**

25k



**French Fries / Potato Croquettes / Mashed Potatoes**

29k



**Spinach Sautéed with Butter Garlic Chilli**

35k



**Mushroom Sautéed with Butter Garlic**  
Served with Garlic Brown Bread

35k



**Rucola Salad**

39k



**Mixed Italian Salad**

39k


















**Tomato Salad**

39k

Please add 16% Government tax and service

# SPECIALITÀ DI CARNE

## Meat Specialties

	<p><b>Mbrighiatieddhi de Carne e Prummitori</b> <i>Salentu</i> Grilled Beef Fillet Roll filled with Ham, Parmesan Cheese, Parsley - served with Sautéed Chilli, Tomato, Chicory and Fried Corn Polenta</p>	<p><b>139k</b></p>
	<p><b>Filetto al Gorgonzola</b> Tenderloin Steak Italian Style with Gorgonzola sauce, served with Sautéed Chicory &amp; Fried Polenta</p>	<p><b>190k</b></p>
	<p><b>Ossobuco alla Milanese</b> Traditional Braised Beef Casserole with Chicory on Garlic Bread and Fried Polenta</p>	<p><b>180k</b></p>
	<p><b>Tagliata di Manzo alla Griglia</b> Sliced Grilled Beef Fillet served with Balinese Sea Salt, Sautéed Chicory and Potato Croquettes</p>	<p><b>139k</b></p>
	<p><b>Saltimbocca alla Romana</b> Thinly sliced Beef fillet Topped with Parma Ham and Sage Leaves with White Wine Sauce, Creamy Mashed Potato and Sauteed Mushroom</p>	<p><b>159k</b></p>
	<p><b>Scaloppine alla Pizzaiola</b> Thinly sliced Beef Fillet with Green, Black Olives, Capers, Tomato Sauce - served with Sautéed mushroom, Fresh Mozzarella, Mashed Potato</p>	<p><b>149k</b></p>
	<p><b>Scaloppine al Vino Bianco</b> Thinly sliced Beef Fillet in a rich White Wine Sauce - served with Sautéed Mushroom and Fresh Mozzarella Mashed Potato</p>	<p><b>139k</b></p>
	<p><b>100% Beef Burger "Massimo"</b> Beef Burger with Massimo's Dressing, Cheddar Cheese, Tomato, Lettuce, Pickles, Caramelized Onion, Chilli Eggplant - served with French Fries</p>	<p><b>155k</b></p>
	<p><b>Spezzatino di Manzo</b> Traditional Beef Stew in Red Wine served with Mashed Potato, Leek, Black Pepper and Green Peas</p>	<p><b>190k</b></p>
	<p><b>Petti di Pollo alla Parmigiana</b> Chicken Breast Breaded and Fried, topped with Tomato, Mozzarella, Oven Baked - served with Sautéed Chicory and Potato Croquettes</p>	<p><b>155k</b></p>
	<p><b>Pollo alla Piastra</b> Sous-vide Chicken Breast with fresh Broccoli and Champignons, finished on the fire grill and drizzled with our Extra Virgin Olive Oil</p>	<p><b>135k</b></p>
	<p><b>Petti di Pollo con Crema e Funghi</b> Deep Fried Breaded Tender Chicken Breast with Fresh Mushroom Sauce, served with Sautéed Vegetables and Potato Croquettes</p>	<p><b>149k</b></p>
	<p><b>Pollo alla Diavola</b> Grilled Chicken Leg traditionally pan-grilled served with Sautéed Chicory and Potato Salad</p>	<p><b>125k</b></p>
	<p><b>Salsiccia alla Griglia</b> Homemade Italian style Pork Sausages with Sautéed Chicory and French Fries</p>	<p><b>135k</b></p>
	<p><b>Spiedini de Annu alla Massimo</b> <i>Salentu</i> Four Skewers of New Zealand Lamb, Paprika, Onion, Mushrooms marinated with Garlic, Chilli, Anchovies, Bread Crumbs and Parsley - served with French Fries</p>	<p><b>220k</b></p>

Please add 16% Government tax and service

# GLUTEN FREE MENU



**Gluten Free Carpaccio di Manzo con Parmigiano e Rucola**  
Thinly Sliced Beef with Rocket Lettuce, Parmesan Cheese flakes, Extra Virgin Olive Oil and Balsamic Vinegar

138k



**Gluten Free Bruschette Salentine**  
Toasted Garlic gluten free bread with Tomatoes, Eggplant, Garlic, Shallots, Mint, Basil with Balsamic Reduction and Extra Virgin Olive Oil

63k



**Burrata Fresca con Insalatina** *Salentina*  
Handmade Fresh Burrata Cheese with Mixed Lettuce, Tomato and Pesto

86k



**Gluten Free Bruschette Pomodori e Basilico**  
Toasted Garlic gluten free bread with Tomato, Basil, Oregano, Mint with Balsamic Reduction and Extra Virgin Olive Oil

53k



**Mozzarella Fresca alla Caprese** *Salentina*  
Handmade Fresh Mozzarella Cheese, Sliced Tomato, Balsamic reduction, and Extra Virgin Olive Oil

86k



**Gluten Free Prosciutto di Parma con Bocconcini**  
Italian Parma Ham with Handmade Bocconcini Mozzarella Cheese

238k



**Gluten Free Insalata Mediterranea**  
Tuna, Tomato, Rocket Lettuce, Boiled Potato, Boiled Egg, Capers, Extra Virgin Olive Oil & Balsamic Vinegar

95k



**Gluten Free Zuppa di Lenticche**  
Brown Lentil Soup with Chilli

63k



**Gluten Free Minestrone**  
Traditional Italian Vegetable soup with Parmesan Cheese flakes

66k



**Gluten Free Schiacciata Margherita**  
With Tomato, Mozzarella Cheese and Extra Virgin Olive Oil. Would you like to add your favourite toppings?

75k

**Please see all the choices of extra toppings at Super Maxi Pizza**

# GLUTEN FREE PASTA



**Gluten Free Spaghetti Aglio, Olio, Tonno e Peperoncino**  
Spaghetti in Garlic, Extra Virgin Olive Oil and Chilli, with Fresh Tomato, Rocket Lettuce, Tuna and touch of Anchovies

123k



**Gluten Free Spaghetti alla Bolognese**  
Special Spaghetti with Beef and Tomato Sauce

138k



**Gluten Free Ravioli Ricotta-Spinaci al Pomodoro**  
Handmade Gluten Free Ricotta and Spinach filled Ravioli with Tomato Sauce

118k



**Gluten Free Spaghetti allo Scoglio**  
Spaghetti with Shrimps, Clams, Anchovies & Fish with a sauce of Garlic, Chilli & Cherry Tomatoes

158k



**Gluten Free Spaghetti alle Vongole**  
Spaghetti with Fresh Clams in a White Wine, Chilli, Garlic and Anchovy Sauce

138k



**Gluten Free Spaghetti con Pomodoro, Melanzane e Ricotta**  
Special Spaghetti Pasta with Eggplant and Ricotta Cheese in Garlic, Chilli and Cherry Tomato Sauce

118k



**Gluten Free Spaghetti al Salmone**  
Spaghetti Pasta with Salmon in Tomato, Cream and Black Pepper Sauce

163k



**Gluten Free Gnocchi al Pesto**  
Special Gnocchi with fresh Basil, Garlic and Extra Virgin Olive Oil

123k



**Gluten Free Gnocchi alla Sorrentina**  
Oven baked Gluten Free Potato Dumplings with fresh Mozzarella Cheese in Tomato Sauce

123k



**Gluten Free Gnocchi Mediterranea**  
Gluten Free Potato Dumplings with Shrimps, Clams, Eggplant, Black Pepper and Cherry Tomatoes

123k



**Gluten Free Gnocchi Gorgonzola e Mascarpone**  
Gnocchi in Creamy Gorgonzola and Mascarpone Cheese Sauce

128k



**Gnocchi di Spinaci con Burro Salvia, Pomodoro e Ricotta Salata**  
Spinach and Potato Dumplings with Butter-Sage and Tomato Sauce topped with Salty Ricotta

118k

## FISH, MEAT, & DESSERTS

Nearly all our Fish and Meat Main Dishes, as well as Desserts are Gluten Free. Please look at the Fish, Meat, and Dessert Menu Pages and ask your waitress for Gluten Free dishes.

# MASSIMO PIZZA

Our Pizza crust is the result of 48hours natural leavening.

We top with Original Italian Tomato, Extra Virgin Olive Oil, Mozzarella Cheese



## Cotto e Funghi

Tomato, Mozzarella Cheese, Mushrooms, Ham and Extra Virgin Olive Oil



85k

## Margherita

Tomato, Mozzarella Cheese and Extra Virgin Olive Oil



70k

## Rosso e Oro

Tomato, Mozzarella, Red & Yellow Cherry Tomatoes, Basil, Oregano, and a hint of Garlic



85k

## Diavola

Tomato, Mozzarella Cheese, Spicy Salami and Hot Chilli



85k

## Vegetariana

Tomato, Mozzarella Cheese, Mixed Vegetables (fresh-grilled-marinated), Oregano Extra Virgin Olive Oil



120k

## Capricciosa

Tomato, Mozzarella Cheese, Mushrooms, Green Olives, Ham and Artichokes



98k

## Quattro Formaggi

White Pizza with four kinds of Cheese



98k

## Siciliana

Tomato, Mozzarella Cheese, Grilled Eggplant, Garlic and Chilli



89k

## Napoli

Tomato, Mozzarella Cheese, Anchovies, Capers, Oregano and Extra Virgin Olive Oil



85k

## Quattro Stagioni

Tomato, Mozzarella Cheese, ¼ Mushrooms, ¼ Ham, ¼ Artichokes and ¼ Salami



98k

## Frutti Di Mare

Tomato, Mozzarella Cheese, Squid, Tuna, Shrimps, Anchovies and Extra Virgin Olive Oil



130k

## Sole Mio

Yellow Cherry Tomatoes sauce Handmade Mozzarella, Salsiccia, Open Burrata and Parmesan Flakes



120k

## Diavolo Blu

Tomato, Handmade Mozzarella, Gorgonzola Cheese, Spicy Salami and Oregano



120k

## Salento

Tomato, Handmade Mozzarella, Kalamata Olive, Oregano, semi-dried tomato, open burrata



115k

## Puglia

Tomato, Handmade Mozzarella, Anchovies, Prosciutto Ham, Open Burrata



125k

## Delizia

Tomato, Mozzarella Cheese, Salmon, Shrimps, Tuna in Olive Oil and Rucola



130k

## Terra & Marre

Tomato, Handmade Mozzarella, Tuna in Olive Oil, Kalamata Olives, Oregano, Ham and Balsamic reduction



110k

## Calabrese

Tomato, Handmade Mozzarella, Sausage, Spicy Salami, Hot Chilli, Kalamata Olives



110k

## Tirolese

Tomato, Mozzarella Cheese, Bacon, Egg, Parmesan Cheese and Cream



115k

## Bianca Pesto e Pistacchi

Handmade Mozzarella, Pesto and Roasted Pistachio Nuts



130k

## Hawaii

Tomato, Mozzarella Cheese, and Fresh Pineapple



79k

## Classico Italiano

Tomato, Handmade Mozzarella, Parmesan Cheese, Meat Balls, Fresh Basil



110k

Please add 16% Government tax and service

# SPECIAL PIZZA

Our Pizza crust is the result of 48hours natural leavening.  
We top with Original Italian Tomato, Extra Virgin Olive Oil, Mozzarella Cheese



*Vulcano Agung Pizza*

## Vulcano Agung

### Double Deck Pizza Flambé

Tomato, Mozzarella Cheese, Pepper Salami, Chilli, Egg



110k

## Puccia Lecce Tradition

**Pizza Sandwich** – Filled with Handmade Mozzarella Cheese, Fresh Tomato & Marinated Eggplant



110k

## Pan Pizza Thick Sicilian Style

### Baked in the Pan

**Meat Lover – Salamino Piccante e Bolognese**

Beef and Tomato Sauce, Mozzarella Cheese, Spicy Salami



18cm – 78k / 20cm – 85k

## Calzone Pazzo Classico

Tomato, Mozzarella Cheese, Oregano and Extra Virgin Olive Oil



70k

## Calzone “Mamma come Brucia”

Tomato, Mozzarella Cheese, Spicy Salami and Hot Chilli



85k

## Calzone 4 Formaggi e Crudo

Tomato, Mozzarella Cheese, Gorgonzola, Mascarpone, Parmesan Cheese and Prosciutto Ham



135k

## Calzone Sfizioso

Tomato, Handmade Mozzarella, Ricotta Cheese, Pepper Salami, Black Pepper and Basil



130k

## Calzone Delicato

Tomato, Handmade Mozzarella, Ricotta Cheese, English Spinach, Nutmeg, and Basil



130k



*Calzone Sfizioso*

## SUPER MAXI PIZZA (130K)

This Giant Pizza has Tomato and Mozzarella Cheese. Then you choose these extra toppings:

Fresh Tomato, Capers, French Fries, Tuna, Clams, Mushrooms, Green/Black Olive, Yellow/Red/Green Pepper/Capsicum	20k	Parmesan Cheese, Artichokes	25k
Eggplant, Salami, Ham, Bacon, Chicken	35k	Anchovies, Shrimps, Meatball, Double Mozzarella	30k
Prawns, Gorgonzola Cheese, Bolognese Sauce, Lomo	45k	Italian Parma Ham	155k
Pork Sausagemeat, Squid, Salmon	50k	Mixed Seafood	130k
		Double Tomato Sauce, Garlic, Egg, Carrot	10k

Please add 16% Government tax and service

# INDONESIAN CUISINE

Crafted from carefully selected spices of the Indonesian archipelago,  
each bite carries the unique flavours of Indonesia

## Ayam Sisit Sambal Matah

Grilled Chicken hand shredded and flavored with **Sambal Matah** – served with **Jukut Urab** and Balinese Rice

 CONTAINS PEANUTS 82k

## Sop Buntut

Indonesian Oxtail Soup with Rich Broth, Vegetables, Authentic Indonesian Herbs & Spices (Ginger, Galangal, Star anise, Clove, Bay leaves, Kaffir Lime leaves) – served with Crispy Beef, **Keripik Melinjo**, **Sambal**, Lime and Balinese Rice

 CONTAINS SOY  CONTAINS EGGS 129k

## Nasi Goreng Ayam

Fried Rice with Fried Egg, Chicken Saté and Traditional Peanut Sauce – served with **Krupuk Udang**

 CONTAINS CRUSTACEANS  CONTAINS SOY  CONTAINS EGGS  CONTAINS PEANUTS 82k

## Nasi Goreng Seafood

Fried Rice with Fried Prawn, Squid, Shrimps and **Krupuk Udang**

 CONTAINS CRUSTACEANS  CONTAINS SOY  CONTAINS PEANUTS 95k

## Bakmi Ayam

Handmade Chicken Noodles with seasoned Chicken, Fresh Vegetables, Flavored with Garlic, Ginger, Soy sauce and Aromatic Spices – served with **Handmade Pangsit** and White Pepper Savory Broth

 CONTAINS SOY  CONTAINS PEANUTS 75k

## Rawon Sapi

Dark Rich Beef Soup slow-cooked, with Boiled Egg, Spices and Turnips – served with **Keripik Melinjo**, **Sambal**, Lime and Balinese Rice

 CONTAINS EGGS 125k

## Rendang Sapi

Slowly cooked Beef in Coconut Milk and Spices served with **Jukut Urab** and Balinese Rice

 CONTAINS PEANUTS 155k

## Bakso Sapi Embe

Indonesian Beef Meatballs in Savory Broth with Authentic Spices (Garlic, Shallot White Pepper, Nutmeg, Bay leaves, and Kaffir Lime leaves) – served with Boiled Egg, **Sweet Soy Sauce** and **Sambal**

 CONTAINS LACTOSE  CONTAINS SOY  CONTAINS EGGS 89k

## Soto Ayam

The famous Indonesian Chicken Soup, with Rice Noodles and Boiled Egg – served with **Sambal** and Balinese Rice

 CONTAINS EGGS 82k

### NOTE:

**Sambal Matah** – condiment made of raw chillies, lime juice, lemon grass, fresh chilli and shallots

**Sambal** – authentic Indonesian chillies condiment made from fresh chillies, garlic and shallots

**Jukut Urab** – mixed spinach and vegetable sprouts condiment made of raw shallots, garlic, chillies, grated coconut and peanuts.

**Krupuk Udang** – prawn crackers

**Pangsit** – handmade crispy dough flavoured with chilli flakes

**Keripik Melinjo** – traditional Indonesian chips made from melinjo seeds

**Sweet Soy Sauce** – soya sauce sweetened with palm sugar

# MASSIMO KIDS CHOICE

## Spaghetti Mulan

Spaghetti with Beef Bolognese Sauce

 CONTAINS PEANUTS 65k

## Spirali Rapunzel

Spiral Pasta with Ham in Creamy Sauce

 CONTAINS LACTOSE  65k

## Conchiglie Spongebob

Baby Pasta Shells with Tomato Sauce and Beef Meatballs

 CONTAINS SOY 65k

## Pizza Tarzan

Pizza with Tomato Sauce and Mozzarella Cheese topped with French Fries

 CONTAINS SOY  CONTAINS LACTOSE 50k

## Pizza Scooby-Doo

Pizza with Tomato Sauce and Mozzarella Cheese

 CONTAINS SOY  CONTAINS LACTOSE 45k

## Fish and Fries Peter Pan

Fish Fingers & French Fries

 CONTAINS LACTOSE  CONTAINS FISH  CONTAINS EGGS 50k

## Chicken and Fries Goofy

Chicken Nuggets and French Fries

 CONTAINS LACTOSE  CONTAINS EGGS 50k

   Ask the waitress for your colouring sheet and pencils!!!

Please add 16% Government tax and service