



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 panettoni, 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

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.

ALLERGY NOTICE:

While we offer a variety of allergen-friendly and gluten-free options, please be aware that our food is prepared in a kitchen that handles all major allergens (including gluten, nuts, dairy, and soy). Because of this, cross-contamination may occur.

Our team takes great care to accommodate your dietary needs, so please inform us of any allergies or sensitivities before placing your order.

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





Bloody Mary

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

SUPER CLASSIC

Whiskey Sour

Bourbon, Lime & Lemon Juice

160k

Old Fashion

Bourbon, Angostura Bitter

150k

Margarita

Tequila, Triple Sec, Lime Juice

120k

Long Island Iced Tea

White Rum, Dry Gin, Vodka, Triple Sec, Tequila, Lime & Lemon Juice, Coke

135k

VERMOUTH AT MASSIMO



Cocchi Dopo Teatro Vermouth Amaro

90k

Cocchi Storico Vermouth Torino

80k

Cinzano Rosso

42k

Singapore Sling

Dry Gin, Triple Sec, Dom Benedictine, Cherry Liquor, Pineapple Juice, Grenadine

135k

Bloody Mary

Vodka, Tomato Juice, Lime & Lemon Juice, Spices

110k

Cuba Libre

White Rum, Coke, Slice of Lime

110k

Caipirissima

White Rum, Fresh Lime, Brown Sugar

110k

Caipiroska

Vodka, Fresh Lime, Brownn Sugar

110k

Cinzano Bianco

42k

Cinzano 1757 Torino Rosso

45k

Hotel Starlino Rosso

52k

Antica Formula 1786

65k

Martini Rosso

49k



White Russian

AFTER DINNER

White Russian

Vodka, Kahlua, Fresh Milk

120k

Black Russian

Vodka, Kahlua

120k



Margarita

Please add 16% Government tax and service

MASSIMO HEALTHY JUICE

Liver Detox

Beetroot, Carrots, Apple, Ginger, Lime

47k

Fat Fuel

Avocado, Traditional "Salento Almond Syrup", Cream

45k

Inner Beauty

Carrot, Apple, Orange, Celery, Parsley

49k

Mint Magic

Apple, Pineapple, Ginger, Mint

52k

Banana Almond

Banana, Traditional "Salento Almond Syrup", Cream

52k

Green Juice

Apple, Celery, Cucumber, Ginger, Lemon, Parsley, Spinach

45k

Angel Heart

Carrot, Lime, Pear, Orange

49k

Tropical

Pineapple, Ginger, Orange

39k

Apple Ginger

Pear, Apple, Orange, Ginger, Lime

45k

Five Seasons

Carrot, Dragon, Celery, Apple, Lime

45k

Sunset Berry

Apple, Orange, Strawberry, Watermelon

49k

FRESH COCONUT

Balinese Traditional Fresh Coconut

Lime, Ice, Fresh Coconut

35k



MINERAL WATERS

Italian Sparkling Dolomia 330ml

39 k

Le Minerale Bottle 600/1.500ml

12/29k

Le Minerale 500ml

12k

Water refill to reduce plastic

DRINK

Menu

LIST



SOFT DRINKS

Coke

19k

Coke Zero

19k

Sprite

19k

Tonic Water

19k

Chinotto San
Pellegrino

39k



OTHER

Ice Tea

19k

Iced Lemon Tea

24k

Iced Almond Latte

25k

Iced Capuccino

25k

Iced Strawberry Choco

25k

Iced Chocolate

25k

Gelato Shake

30k

Lotus Iced Coffee

49k

Fresh Squeezed Orange

35k

Fresh Fruit Juice

35k

Lemon Squash

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

Scotch:

J.W. Red Label

Brandy:

Remy Napoleon
Vecchia Romagna

Premium Vodka:

Absolut

Vodka:

Seagrams

Aperitif:

Campari/Pernod

4cl/Bottle

135k / 1.950k

120k / 1.700k

80k / 1.100k

85k / 1.150k

95k / -

95k / 1.350k

35k / 500k

110k / 1.500k

Strawberry Daquiri



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
Draught Craft Beer 10l Island Hoppin 330ml	70k
Draught Craft Beer 10l Honey Kölsch 330ml	70k



Massimo's Limoncella

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



Vitello Tonnato

Cold Sliced veal with our special Tuna mayonnaise capers, jus de veau, touch of extra virgin olive oil and Bali salt flakes

125k



Tartare di Tonno e Pistacchi con Cuore di Burrata

Tuna Tartare with Pistacchio and open Burrata, marinated with Extra Virgin Olive Oil and Fresh Lemon

155k



Carpaccio di Manzo con Parmigiano e Rucola

Thinly Sliced Grass Fed Tenderloin with Rocket Lettuce, Parmesan Cheese flakes, Extra Virgin Olive Oil and Balsamic Vinegar

130k



Prosciutto di Parma con Bocconcini

Italian Parma Ham with Handmade Bocconcini Mozzarella Cheese

225k



Farm to Table con Cuore di Burrata

Mixed garden salad fresh from our organic farm – served with open burrata heart and a dash of pesto

78k



Burrata Fresca con Insalatina

Handmade Fresh Burrata Cheese with Mixed Lettuce, Tomato, Pesto, Bread Crumbs and Balsamic Dressing

78k



Mozzarella Fresca alla Caprese

Handmade Fresh Mozzarella Cheese, Sliced Tomato, Basil, Balsamic Reduction, Extra Virgin Olive Oil

78k



Crostini alla Boscaiola

Toasted Ciabatta Bread with Mozzarella Cheese, Mushrooms, Prosciutto Ham, Parmesan Cheese and Pesto Dressing

69k



Bruschette Salentine

Toasted Garlic Ciabatta with Tomatoes, Eggplant, Garlic, Shallots, Mint, Basil with Balsamic Reduction and Extra Virgin Olive Oil

55k



Bruschette Pomodori e Basilico

Toasted Garlic Ciabatta with Tomato, Basil, Oregano, Mint with Balsamic Reduction and Extra Virgin Olive Oil

45k



Bruschette con Pâté

Toasted Garlic Bread with Handmade Pâté and Balsamic Reduction

48k



Calamaretti Fritti e Salsa Aioli

Golden Fried Baby Squid with Duo Aioli Garlic & Chilli Garlic Sauce

78k



Polenta Fritta e Gorgonzola

Polenta with Gorgonzola sauce, Crispy Sage and Rosemary

95k



Chef's Selection of Italian Appetizers (Serve 2-3 persons)

Daily Special Selection

230k

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

P A S T A L O V E R S



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 Stracciatella

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 Ragu 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 Ragu 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

PASTA LOVERS

	Spaghetti allo Scoglio <i>Salentu</i> 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 Ragu alla Bolognese Handmade Tagliatelle with Traditional Lean Beef, Pork Meat, and Black Pepper in Bolognese Sauce	130k
	Spaghetti alle Vongole <i>Salentu</i> 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 <i>Salentu</i> 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 <i>Salentu</i> 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 <i>Salentu</i> 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 al 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



Mbrigghiatieddhi de Carne e Prummitori

Salentu

Grilled Beef Fillet Roll filled with Ham, Parmesan Cheese, Parsley – served with Sautéed Chilli, Tomato, Chicory and Fried Corn Polenta

139k



Filetto al Gorgonzola

Tenderloin Steak Italian Style with Gorgonzola sauce, served with Sautéed Chicory & Fried Polenta

190k



Ossobuco alla Milanese

Traditional Braised Beef Casserole with Chicory on Garlic Bread and Fried Polenta

180k



Tagliata di Manzo alla Griglia

Sliced Grilled Beef Fillet served with Balinese Sea Salt, Sautéed Chicory and Potato Croquettes

139k



Saltimbocca alla Romana

Thinly sliced Beef fillet Topped with Parma Ham and Sage Leaves with White Wine Sauce, Creamy Mashed Potato and Sauteed Mushroom

159k



Scaloppine alla Pizzaiola

Thinly sliced Beef Fillet with Green, Black Olives, Capers, Tomato Sauce – served with Sautéed mushroom, Fresh Mozzarella, Mashed Potato

149k



Scaloppine al Vino Bianco

Thinly sliced Beef Fillet in a rich White Wine Sauce – served with Sautéed Mushroom and Fresh Mozzarella Mashed Potato

139k



100% Beef Burger “Massimo”

Beef Burger with Massimo's Dressing, Cheddar Cheese, Tomato, Lettuce, Pickles, Caramelized Onion, Chilli Eggplant – served with French Fries

155k



Spezzatino di Manzo

Traditional Beef Stew in Red Wine served with Mashed Potato, Leek, Black Pepper and Green Peas

190k



Petti di Pollo alla Parmigiana

Chicken Breast Breaded and Fried, topped with Tomato, Mozzarella, Oven Baked – served with Sautéed Chicory and Potato Croquettes

155k



Pollo alla Piastra

Sous-vide Chicken Breast with fresh Broccoli and Champignons, finished on the fire grill and drizzled with our Extra Virgin Olive Oil

135k



Petti di Pollo con Crema e Funghi

Deep Fried Breaded Tender Chicken Breast with Fresh Mushroom Sauce, served with Sautéed Vegetables and Potato Croquettes

149k



Pollo alla Diavola

Grilled Chicken Leg traditionally pan-grilled served with Sautéed Chicory and Potato Salad

125k



Salsiccia alla Griglia

Homemade Italian style Pork Sausages with Sautéed Chicory and French Fries

135k



Spiedini de Aunu alla Massimo

Salentu

Four Skewers of New Zealand Lamb, Paprika, Onion, Mushrooms marinated with Garlic, Chilli, Anchovies, Bread Crumbs and Parsley – served with French Fries

220k

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

Salentini

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

Salentini

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

125k



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

125k



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

163k



Gnocchi di Spinaci al Pesto
Spinach and Potato Dumplings with fresh Basil, Garlic and Extra Virgin Olive Oil

123k



Gnocchi di Spinaci alla Sorrentina
Spinach and Potato Dumplings with fresh Mozzarella Cheese in Tomato Sauce

123k



Gnocchi di Spinaci Mediterranea
Spinach and Potato Dumplings with Shrimps, Clams, Eggplant, Black Pepper and Cherry Tomatoes

123k



Gnocchi di Spinaci Gorgonzola e Mascarpone
Spinach and Potato Dumplings 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

125k

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.

Please add 16% Government tax and service

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



110k

Quattro Formaggi

White Pizza with four kinds of Cheese



98k

Siciliana

Tomato, Mozzarella Cheese, Grilled Eggplant, Garlic and Chilli



92k

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, Mozzarella cheese, Salsiccia, Open Burrata and Parmesan Flakes



125k

Diavolo Blu

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



125k



Salento

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



115k

Puglia

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



130k

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

 **82k**
CONTAINS PEANUTS

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

  **129k**
CONTAINS SOY CONTAINS EGGS

Nasi Goreng Ayam

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

    **82k**
CONTAINS CRUSTACEANS CONTAINS SOY CONTAINS EGGS CONTAINS PEANUTS

Nasi Goreng Seafood

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

   **95k**
CONTAINS CRUSTACEANS CONTAINS SOY CONTAINS EGGS

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

  **75k**
CONTAINS SOY CONTAINS PEANUTS

Rawon Sapi

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

 **125k**
CONTAINS EGGS

Rendang Sapi

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

 **155k**
CONTAINS PEANUTS

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

   **89k**
CONTAINS LACTOSE CONTAINS SOY CONTAINS EGGS

Soto Ayam

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

 **82k**
CONTAINS EGGS

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

 **65k**
CONTAINS SOY

Spirali Rapunzel

Spiral Pasta with Ham in Creamy Sauce

  **65k**
CONTAINS LACTOSE CONTAINS SOY

Conchiglie Spongebob

Baby Pasta Shells with Tomato Sauce and
Beef Meatballs

 **65k**
CONTAINS SOY

Pizza Tarzan

Pizza with Tomato Sauce and Mozzarella Cheese
topped with French Fries

  **50k**
CONTAINS SOY CONTAINS LACTOSE

Pizza Scooby-Doo

Pizza with Tomato Sauce and Mozzarella Cheese

  **45k**
CONTAINS SOY CONTAINS LACTOSE

Fish and Fries Peter Pan

Fish Fingers & French Fries

   **50k**
CONTAINS LACTOSE CONTAINS SOY CONTAINS EGGS

Chicken and Fries Goofy

Chicken Nuggets and French Fries

  **50k**
CONTAINS LACTOSE CONTAINS EGGS

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

Please add 16% Government tax and service