

Antipasti

Starters created to get your appetite going

ANTIPASTO ALL'ITALIANA A selection of cured meats & pickles served with crusty bread	10.50
COZZE MARINARA Fresh mussels in a lightly spiced white wine & tomato sauce	10.50
PATÉ DI POLLO AL VETRO Chicken liver and orange paté served in glass clip jar with red onion marmalade and toasted crostini bread	8.95
FUNGHI MONTANARA (v) Oven-baked mushrooms in a creamy four cheese & fresh thyme sauce	6.95
BRESAOLA, RUCOLA E PARMIGIANO Air cured beef & fresh rocket leaves sprinkled with lemon juice & topped with parmesan shavings	9.25
SPIEDINI DI POLLO O GAMBERI Freshly prepared skewers of diced chicken or king prawns coated with a mixed herb crust & served with a chilli dip	9.50
GAMBERI GRIGLIATI Grilled giant prawns sprinkled with fresh chilli oil	11.95
FAGOTTO DI SALMONE Smoked salmon parcel filled with baby prawns in a marie-rose sauce	9.95
STRUDEL DI CAPRINO (v) Our own roulade with filo pastry filled with goat's cheese & baby spinach	8.75
INSALATA CAPRESE (v) Fresh buffalo mozzarella, sliced tomatoes, basil & olive oil	9.45

Zuppa

Our own homemade soups served with bread and butter

MINISTRONE (v) (v) Our traditional, thick, Italian vegetable soup	5.95
ZUPPA DEL GIORNO Soup of the Day	5.95

Focaccia

For times when you can't decide whether you want a starter or not, here is our own 12" pizza base to share with friends before or with your meals

ALL'OLIO (v) (v) Brushed with olive oil, then sprinkled with salt & oregano	8.50
CON BURRO ALL'AGLIO (v) Smothered with garlic butter & parsley	8.95
CON BURRO ALL'AGLIO E FORMAGGIO (v) Smothered with garlic butter & topped with mozzarella cheese	9.95

CON POMODORO E BASILICO (v) (v) Topped with Sicilian cherry tomatoes, garlic, basil & olive oil	10.75
CON RUCOLA E PARMIGIANO (v) Topped with fresh rocket & parmesan shavings, sprinkled with olive oil & lemon juice	10.75

Crostini

Toasted Italian bread with various toppings to enjoy and nibble while awaiting your meal

BRUSCHETTA AL POMODORO (v) (v) Rubbed with garlic & topped with diced fresh tomatoes marinated in olive oil & basil	6.95
CROSTINI AI FUNGHI PORCINI (v) (v) Wild mushrooms, garlic & white wine	6.95
CROSTINI AI PEPERONI (v) (v) Roasted peppers marinated in olive oil, basil & balsamic vinegar	7.25
CROSTINI AL CAPRINO Red onion marmalade and goat's cheese topped with rocket and drizzled with hazelnut oil	8.95

Insalate

salads

GRIGLIATA DI VERDURA (v) Fresh salad comprising of our own marinated grilled courgettes, aubergines, roasted peppers, & artichokes, all tossed with fresh rocket leaves, sprinkled with olive oil & balsamic vinegar & all topped with parmesan shavings	12.50
INSALATA DI TONNO E FAGIOLI Mixed leaf salad with tuna borlotti beans, celery, tomatoes, cucumbers, celery & black olives	10.95
INSALATA DI SALMONE Cos lettuce with flaked fresh fillet of salmon, boiled potatoes, French beans, boiled eggs with capers & Sicilian cherry tomatoes	14.95
CAESAR SALAD Our own version of the traditional Caesar salad served with either grilled strips of chicken or king prawns	14.95
INSALATA POLLO PRIMAVERA A mixed salad with strips of grilled chicken, French beans & peas in a wholegrain mustard dressing	14.95
RUCOLA E PARMIGIANO (v) Fresh rocket leaves topped with parmesan shavings & sprinkled with olive oil & lemon juice	5.95
INSALATA MISTA (v) (v) Mixed leaf salad with tomatoes, cucumbers, peppers, black olives & red onion	4.95

Pasta

For the traditionalists amongst us

SPAGHETTI CARBONARA Egg, cream, pancetta & parmesan cheese sauce	10.45	12.95
SPAGHETTI NAPOLI (v) (v) Garlic, basil & fresh tomato sauce	10.45	12.95

SPAGHETTI BOLOGNESE Traditional meat & tomato sauce	10.45	12.95
SPAGHETTI AL PESTO Traditional pasta from the Liguria region with basil, garlic, pine kernels, parmesan & olive oil pesto	10.45	12.95
PENNE ALL'ARRABIATA (v) (v) As spicy as you can manage garlic, chilli & tomato sauce	10.45	12.95
With extra chicken, spicy sausage or king prawns	12.50	14.95
PENNE SALMONE E PISELLI Smoked salmon, small prawns & peas in a creamy pink sauce	11.50	14.45

Pasta

For the more adventurous

SPAGHETTI SPINACI E GAMBERI Fresh spinach & king prawns in a lightly spiced fresh tomato sauce	11.95	14.95
LINGUINE GAMBERI E CHORIZO Long flat pasta with king prawns, roasted peppers, fresh chilli, & chorizo sausage, tomatoes & shredded baby spinach	11.95	14.95
TAGLIATELLE FUNGHI E SPINACI (v) Traditional egg pasta with wild porcini mushrooms, Sicilian cherry tomatoes & baby spinach in a lightly spiced parmesan cheese sauce	11.95	14.95
LINGUINE CON CARBONARA DI MARE A twist the traditional one served with mixed seafood in a cream, egg & parmesan cheese sauce	11.95	14.95
LINGUINE AL BRANZINO E CECI Long pasta with flaked sea-bass, chick-peas, courgettes, fresh chilli and shredded baby spinach	13.00	16.95
RIGATONI ASPARAGI E GAMBERI Fresh asparagus, cherry tomatoes & king prawns in a lightly spiced cream of chick pea sauce	11.95	14.95
RIGATONI SALSICCIA E CECI Crumbled spicy Italian sausage, baby spinach & chick-peas in a lightly spiced fresh tomato sauce	11.95	14.95
FUSILLI PRIMAVERA (v) Roasted peppers, black olives, onions, courgettes, basil & parmesan cheese	11.40	14.40
LINGUINE DI MARE Fresh mussels, clams, king prawns, baby squid with a fresh tomato concasse & white wine	13.25	17.50
TAGLIATELLE POLLO E SPINACI Fresh egg-pasta with grilled strips of chicken, leeks, sun-dried tomatoes & baby spinach in a creamy mascarpone cheese sauce	11.95	14.95
LINGUINE RUCOLA E POMODORO (v) Long flat pasta with Sicilian cherry tomatoes, garlic, fresh chilli & fresh rocket topped with parmesan shavings	11.95	14.95
TAGLIATELLE CON SALMONE E GAMBERI IN SALSA DI RUCOLA Fresh egg pasta with king prawns, fresh rocket and smoked salmon in a fresh rocket pesto sauce	11.95	14.95

LINGUINE AGLI SCAMPONI Fresh giant prawns with Sicilian cherry tomatoes, fresh chilli & basil	11.95	15.45
FUSILLI POLLO E PISELLI Diced chicken, mushrooms and peas, in a creamy parmesan and fontina cheese sauce	11.95	14.95
LINGUINE BROCCOLI E GORGONZOLA (v) Long flat pasta with broccoli florets, cherry tomatoes, toasted pine kernels & gorgonzola cheese	11.95	14.95
GNOCCHI AI SAPORI DI BOSCO Potato dumplings with mixed wild mushrooms, crumbled spicy Italian sausage, Sicilian cherry tomatoes in a light gorgonzola cheese sauce	11.95	14.95
SPAGHETTI CON GAMBERI ED ASPARAGI AL PEPE NERO Fresh asparagus, king prawns and onions in a black pepper, butter and parmesan cheese sauce	11.95	14.95
RIGATONI CON SALSICCIA E FUNGHI Pasta with crumbled spicy Italian sausage with red peppers & mushrooms in a lightly spiced butter & tomato sauce	11.95	14.95
FUSILLI CON STRACCETTI ALLA SENAPE Strips of veal, red onion & garden peas, in a lightly creamed mustard sauce	11.95	14.95

Available on request: Children's portions of Pasta or Pizza, Gluten Free Pasta

Risotto

RISOTTO POLLO E PEPERONI Risotto dish with diced chicken, roasted peppers & mushrooms in a light tomato and basil sauce	11.95	14.95
RISOTTO FUNGHI E SPINACI (v) Risotto dish with leeks, mushrooms, borlotti beans & baby spinach in a lightly spiced parmesan cheese sauce	11.95	14.95
RISOTTO SALSICCIA E FUNGHI PORCINI Risotto dish with spicy Italian sausage, wild mushrooms, parmesan cheese & balsamic vinegar	11.95	14.95
RISOTTO CON POLLO AL CURRY Risotto dish with diced chicken, chickpeas, julienne of courgette & shredded spinach in a lightly spiced curry sauce	11.95	14.95
RISOTTO TUTTOMARE Risotto dish with fresh seafood in a lightly spiced white wine & tomato sauce	13.25	17.50



Pizza Thin based 12" pizza with our own tomato & oregano sauce & fior di latte 100% mozzarella

MARGHERITA (v) Cheese & tomato	11.85
SFIZIOSA Chorizo sausage, diced chicken & fresh chillies	13.95
PROSCIUTTO E FUNGHI Ham & mushroom	13.95
CAPRICCIOSA Ham, mushroom, salame, black olives & artichokes	13.95
FUNGHI PORCINI (v) Wild mushrooms	13.95
SALSICCIA PICCANTE Spicy Italian sausage	13.95
CONTADINA (v) Roasted peppers & onions	13.95
PARMA E RUCOLA Parma ham & fresh rocket	13.95
SPINACI E GAMBERI Spinach & King Prawns	14.25
CALZONE CLASSICO Folded pizza filled with egg, salame, ham, olives & mozzarella	13.95
CALZONE VERDE (v) Folded pizza filled with spinach, mushrooms & mozzarella	13.95

Children's pizza available on request

Carni e Pesce Meats & Fish

SCALOPPINA ALLA VALDOSTANA An escalope of veal topped with gourmet ham & fontina cheese, served with baby potatoes & chorizo in a white wine & Dijon mustard sauce	22.90
SCALOPPINA ALLA PIZZAIOLA Escalope of veal with a fresh tomato, garlic and oregano sauce served with mash	22.90
FILETTO DI MANZO 8 oz fillet steak cooked to your liking & served with fries or mashed potatoes	29.95
Diane Sauce Mushrooms, brandy & French mustard in a light creamy tomato sauce	4.25
Pepper Sauce Creamy black peppercorn sauce with French mustard, Worcester sauce & brandy	4.25
Pizzaiola Sauce Fresh tomato, garlic & oregano sauce	4.25
BISTECCA AI FERRI 12oz sirloin steak cooked to your liking & served with fries or mashed potatoes	28.95

BRANZINO AL FORNO Pan fried sea bass with a Mediterranean tartar sauce with oregano & coriander served with mixed vegetables	21.95
PETTO DI POLLO ALLA MILANESE Chicken breast in breadcrumbs served with a portion of spaghetti Napoli	18.50
PETTO DI POLLO ALLA MESSICANA Breast of chicken with fresh chilli, onions, fresh tomato sauce, roasted peppers & chorizo sausage served with basil mash	18.50
PETTO DI POLLO ALLA SALSICCIA PICCANTE Pan-fried breast of chicken with crumbled spicy Italian sausage in a creamy sauce served with mash	18.50
PETTO DI POLLO AI FUNGHI SELVATICI E SPECK Pan-fried breast of chicken with wild mushrooms and grilled speck in a lightly creamed butter sauce served with mash	18.50
PETTO DI POLLO E MELE AL CURRY Chunks of chicken breast in an apple and curry sauce served with a primavera risotto	18.50
TRANCIO DI SALMONE CON CECI E PEPERONI Pan fried fillet of salmon, with chick-peas, peppers and spinach in a light cream sauce, served with mash	21.95

Contorni side orders

GARLIC BREAD	3.95
GARLIC BREAD & MOZZARELLA CHEESE	4.50
BROCCOLI	5.25
PATATINE FRITTE French Fries	4.25
SWEET POTATO FRIES	4.25
PATATE PICCANTI Baby potatoes & chorizo in a white wine & Dijon sauce	5.25
MIXED VEGETABLES	4.95
FUNGHI TRIFOLATI Mushrooms in white wine & garlic	5.25
MIXED OLIVES	4.25

The symbol (v) certifies that the dish is suitable for a Vegetarian Diet and the symbol (V) certifies that it is suitable for a Vegan Diet. The majority of our dishes are freshly cooked to order, therefore can be adapted to suit a Vegetarian, Vegan or Gluten Free Diet. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu items.



Massimo Restaurant
3/5 Kirk Road, Bearsden, Glasgow G61 3RG t: 0141 942 3111

the pleasure of eating *il piacere di mangiare*

il piacere mangiare
the pleasure of eating

