

Weekend Brunch

Served Saturday and Sunday 11am~3pm

Primi

Minestrone alla Genovese

traditional Italian vegetable soup with pasta, cannellini beans and pesto cup 4.95 bowl 5.95

Mary Ellen's Warm Artichoke Dip

artichoke hearts, mozzarella, grana parmigiano, house made garlic flat bread 7.95

Calamari Fritti

cherry peppers, sweet garlic and herb aioli, spicy marinara 8.95 family portion 16.95

Insalate

Della Casa

mixed greens, sherry vinaigrette 5.95 / entrée 7.95 add gorgonzola 1.50

Caesar

hearts of romaine, classic caesar dressing, focaccia croutons, grana parmigiano 6.95 / entrée 8.95

Toscana

mixed greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, kalamata olives, balsamic vinaigrette 7.95 / entrée 9.95

Spinaci con Pera

baby spinach, poached Bosc pears, gorgonzola, candied walnuts, fig vinaigrette 7.95 / entrée 9.95

Any above entrée salad with:

chicken 11.95
shrimp 13.95
salmon 13.95
calamari fritti 11.95

Gary Craig's Hollywood Cobb Salad

Chicken, apple wood smoked bacon, avocado, plum tomatoes, pumpernickel croutons, hard cooked egg, gorgonzola, classic vinaigrette 13.95

Stone Pies

Max's Roni

pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto 12.95

Margherita

vine ripened tomato, fresh mozzarella, basil, plum tomato sauce 10.95

Pollo alla Genovese

wood grilled chicken, caramelized onions, gorgonzola, rosemary, toasted pine nuts 12.95

Semplice Salsiccia

sweet fennel sausage, mozzarella, Grana padano, tomato sauce 12.95

Spinaci Bianco

garlic spinach, herbed ricotta, Grana padano, extra virgin olive oil 11.95

Tre Formaggi

mozzarella, asiago, grana padano, fresh basil, marinara 11.95

Bambini

tomato sauce and mozzarella (under 10 years old) 6

Add to any stone pie:

pepperoni 2...sausage (hot or sweet) 2...meatballs 2...pancetta 2...chicken 2...shrimp 4

(All stone pies are available in a smaller size with a small insalata della casa for the same price)

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Pasta

Pasta alla Norma

classic Sicilian pasta dish with eggplant, basil, red pepper flake, plum tomato sauce 10.95

Max a Penne

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil, grana parmigiano 11.95

Fettuccine ai Gamberi

fresh fettuccine, sautéed gulf shrimp, sundried tomatoes, light pesto cream, toasted pine nuts 13.95

Bombolotti ai Moda Max

short rigatoni, hot and sweet Italian sausage, plum tomatoes, peas, grana parmigiano cream 12.95

Penne Abbronzate

sun dried tomatoes, garlic, fresh basil, tomato cream 10.95

Short Rigatoni Bolognese

hearty Italian meat sauce, pesto, ricotta 11.95

Capellini Ghiotto

plum tomatoes, capers, toasted garlic, fresh basil, extra virgin olive oil 10.95

Penne Pomodoro with Pasta Plus

Barilla pasta plus penne, red grape tomatoes, baby spinach, fresh mozzarella, tomato and basil infused olive oil 10.95

Bambini

child's portion of pasta with butter and cheese (under 10 years old) 6

Add to any pasta:

sausage 2...chicken 2...meatballs 2...shrimp 4...scallops 4

Glutino gluten free pasta or Barilla pasta plus available upon request.

♥For all of our health conscious guests, all of our pastas can be made with *Barilla Pasta Plus Penne*. *Pasta plus* is made with chickpeas, lentils, coarse durum wheat, oats, spelt, barley and egg whites. One portion contains 7 grams of dietary fiber, 17 grams of protein and 360 mg of Omega-3 fatty acids.

Please let your server know if you would like your pasta made with *Pasta Plus*.

Brunch / Lunch

Vegetable Frittata

◆farm fresh eggs, zucchini, yellow squash, spinach, roasted peppers, fresh herbs, rustic plum tomato sauce, roasted Yukon Gold potatoes 10.95

Prosciutto Benedict

◆poached jumbo eggs, thinly sliced prosciutto di Parma, english muffin, bacon and onion hash, rosemary scented hollandaise 12.95

Italian Scramble

Farm fresh eggs, capocollo, sweet sausage, grilled fennel, asiago. Roasted Yukon potatoes 11.95

French Toast

thick cut challah, brown sugar native apples, warm maple syrup, bacon or breakfast sausage 10.95

Bagel and Lox

smoked salmon, toasted bagel, cream cheese, red onion, sliced tomato, capers 11.95

Bistecca and Eggs

◆wood grilled 12 oz. N.Y. angus strip, two eggs over easy, bacon and onion hash, roasted shallot hollandaise 17.95

Roasted Atlantic Salmon

green lentils and fall vegetable ratatouille, apple fennel relish 13.95

◆Tuscan Burger

wood grilled certified angus burger, aged provolone, caramelized onions, grilled ciabatta bread, patate fritte 9.95

Smoked Turkey Panini

asiago, slow roasted tomatoes, shaved onion, baby greens, pesto aioli, toasted focaccia 8.95

Melanzana Portafoglio

crisp breaded eggplant, oven dried tomatoes, smoked mozzarella, spinach, tomato butter 10.95

Sides

breakfast sausage...apple wood smoked bacon...asparagus...spinach...bacon and onion hash...
French fries...4 each

◆Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

♥Max Amore uses only oil that contains no *Trans Fatty Acids* for all fried foods.

Summer fruits and vegetables are from the following local growers: Littel Acres, Thomas Baggott Farm, Rose's Berry Farm, Cecarelli Farm, Szawlowski Farm, Chrisoforo Farm

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