

## ARTISAN SALUMI FOR 2 12.95

Add 6.00 for each additional person

### **Prosciutto di Parma**

Imported from Langhirianese, Italy  
Aged 16 months, sweet and buttery

### **Speck**

Imported prosciutto from Balzano, Italy  
Air dry aged 10 months, cold smoked

### **Capocollo**

Aged 6 months  
Delicate flavor, tender, rich texture

### **Sopressata**

Handcrafted, country style dried salumi  
Aged up to 12 weeks, sharp, peppery finish

**Add marinated mushroom, long stem artichokes, roasted peppers, grana padano 2.00ea**

## PRIMI

### **CALAMARI FRITTI**

polenta and flour dusted, spicy puttanesca sauce 8.95 family portion 16.95

### **WOOD GRILLED BEL ARIA HOT SAUSAGE**

broccoli rabe, kalamata chestnut pesto, shaved grana padano 8.95

### **\*SHERRY STEAMED PEI MUSSELS**

apple wood smoked bacon, roasted garlic, diced plum tomatoes, sherry herb brodo 9.95

### **HOUSE MADE RAVIOLO**

sweet potato and taleggio filled raviolo, crispy pancetta, micro arugula, beurre blanc 8.95

### **POLPETTE**

veal and pork meatballs, spicy plum tomato sauce, garlic crostini 7.95 family portion 14.95

### **MELANZANA PORTAFOGLIO**

crisp breaded eggplant, oven dried tomatoes, smoked mozzarella,  
tomato butter sauce, basil oil 8.95

### **\*BRICK OVEN ROASTED CLAMS**

cherrystone clams, red chili garlic butter 9.95

### **BURRATA CAPRESE**

belgioioso burrata, brick oven dried tomatoes, basil puree 9.95

### **GORGONZOLA FONDUTA**

warm gorgonzola fondue, garlic crostini 7.95

## INSALATE

### **CAESAR**

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

### **TOSCANA**

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

### **DELLA CASA**

mixed greens, sherry vinaigrette 5.95 | with gorgonzola add 1.50

### **SPINACI**

baby spinach, marinated artichokes, poached golden delicious apples,  
toasted almonds, gorgonzola, fig vinaigrette 7.95

## STONE PIES

### **MAX'S RONI**

pepperoni, red onion, marinara,  
asiago, fresh mozzarella, pesto 13.95

### **CLASSIC MARGHERITA**

san marzano tomatoes, buffalo mozzarella,  
basil, extra virgin olive oil, sea salt 13.95

### **\*POLLO ALLA GENOVESE**

rosemary marinated chicken, caramelized  
onions, gorgonzola, toasted pine nuts 13.95

### **\*SEMPLICE SALSICCIA**

sweet fennel sausage, mozzarella,  
grana padano, tomato sauce 13.95

### **SPINACI BIANCO**

garlic spinach, herbed ricotta, grana padano,  
extra virgin olive oil 12.95

### **TRE FORMAGGI**

mozzarella, asiago, grana padano,  
fresh basil, marinara 12.95

### **~ ADD TO ANY PIE ~**

pepperoni 2 | sausage 2 (hot or sweet) | meatballs 2 | pancetta 2 | \*chicken 2 | shrimp 4

**~ GLUTEN FREE MENU AVAILABLE UPON REQUEST ~**

**~ OUR PRIVATE ROOM CAN ACCOMMODATE GROUPS OF 15 TO 35 ~**

## PASTA

### **HOUSE MADE AGNOLOTTI**

sheep's milk ricotta filled pasta with grilled  
trivesso and crispy artichokes,  
lemon butter sauce 16.95

### **GOBETTI BOLOGNESE**

hearty Italian meat sauce, pesto,  
creamy ricotta 17.95

### **LOBSTER FRA DIAVOLO**

spaghetti, 1 lb Maine lobster, fiery  
plum tomato sauce 24.95

### **MAX A PENNE**

wood grilled chicken, escarole, plum  
tomatoes, extra virgin olive oil,  
grana parmigiano 16.95

### **BOMBOLOTTI AI MODO MAX**

rigatoni, hot and sweet Italian sausage,  
plum tomatoes, peas, grana  
parmesan cream 17.95

### **FRESH FETTUCCINE AI GAMBERI**

sautéed gulf shrimp, sun dried tomatoes,  
pesto cream, toasted pine nuts 19.95

### **FILEI CALABRESI**

Calabrian pasta with shiitake mushrooms,  
green chiles, black truffle butter 15.95

### **DELICATTA SQUASH RISOTTO**

windsor farm squash, shallot confit,  
sage, fried leeks, parsley,  
pecorino romano 18.95

### **~ADD TO ANY PASTA~**

sausage or grilled chicken 2 | meatballs 2 | \*shrimp or \*scallops 4

We feature Lensi pasta, an imported organic Italian pasta.

La Veneziane gluten free corn pasta or Barilla pasta plus available upon request.

## SECONDO

### **\*WOOD GRILLED PORK RIB CHOP**

broccoli rabe and cannellini beans, garlic lemon zest, apricot-espresso barbeque sauce 20.95

### **\*MUSTARD SEED CRUSTED SALMON**

farotto, brussel sprouts with pancetta, pressed red beet vinaigrette 21.95

### **CHIANTI BRAISED LAMB SHANK**

rosemary roasted red bliss potatoes, baby carrots, rainbow chard, crispy exotic mushrooms 20.95

### **\*PAN SEARED SEA SCALLOPS**

roasted cauliflower, bacon scented balsamic onion, frisee, crisp potato gnocchi, lemon buro 24.95

### **VEAL PICCATA**

flour dusted milk fed veal scaloppine, meyer lemon juice, caper berries, herbs,  
olive oil glazed baby vegetables 22.95

### **\*COD IN CARTOCCIO**

cooked in parchment paper with marinated artichokes, red bliss potatoes,  
oven dried cherry tomatoes, fennel zabaglione 20.95

### **CLASSIC PARMIGIANA (CHICKEN OR VEAL)**

fresh mozzarella, spaghetti, plum tomato sauce, basil **Chicken** 16.95 | **Veal** 22.95

### **\*WOOD ROASTED HALF CHICKEN**

olive oil glazed baby vegetables, fingerling potatoes 15.95

## MACELLERIA

**\*N.Y. STRIP 12oz.** 25.95

**\*RIBEYE 14oz.** 27.95

**\*FILET 8oz.** 29.95

**\*VEAL CHOP** 26.95

**\*PORK RIB CHOP 14oz.** 20.95

### CHOOSE ONE:

BERNAISE...GORGONZOLA BUTTER...CHIANTI JUS...AU POIVRE...GREMOLATA

~WITH YOUR CHOICE OF ONE SIDE~

## SIDES

broccoli rabe | garlic mashed | fontina-creamed spinach | braised escarole with caramelized onions  
roasted potatoes | asparagus | garlic spinach | spaghetti aglio olio 4 each

Executive Chef ~ Edward "Ted" Burnett | Sous Chefs ~ David Stickney & John Arnott

18% gratuity added to parties of 10 or more

**\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
REDUCES THE RISK OF FOODBORNE ILLNESS**