

Primi

Minestrone alla Genovese

pasta, cannellini beans, pesto cup 4.95 bowl 5.95

Antipasto

capocollo, sopressata, grilled fennel and asparagus, roasted red peppers, Mediterranean herb oil, Grana padano, garlic crostini 7.95 ~family portion 14.95

Mary Ellen's Warm Artichoke Dip

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

House Made Meatballs

spicy plum tomato sauce, grilled garlic crostini 7.95 ~family portion 10.95

Calamari Fritti

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

Melanzana Portafoglio

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

Prince Edward Island Mussels

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

Mussels Fra Diavolo

fiery plum tomato sauce, garlic crostini 9.95

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 con Pera

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

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

Piatto del Giorno

Monday: Veal Scaloppini 21.95

Tuesday: Spaghetti and Meatballs 12.95

Wednesday: Chicken Saltimbocca 16.95

Thursday: Short Rib Gnocchi 17.95

Friday: Haddock Pizzaiola 18.95

Saturday: Certified Angus Ribeye 26.95

Sunday: Baked Rigatoni, Hot Sausage 16.95

Pasta

Pasta alla Norma

classic Sicilian pasta dish with eggplant, basil, red pepper flake, plum tomato sauce 14.95

Max a Penne

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

Shrimp Scampi

linguine, gulf shrimp, garlic, capers, herb butter 19.95

Fresh Fettuccine ai Gamberi

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

Short Rigatoni Bolognese

hearty Italian meat sauce, pesto, ricotta 16.95

Bombolotti ai Modo Max

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

Fall Risotto

butternut squash, baby portobello mushrooms, Mediterranean herbs, ricotta salata 15.95

♥Penne Pomodoro with Barilla Pasta Plus

red grape tomatoes, baby spinach, fresh mozzarella, tomato, basil infused olive oil 15.95

Bambini

penne with butter and cheese (under 10 years old) 6

Add ~sausage or grilled chicken 2 ~meatballs 2 ~shrimp or scallops 4

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

Secondo

Gorgonzola Stuffed Pork Rib Chop

Calabrian potatoes, sauteed spinach, roasted shallots, caramelized apple 19.95

Roasted Atlantic Salmon

green lentils and fall vegetable ratatouille, apple fennel relish 21.95

Classic Parmigiana

fresh mozzarella, spaghetti, plum tomato sauce, basil

Chicken 16.95 Veal 21.95

Brick Oven Sweet and Spicy Duck

braised escarole, cranberry beans, caramelized onions, Gran Gala fig glaze 25.95

Wood Grilled Mahi Mahi

roasted native acorn squash, grilled asparagus, spicy macadamia nut compound butter 20.95

Pan Seared Sea Scallops

braised salsify, caramelized chestnuts, sage, fingerling potatoes, pomegranate reduction 23.95

Herb Crusted Petite Filet Mignon

garlic mashed potatoes, roasted asparagus, artichoke aioli 25.95

Wood Fired Bistecca alla Max

bacon and onion hash, broccoli rabe, chianti jus 26.95

Wood Roasted Half Chicken

garlic mashed potatoes, roasted Tuscan vegetables 15.95

Sides...broccoli rabe...garlic mashed...braised escarole with caramelized onions...

bacon and onion hash...asparagus...garlic spinach...spaghetti aglio olio 4 each

Most menu items can be prepared gluten free.

Special thanks to the following local farms:

Littel Acres, Thomas Baggott Farm, Rose's Berry Farm, Cecarelli Farm, Beltane Farms

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

Executive Chef~Edward Burnett

Sous Chefs~John Arnott / David Stickney

18% gratuity added to parties of 10 or more

Ask how you can become a Max Vantage member and start earning points every time you dine at a Max restaurant!