

PRIMI

MINISTRONE 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

WARM SPINACH ARTICHOKE DIP

spinach, artichoke hearts, cheddar, goat cheese, grana parmigiano, house made garlic flat bread 7.95

ARANCINI

crispy fried sausage, gorgonzola and risotto arancini, stone ground mustard aioli, pomegranate reduction 7.95

CALAMARI FRITTI

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

HOUSE MADE MEAT BALLS

spicy plum tomato sauce, garlic crostini 7.95
family portion 14.95

CLAMS OREGANATA

wood fired littleneck clams stuffed with melted leeks, lemon, oregano, house made bread crumbs 8.95

SHERRY STEAMED PEI MUSSELS

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

MUSSELS FRA DIAVOLO

fiery plum tomato sauce, garlic crostini 9.95

MELANZANA PORTAFOGLIO

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

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 13.95

MARGHERITA

vine ripened tomato, fresh mozzarella, basil, plum tomato sauce 11.95

POLLO ALLA GENOVESE

wood grilled chicken, caramelized onions, gorgonzola, rosemary, toasted pine nuts 13.95

SEMPLICE SALSICCIA

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

SPINACI BIANCO

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

TRE FORMAGGI

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

ADD TO ANY STONE PIE

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

PIATTO DEL GIORNO

MONDAY

Veal Scaloppini
21.95

TUESDAY

Linguini Vongole
18.95

WEDNESDAY

Chicken Saltimbocca
16.95

THURSDAY

Seafood Cannelloni
19.95

FRIDAY

Haddock Pizzaiola
18.95

SATURDAY

Certified Angus Ribeye
26.95

SUNDAY

Baked Rigatoni, Hot Sausage
16.95

PASTA

SPINACH GNOCCHI

house made spinach gnocchi, Vidalia onions, ricotta salata, cracked black pepper 15.95

LINGUINE CARCIOFO

fresh artichoke hearts, pancetta, toasted garlic, onion, grana padano, evoo 15.95

MAX A PENNE

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

SPAGHETTI & MEATBALLS

five house made meatballs, spicy plum tomato sauce 14.95

SHRIMP SCAMPI

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

GOBETTI BOLOGNESE

hearty Italian meat sauce, pesto, ricotta 17.95

FRESH FETTUCCINE

AI GAMBERI

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

BOMBOLOTTI

AI MODO MAX

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

SPRING RISOTTO

fresh fava beans, melted leeks, spring morel mushrooms, grana padano 16.95

♥PENNE POMODORO

Barilla pasta plus penne, red grape tomatoes, baby spinach, fresh mozzarella, tomato and basil infused olive oil 15.95

~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

GRILLED LOIN LAMB CHOPS

◆roasted fingerling potatoes, sunchoke, plum tomatoes, pea shoots, mint, cipollini onion jus 24.95

PORK CHOP MILANESE

lemon dressed baby arugula, slow roasted tomatoes, pickled red onions, shaved grana padano 20.95

SALMON 'AMATRICIANA'

◆brown sugar cured Italian bacon, butter beans, grape tomatoes, basil, Sicilian olive tapenade 21.95

CLASSIC CHICKEN PARMIGIANA

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

MILK FED VEAL PICCATA

flour dusted scaloppine, meyer lemon juice, caper berries, herbs, roasted Tuscan vegetables 22.95

WOOD GRILLED MAHI MAHI

◆mashed sweet potatoes, green beans, caramelized onions, dried cherry shrimp butter sauce 20.95

PAN SEARED SEA SCALLOPS

long stem artichokes, spring onions, sweet peppers, fennel, cardamom, red pepper mostarda 24.95

HERB CRUSTED PETITE FILET MIGNON

◆6 oz center cut filet, garlic mashed potatoes, roasted asparagus, artichoke aioli 25.95

WOOD FIRED N.Y. STRIP

◆bacon and onion hash, broccoli rabe, gremolata 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

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

18% gratuity added to parties of 10 or more

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