

PRIMI

MINISTRONE ALLA GENOVESE

ditalini pasta, cannellini beans, pesto

cup 4.95
bowl 5.95

CARPACCIO

truffled salt cured sirloin, baby arugula,
shaved grana padano 9.95

CHICKEN SPIEDINI

wood grilled chicken and cherry
tomato skewer, pickled leeks, ceci beans,
pistachio vinaigrette 8.95

MELANZANA PORTAFOGLIO

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

CALAMARI FRITTI

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

HOUSE MADE MEAT BALLS

spicy plum tomato sauce, garlic crostini 7.95
family portion 14.95

GORGONZOLA FONDUTA

warm gorgonzola fondue, garlic crostini 7.95

SHERRY STEAMED PEI MUSSELS

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

BRICK OVEN ROASTED CLAMS

cherrystone clams, red chili garlic butter 9.95

ANTIPASTO

prosciutto di Parma, capocollo, sopressata, grilled local squash, roasted red peppers,
pickled eggplant, marinated mushrooms, grana padano 8.95 | family portion 15.95

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

SUMMER SALAD

local greens, Beltane farms goat cheese, watermelon radishes, sungold tomatoes, cucumbers,
red wine 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 PIE~

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

~GLUTEN FREE MENU AVAILABLE UPON REQUEST~

**~GRAZIE, TO THESE LOCAL FARMS FOR THEIR VINE RIPENED FRUITS AND VEGETABLES
AND HAND CRAFTED CHEESES THAT HELPED TO INSPIRE THIS MENU~**

Deercrest Farms

Botticello Farms

Urban Oaks

Littel Acres

Starlight Gardens

Beltane Farms

PASTA

AGNOLOTTI

hand crafted ravioli filled with imported sheep's milk ricotta, grilled trivesso, crispy artichokes, lemon butter sauce 16.95

MAX A PENNE

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

LOBSTER FRA DIAVOLO

chitarra pasta, 1 lb Maine lobster fiery plum tomato sauce 24.95

GOBETTI BOLOGNESE

hearty Italian meat sauce, pesto, ricotta 17.95

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

SUMMER RISOTTO

lump crab meat, local corn off the cob, meyer lemon, mascarpone 20.95

BLACK PEPPER

PAPPARDELLE POMODORO

roasted farm fresh tomatoes, basil, evoo caramelized onions, grana padano 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

WOOD GRILLED PORK RIB CHOP

◆coffee rubbed pork chop, succotash, potato sticks, apricot-espresso barbeque sauce 20.95

PAN ROASTED SALMON

◆cantaloupe, Italian parsley, fried shallots, potato pancake, fresh horseradish vinaigrette 21.95

TALEGGIO STUFFED CHICKEN

◆prosciutto wrapped chicken breast, roasted potatoes, baby spinach, caramilized red onions, apricot mostarda 18.95

PAN SEARED SEA SCALLOPS

◆grilled local green beans, corn off the cob, sweet peppers, tomato water 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 and 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

ITALIAN CHOP HOUSE

N.Y. STRIP 12oz. 25.95

RIBEYE 14oz. 27.95

FILET 8oz. 29.95

VEAL PORTERHOUSE 12oz. 26.95

PORK RIB CHOP 14oz. 20.95

CHOOSE ONE:

BÉARNAISE

CHIANTI JUS

AU POIVRE

GORGONZOLA BUTTER

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 FOOD BORNE ILLNESS ~**