

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

House Made Meatballs

spicy plum tomato sauce, Parmesan, grilled garlic crostini 7.95

Prince Edward Island Mussels Two Ways:

Sherry Steamed

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

Fra Diavolo

fiery plum tomato sauce, white wine, garlic crostini 9.95

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)

Revised September 2009

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.

Piatti e Panini

Fall Risotto

butternut squash, baby portobello mushrooms, Mediterranean herbs, ricotta salata 11.95

Pollo alla Parmagiana

crispy breaded chicken cutlet, spaghetti, plum tomato sauce, basil, E.V.O.O. 11.95

◆ Salmone Arrosto

pan roasted salmon over green lentils and fall vegetable ratatouille, apple fennel relish 13.95

Melanzana Portafoglio

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

Smoked Turkey

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

◆ Tuscan Burger

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

Rib~eye

shaved rib-eye with caramelized onions, cherry peppers, melted provolone and marinara on soft Portugese roll, truffled Yukon gold potatoes 12.95

Sides

french fries...broccoli rabe...garlic mashed potatoes...spinach...truffled Yukon gold potatoes
...escarole with caramelized onions...roasted vegetables...4 each

~Most menu items can be prepared gluten free~

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

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

18% gratuity added to parties of 10 or more.

Executive Chef~Edward Burnett

Sous Chefs~John Arnott / David Stickney

Most fruits and vegetables are from the following local growers:

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

