

## PRIMI

### **CALAMARI FRITTI**

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

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

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

### **WOOD GRILLED**

#### **BEL ARIA HOT SAUSAGE**

broccoli rabe, kalamata chestnut pesto,  
shaved grana padano 8.95

### **GORGONZOLA FONDUTA**

warm gorgonzola fondue,  
garlic crostini 7.95

### **POLPETTE**

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

## 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

### **ANY ABOVE ENTREE SALAD WITH:**

chicken 11.95 | shrimp 13.95 | salmon 13.95 | calamari fritti 11.95 | scallops 14.95

### **CAPRESE DI AMORE**

BelGioioso Burrata, oven dried tomatoes, basil puree 9.95

### **GARY CRAIG'S HOLLYWOOD COBB SALAD**

chicken, applewood smoked bacon, avocado, plum tomatoes, pumpnickel croutons,  
hard cooked egg, gorgonzola, classic vinaigrette 13.95

## 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, evoo 12.95

### **TRE FORMAGGI**

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

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

pepperoni 2 | sausage 2 | meatballs 2 | pancetta 2 | chicken 2 | shrimp 4

All stone pies are available, at lunch, in a smaller size with a  
small insalata of your choice for the same price.

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

**~ PRIVATE DINING IS AVAILABLE IN OUR PRIVATE ROOM FOR GROUPS OF 15 TO 35 ~**

## PASTA

### **MAX A PENNE**

wood grilled chicken, escarole,  
plum tomatoes, extra virgin olive oil  
grana parmigiano 11.95

### **SPAGHETTI AND MEATBALLS**

house made meatballs  
spicy plum tomato sauce 12.95

### **FRESH FETTUCCINE AI GAMBERI**

sautéed gulf shrimp, sun dried tomatoes,  
pesto cream, pine nuts 13.95

### **BOMBOLOTTI AI MODO MAX**

rigatoni, hot and sweet Italian sausage, peas  
plum tomatoes, grana parmesan cream 12.95

### **PENNE ABBRONZATE**

sun dried tomatoes, garlic, fresh basil,  
tomato cream 10.95

### **GOBETTI BOLOGNESE**

hearty Italian meat sauce, pesto,  
creamy ricotta 12.95

### **FILEI CALABRESI**

Calabrian style pasta with shiitake mushrooms,  
green chiles, black truffle butter 12.95

### **GARGANELLI**

sweet sausage, broccoli rabe, crushed red  
pepper flake, extra virgin olive oil 13.95

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

sausage, grilled chicken or meatballs 2  
shrimp or scallops 4

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

## PANINI

### **HOUSE ROASTED TURKEY WRAP**

apple wood smoked bacon, baby arugula, asiago, roma tomatoes, shaved red onion,  
basil mayonnaise, french fries 9.95

### **CAPRESE PANINI**

fresh mozzarella, slow roasted tomatoes, basil, cracked black pepper,  
saba, ciabatta roll, mediterranean pasta salad 7.95

### **TUSCAN BURGER**

◆wood grilled certified angus burger, aged provolone, caramelized onions,  
toasted ciabatta roll, french fries 10.95

### **CHICKEN PARMIGIANA PANINI**

◆crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella,  
toasted Portugese roll, french fries 10.95

## PIATTI

### **DELICATA SQUASH RISOTTO**

Windsor Farm squash, shallot confit, sage, fried leeks, parsley, pecorino romano 13.95

### **CHICKEN PARMIGIANA**

◆crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti 10.95

### **◆ MUSTARD SEED CRUSTED SALMON**

farotto, brussel sprouts with pancetta, pressed red beet vinaigrette 13.95

### **PAN SEARED SEA SCALLOPS**

◆ roasted cauliflower, bacon scented balsamic onion, frisee, crisp potato gnocchi,  
lemon buro 15.95

### **MELANZANA PORTAFOGLIO**

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

## SIDES

french fries | broccoli rabe | garlic mashed | garlic spinach  
roasted potatoes | asparagus | escarole with caramelized onions 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 ~