

## PRIMI

### **CALAMARI FRITTI**

crispy fried calamari, cherry peppers, sweet  
garlic aioli, 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

### **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

## 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

### **SEASONAL**

baby greens, gorgonzola dolce, Nodine's Smokehouse garlic bacon lardons,  
crispy fried artichokes, fig vinaigrette 7.95 | entrée 9.95

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

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95

### **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

### **BABY PORTABELLA**

crimini mushrooms, roasted red peppers, gorgonzola, asiago, mozzarella, chives 12.95

### **WHITE CLAM**

littleneck clams and cockles, garlic, fresh oregano, grana parmigiana, evoo 14.95

### **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 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 back room for groups of 15 to 35**

**18% gratuity added to parties of 10 or more**

## PASTA

### **SPAGHETTI AND MEATBALLS**

house made meatballs,  
spicy plum tomato sauce 11.95

#### ■ **FETTUCCINE AI GAMBERI**

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

#### ■ **SHRIMP SCAMPI**

saffron scented capellini, capers,  
slow roasted tomatoes, garlic,  
lemon herb butter 13.95

### **BOMBOLOTTI AI MODO MAX**

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

### **PENNE ALLA VODKA**

sun dried tomatoes, garlic, fresh basil,  
San Marzano tomato~vodka cream,  
aged parmesan 10.95

### **GOBETTI BOLOGNESE**

hearty Italian meat sauce, pesto,  
creamy ricotta 12.95

### **MAX A PENNE**

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

### **TEDDY'S SUNDAY GRAVY**

long rigatoni, braised short ribs,  
hot link sausage, San Marzano tomatoes,  
30 day aged pecorino 13.95

■ *House made fresh pasta*

~**ADD TO ANY PASTA**~

\*sausage or grilled chicken 2 | \*meatballs 2 | \*shrimp 4 | \*scallop 6

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

## BRUNCH / LUNCH

### **\* VEGETABLE SCRAMBLE**

farm fresh eggs, goat cheese, delicata squash, baby spinach,  
slow roasted tomatoes, Yukon gold potatoes 10.95

### **\* PROSCIUTTO BENEDICT**

poached eggs, prosciutto di Parma, English muffin, potato hash, rosemary hollandaise 12.95

### **\* BEL ARIA SAUSAGE FRITTATA**

Hot sausage, caramelized onions, roasted peppers, parmesan,  
rustic plum tomato sauce, Yukon gold potatoes 12.95

### **FRENCH TOAST**

thick cut challah, caramelized banana butter, warm maple syrup, apple wood smoked bacon 10.95

### **\* STEAK & EGGS**

wood grilled New York strip, two eggs over easy, potato hash, rosemary hollandaise 25.95

### **\* PANKO AND MUSTARD CRUSTED SALMON**

cauliflower, Swiss chard, roasted peppers, preserved lemon butter sauce 14.95

### **\* TUSCAN BURGER**

wood grilled certified angus burger, aged provolone, caramelized onions,  
toasted sesame brioche roll, french fries 10.95

### **ROASTED TURKEY WRAP**

apple wood smoked bacon, baby arugula, asiago, Roma tomatoes,  
shaved red onion, basil mayonnaise, house made garlic chips 9.95

### **EGGS & HASH**

two sunny side up Farm Fresh eggs, short rib potato hash, cracked black pepper,  
grana padano, grilled ciabatta 12.95

### **MELANZANA PORTAFOGLIO**

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

## SIDES

bacon | french fries | garlic mashed | roasted vegetables | spinach  
potato hash | short rib hash 5 each

Executive Chef ~ Edward "Ted" Burnett

Chef de Cuisine ~ David Stickney | Sous Chef ~ Javier Escudero

**\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs  
Reduces the risk of foodborne illness**