

PRIMI

CALAMARI FRITTI

crispy fried calamari, cherry peppers, sweet
garlic aioli, spicy puttanesca sauce
8.95 family portion 16.95

*** SAMBUCA STEAMED PEI MUSSELS**

fennel, melted leeks, roasted garlic,
sambuca 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

Boston bibb lettuce, shaved fennel, blood orange segments, Beltane Farms goat cheese,
lemon vinaigrette, balsamic reduction 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, pumpernickel 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

EGGS & HASH

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

farro with pancetta, red grape tomatoes and spring onions, red pepper romesco 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, fontina, shaved red onion,
sun-dried tomato mayonnaise, house made garlic chips 9.95

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

Sous Chef ~ Brett Cook | **Sous Chef** ~ Aashish Patange

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