

PRIMI

CALAMARI FRITTI Crispy fried calamari, cherry peppers, lemon herb aioli, San Marzano tomato sauce	single 8.95 family portion 16.95
BURRATA DI AMORE Liuzzi fresh creamy mozzarella, heirloom grape tomato fresca, basil, Sicilian olive oil, cracked black pepper	9.95
STEAMED CAPE COD MUSSELS* Applewood bacon, leeks, sweet garlic, plum tomatoes, sherry herb brodo	9.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	single 7.95 family portion 14.95

INSALATE

DELLA CASA Mixed greens, sherry vinaigrette with gorgonzola	5.95 entrée 7.95 add 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
ARUGULA Baby arugula, shaved fennel, cracked black pepper, grana padano, lemon vinaigrette	7.95 entrée 9.95

ANY ABOVE ENTRÉE SALAD WITH:

chicken 12.95 | shrimp 13.95 | salmon 15.95
calamari fritti 13.95 | scallops 17.95

GARY CRAIG'S HOLLYWOOD COBB SALAD Chicken, applewood smoked bacon, avocado, plum tomatoes, pumpnickel croutons, hard cooked egg, gorgonzola, classic vinaigrette	13.95
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SIDES

5 each

french fries | applewood smoked bacon | garlic spinach
broccoli rabe | Yukon gold potatoes | roasted vegetables

**Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.*

Gluten Free Menu Available Upon Request

Our private room can accommodate groups of 15 to 36

18% gratuity added to parties of 10 or more

Max Amore

ristorante

BRUNCH

STONE PIES

MAX'S RONI Pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto	13.95
CLASSIC MARGHERITA San Marzano tomatoes, buffalo mozzarella, sweet basil, extra virgin olive oil, sea salt	13.95
POLLO ALLA GENOVESE* Rosemary marinated chicken, caramelized onions, gorgonzola, toasted pine nuts	13.95
PORTOBELLO Balsamic roasted portobello mushrooms, pancetta, sweet peppers, grana parmesan, gorgonzola dolce	14.95
PROSCIUTTO Prosciutto di Parma, heirloom tomatoes, grana padano, garlic, herbs, lemon dressed baby arugula	14.95
TRE FORMAGGI Mozzarella, asiago, grana padano, sweet basil, marinara	12.95

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

~ ADD TO ANY STONE PIE ~

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

BRUNCH

*VERDURE SCRAMBLE Farm fresh eggs, spinach, artichoke hearts, zucchini, goat cheese, crispy potatoes	11.95
*PROSCIUTTO BENEDICT Poached eggs, prosciutto di Parma, English muffins, Yukon gold potatoes, rosemary hollandaise	12.95
*VEGETABLE FRITTATA Butternut squash, eggplant, sweet peppers, grana padano, plum tomato sauce, applewood smoked bacon	12.95
*FRIED EGGS AND HAM Two farm fresh eggs over prosciutto di Parma and lemon dressed baby arugula, grilled ciabatta	12.95
FRENCH TOAST Thick cut challah, cinnamon mascarpone cream, apple cider syrup, applewood smoked bacon	10.95
*STEAK & EGGS Wood grilled New York strip, two eggs over easy, Yukon gold potatoes, rosemary hollandaise	17.95

PASTA

SPAGHETTI AND MEATBALLS House made meatballs, spicy plum tomato sauce	11.95
*FETTUCCINE AI GAMBERI Sautéed gulf shrimp, sun dried tomatoes, pesto cream, toasted pine nuts	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
LONG RIGATONI 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 Maltagliati, braised short rib ragu, link sausage, meatballs, San Marzano tomatoes, 30 day aged pecorino	14.95

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

*House made fresh pasta

~ ADD TO ANY PASTA ~

sausage or *grilled chicken 2 | *meatballs 2 | *shrimp 4 | *scallops 8

PIATTI

WOOD GRILLED ATLANTIC SALMON* Fingerling potatoes with heirloom tomatoes and haricot verts, tomato caper vinaigrette	15.95 sundried
MELANZANA PORTAFOGLIO Crispy breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach, tomato butter sauce	10.95
SMOKED TURKEY WRAP Baby arugula, applewood smoked bacon, diced tomatoes, avocado, sundried tomato mayonnaise, house made garlic potato chips	9.95
TUSCAN BURGER* Wood grilled certified angus burger, aged provolone, caramelized onions, toasted sesame brioche roll, french fries	10.95
CHICKEN PARMIGIANA Crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti	12.95
CHICKEN MILANESE Lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano	12.95

Executive Chef, Edward "Ted" Burnett
Sous Chefs, Brett Cook and Aashish Patange