

ASSORTED ARTISAN SALUMI SAMPLER

9 or Family Portion 17

PROSCIUTTO DI PARMA

Imported from Langhirianese, Italy, aged 16 months, sweet and buttery

SPECK

Imported prosciutto from Balzano, Italy, air dry aged 10 months, cold smoked

CAPOCOLLO

Delicate flavor, tender, rich texture, aged 6 months

SOPRESSATA

Handcrafted country style dried salami, aged up to 12 weeks, sharp, peppery finish

Add marinated mushrooms. long stem artichokes. roasted bebbers. Grana Padano~2 each

PRIMI

CALAMARI FRITTI

Crispy fried calamari, cherry peppers,
lemon herb aioli, San Marzano tomato sauce

11
family portion 20

SICILIAN CALAMARI

Sauteed Point Judith calamari, kalamata olives, capers,
anchovies, San Marzano tomatoes, garlic crostini
Available over fresh linguine as an entree

11

15

BURRATA

Creamy fresh mozzarella, heirloom tomato fresca,
Balsamico di Modena

10

PROSECCO STEAMED MAINE MUSSELS *

Melted leeks, sliced garlic, prosecco-tomato brodo,
grilled ciabatta crostini

11

HOUSE MADE MEATBALLS

Beef, veal and pork meatballs,
plum tomato ragu, garlic crostini

10
family portion 19

INSALATE

DELLA CASA

Mixed greens, sherry vinaigrette
with gorgonzola

8

10

CAESAR

Hearts of romaine, classic caesar dressing,
focaccia croutons, grana parmigiano

9

TOSCANA

Mixed greens, fresh mozzarella, warm polenta croutons,
roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette

10

ARUGULA & KALE

Baby arugula, chopped kale, shaved fennel, ruby red grapefruit supremes,
Grana Padano, raspberry vinegar & extra virgin olive oil

9

ANY ABOVE SALAD AS ENTRÉE WITH:

*chicken 15 | *shrimp 16 | *salmon 18 | calamari fritti 15

SIDES

french fries | parmesan truffle fries | broccoli rabe | garlic mashed

garlic spinach | Yukon gold potatoes | Tuscan vegetables

spaghetti aglio olio | English muffin | bacon | potato hash

Max Amore

ristorante

BRUNCH

STONE PIES

Available as an appetizer or entree

MAX'S RONI

Small crisp pepperoni, fresh and shredded mozzarella,
parmesan, oregano

15

CLASSIC MARGARITA

San Marzano tomatoes, buffalo mozzarella, sweet basil,
extra virgin olive oil, sea salt

14

POLLO ALLA GENOVESE *

Rosemary marinated chicken, caramelized onions, asiago,
gorgonzola, toasted pine nuts

15

EGG SCRAMBLE PIE *

Farm fresh scrambled eggs, crispy bacon, garlic roasted tomatoes,
ricotta, smoked mozzarella, basil

14

TRE FORMAGGI

Mozzarella, asiago, grana padano, sweet basil, marinara

13

*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 3 | sausage (hot or sweet) 3 | meatballs 3

pancetta 2 | *chicken 3 | *shrimp 5

BRUNCH

ITALIAN SCRAMBLE *

Farm fresh eggs, applewood bacon, roasted red & yellow peppers,
fontina, Yukon gold potato hash

13

PROSCIUTTO BENEDICT *

Poached eggs, prosciutto di Parma, English muffin, rosemary hollandaise,
Yukon gold potato hash

14

VEGETABLE FRITTATA*

Asparagus, baby spinach, caramelized fennel, pecorino romano,
lemon dressed pea tendrils, Yukon gold potato hash

13

EGG WHITE SCRAMBLE *

Heirloom tomato medley, baby arugula, avocado, goat cheese,
Yukon gold potato hash

12

FRENCH TOAST

Thick cut challah, amaretto butter, toasted almonds,
maple syrup, applewood smoked bacon

12

PROSCIUTTO CARPACCIO & EGGS *

Baby arugula and artichoke salad over thinly sliced prosciutto di Parma,
farm fresh poached eggs, citrus hollandaise, shaved Grana Padano

14

PASTA

SPAGHETTI AND MEATBALLS

House made meatballs, plum tomato ragu

14

FETTUCCINE CON GAMBERETTI *

Tagliatelle, seared shrimp, fire roasted zucchini, yellow squash & eggplant,
mint, sundried tomato infused oil

16

TEDDY'S SUNDAY GRAVY (HOUSE SPECIALTY)

Rigatoni, braised short rib, hot link sausage, meatballs,
San Marzano tomato ragu, Grana Padano

22

BOMBOLOTTI AI MODO MAX

Baked short rigatoni, Lamberti's hot and sweet Italian sausage (proprietary blend),
peas, plum tomatoes, grana parmesan cream

15

PENNE ALLA VODKA

Sun dried tomatoes, garlic, fresh basil,
San Marzano tomato vodka cream, aged parmesan

13

LONG RIGATONI BOLOGNESE

Hearty Italian meat sauce, pesto, creamy ricotta

15

MAX A PENNE *

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

14

La Veneziane gluten free corn pasta or whole wheat pasta available upon request.

ADD TO ANY PASTA:

sausage 3 | grilled chicken* 3 | meatballs 3 | shrimp* 5

PIATTI

TUSCAN BURGER *

Wood grilled certified angus burger, imported robiola,
balsamic onions, toasted brioche roll, french fries

13

CHICKEN PARMIGIANA *

Crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella,
spaghetti marinara

15

WOOD GRILLED ATLANTIC SALMON *

Spring onions, asparagus, fingerling potatoes,
white balsamic & red beet vinaigrette

18

MELANZANA PORTAFOGLIO

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

12

CHICKEN MILANESE *

Lemon dressed arugula, pickled red onions, slow roasted tomatoes,
shaved grana padano

15

SMOKED TURKEY & PROSCIUTTO

Baby arugula, whipped avocado & ricotta,
Saba drizzle, stirato roll, potato salad

11

**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 up to 36

Executive Chef ~ Edward "Ted" Burnett
Sous Chefs ~ Brett Cook & Justin Smith