

PRIMI

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

House Made Meatballs
spicy plum tomato sauce, garlic crostini 7.95
family portion 14.95

***Sherry Steamed PEI Mussels**
apple wood smoked bacon, roasted garlic,
diced plum tomatoes, sherry herb brodo 9.95

Gorgonzola Fonduta
warm gorgonzola fondue
garlic crostini 7.95

INSALATE

Delia 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

Summer Salad
bibb lettuce, fresh strawberries, buffalo mozzarella, balsamic reduction,
orange segments, sweet garlic 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, 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

The Salumi
capocollo, sopressata, speck, sweet roasted peppers, plum tomato sauce, fontina 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.

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

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

■ Capellini Toscano

saffron scented capellini, native corn off the
cobb, green chiles, limoncello chive butter,
Toscano romano 11.95

Little Ears and Cockles

orecchiette, cockles, pancetta, red pepper
flake, garlic broth 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

Max a Penne

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

Bombolotti ai Modo Max

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

◆ *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 Frittata

farm fresh eggs, zucchini, yellow squash, spinach, roasted red peppers, fresh herbs,
rustic plum tomato sauce, roasted Yukon gold potatoes 10.95

Prosciutto Benedict

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

Italian Scramble

farm fresh eggs, capocollo, sweet sausage, grilled fennel, asiago, roasted Yukon potatoes 11.95

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 22.95

*Pan Seared Atlantic Salmon

roasted fennel, pancetta, fava beans, herb salad, orange infused extra virgin olive oil 14.95

Tuscan Burger

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

Roasted Turkey Wrap

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

Tomato and Scamorza

grilled scamorza, vine ripened tomatoes, basil, cracked black pepper,
and sea salt on toasted filone, pasta salad 8.95

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 4 each

Executive Chef ~ Edward "Ted" Burnett | Chef de Cuisine ~ David Stickney
Sous Chef ~ Gabriel Pacheco

18% gratuity added to parties of 10 or more