

**PRIMI**

<b>House-Made Ricotta</b>	9
Pickled beets, marinated cipollini, white truffle acacia honey, grilled olive ciabatta	
<b>Melanzana Alla Parmigiana</b>	10
Thinly sliced battered eggplant, aged provolone, grana padano, basil, tomato butter sauce	
<b>Calamari Fritti *</b>	11/20
Point Judith calamari, cherry peppers, basil aioli, spicy marinara	
<b>Wood Fired Polpo</b>	11
Grilled octopus, fennel, cannellini beans, Taggiasca olives, spicy bomba Calabrese	
<b>Cape Cod Mussels *</b>	11
Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo, grilled Umbrian bread	
<b>Fiore di Zucca</b>	9
Crispy fried stracciatella and herb stuffed squash blossoms, baby arugula, olive oil stewed tomatoes	
<b>Polpetti e Salsiccia</b>	11/20
House-made meatballs, sweet sausage link, garlic crostini, grana padano	
<b>Carciofi</b>	9
Crispy fried long-stem artichokes, pink peppercorn aioli, grilled lemon	
<b>Salumi e Formaggi</b>	7 EACH / ANY FOUR 13 / ANY EIGHT 22
Ask your server for our daily selections	

**INSALATE**

<b>Della Casa</b>	8
<b>Classic Caesar</b>	9
<b>Toscana</b>	10
House greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette	
<b>Antipasto Salad</b>	11
Romaine, marinated long stem artichokes, aged provolone, Castelvetro olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette	
<b>Arugula</b>	10
Baby arugula, shaved fennel, blood orange, pistachio, grana padano, preserved lemon vinaigrette	

**Executive Chef ~ David Stickney**  
**Sous Chefs ~ Christopher Keroack, Johana Echenique**

# Max Amore

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**DINNER**

**FRESH PASTA**

<b>30 Layer Lasagna</b>	20
Layered fresh pasta, bechamel, ragu bolognese, plum tomato sauce, grana padano	
<b>Pork Osso Buco Ragù</b>	19
Pappardelle, slow braised pork shank, grappa soaked golden raisins, gremolata butter	
<b>Rock Shrimp Gnocchi *</b>	24
Smoked prosciutto, shaved Brussels sprouts, soft onions, vodka crema	
<b>Spaghetti e Vongole *</b>	22
Manila clams, Spanish chorizo, garlic, lemon-herb brodo	
<b>Salsiccia di Pollo</b>	18
Radiatore pasta, grilled chicken sausage, white beans, Tuscan kale, diced tomatoes, aglio e olio	
<b>Bombolotti ai Modo Max</b>	21
Short rigatoni, Lamberti's hot & sweet sausage, peas, plum tomatoes, grana parmesan cream	
<b>Long Rigatoni Bolognese</b>	20
Hearty Italian meat sauce, pesto, house-made creamy ricotta	
<b>Shrimp Fra Diavolo *</b>	24
Black tonnanelli, shrimp, slow roasted tomatoes, spicy Calabrian pesto	

**Imported Semolina Pasta, La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available**

**CONTORNI**

<b>Apple Butter Polenta</b> – shaved parmesan	6
<b>Roasted Brussels Sprouts</b> – grana padano, lemon vinaigrette	6
<b>Broccoli Rabe</b> – garlic, Calabrian chili, honey	6
<b>Fried Italian Long Hot Peppers</b> – shaved pecorino, vincotto	5
<b>Loaded Baked Potato Gnocchi</b> – bacon, fontina, creme fraiche, chives	7

**Gluten Free Menu Available Upon Request**

**STONE PIES**

<b>Polpetti *</b>	16
Meatballs, Taggiasca olives, house-made ricotta, mozzarella, marinara	
<b>Wild Mushroom &amp; Truffle</b>	18
Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey	
<b>Pulled Prosciutto</b>	18
Slow braised prosciutto, fontina, hand crushed tomatoes, fig jam	
<b>Hot Coppa</b>	17
Spicy coppa ham, fresh mozzarella, Calabrian chile, marinara	
<b>Pollo *</b>	16
Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts	
<b>Classic Margherita</b>	15
San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt	

**SECONDO**

<b>Pollo Parmigiana *</b>	18
Herb breaded chicken cutlet, plum tomato sauce, stracciatella, spaghetti, basil	
<b>Beef Braciola</b>	24
Pan browned gnocchi, tri color cauliflower, San Marzano sugo	
<b>Wood Grilled Faroe Island Salmon *</b>	26
Delicata squash, red quinoa, Brussels sprouts, pomegranate syrup	
<b>Brick Pressed Chicken *</b>	20
Citrus marinated free range half chicken, garlic mashed potatoes, roasted seasonal vegetables, natural chicken jus	
<b>Cacciucco alla Livornese *</b>	28
Georges Bank cod, calamari, mussels, shrimp, scallops, lobster brodo, grilled Umbrian bread	
<b>Wood Fired Pork Chop</b>	25
Long bone double rib chop, apple butter polenta, wilted chicory, dried cherries, mustard seed demi	
<b>Bistecca *</b>	33
14oz NY strip steak, loaded baked potato gnocchi, garlic spinach, Chianti jus	

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