

## ARTISAN SALUMI SAMPLER

For One 8.95 or Family Portion 16.95

### 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 peppers, grana padano ~ 2 ea.

## INSALATE

<b>CAESAR</b>	6.95
Hearts of romaine, classic caesar dressing, focaccia croutons, grana parmigiano	
<b>TOSCANA</b>	7.95
Mixed greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, kalamata olives, balsamic vinaigrette	
<b>DELLA CASA</b>	5.95
Mixed greens, sherry vinaigrette with gorgonzola	add 1.50
<b>ARUGULA</b>	7.95
Baby arugula, shaved fennel, cracked black pepper, grana padano, lemon vinaigrette	

## PRIMI

<b>ITALIAN CHEESE PLATE</b>	12.95
Chef selected cheese, candied pistachios, tart cherry compote	
<b>CALAMARI FRITTI</b>	single 8.95 family portion 16.95
Crispy fried calamari, cherry peppers, lemon herb aioli, San Marzano tomato sauce	
<b>STEAMED CAPE COD MUSSELS</b>	9.95
Applewood bacon, leeks, sweet garlic, plum tomatoes, sherry herb brodo	
<b>CARPACCIO*</b>	9.95
Thinly sliced raw sirloin, lemon dressed arugula, shaved grana padano, truffled sea salt	
<b>HOUSE MADE MEATBALLS</b>	single 7.95 family portion 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
<b>MELANZANA PORTAFOGLIO</b>	8.95
Crispy breaded eggplant, oven dried tomatoes, smoked mozzarella, tomato butter sauce, basil oil	
<b>BURRATA DI AMORE</b>	9.95
Liuzzi fresh creamy mozzarella, heirloom grape tomato fresca, basil, Sicilian olive oil, cracked black pepper	
<b>SICILIAN CALAMARI</b>	8.95
Sauteed Point Judith calamari, kalamata olives, capers, anchovies, San Marzano tomatoes, garlic crostini	

# Max Amore

ristorante

DINNER

## STONE PIES

<b>MAX'S RONI</b>	13.95
Pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto	
<b>CLASSIC MARGARITA</b>	13.95
San Marzano tomatoes, buffalo mozzarella, Beckett Farms basil, extra virgin olive oil, sea salt	
<b>POLLO ALLA GENOVESE</b>	13.95
Rosemary marinated chicken, caramelized onions, gorgonzola, toasted pine nuts	
<b>MOLTO FUNGHI</b>	14.95
Porcini, crimini and oyster mushrooms, balsamic shallots, thyme, mozzarella and Chianti Romano cheese, white truffle oil	
<b>SOPRESSATA</b>	15.95
Dry cured Berkshire Black sopressata, caramelized onions, buffalo mozzarella, asiago, tangy tomato sauce	
<b>TRE FORMAGGI</b>	12.95
Mozzarella, asiago, grana padano, Beckett Farms basil, marinara	

### ~ ADD TO ANY PIE ~

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

## HOUSE MADE FRESH PASTA

<b>FOUR CHEESE RAVIOLI</b>	16.95
Ricotta, asiago, fontina and grana padano, San Marzano tomato sauce, sweet basil	
<b>FETTUCCINE AI GAMBERI</b>	20.95
Sautéed gulf shrimp, sun dried tomatoes, pesto cream, toasted pine nuts	
<b>TEDDY'S SUNDAY GRAVY</b>	18.95
Maltagliati, braised short rib ragu, hot link sausage, San Marzano tomatoes, 30 day aged pecorino	
<b>LINGUINE PUTTANESCA</b>	19.95
Shrimp, mussels, calamari, kalamata olives, capers, anchovy, San Marzano tomatoes	

### ~ ADD TO ANY PASTA ~

\*sausage or grilled chicken 2 | \*meatballs 2 | \*shrimp 4

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

## IMPORTED PASTA

<b>MAX A PENNE</b>	16.95
Wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil, grana parmigiano	
<b>SPAGHETTI CON FUNGHI</b>	16.95
Porcini, crimini and oyster mushrooms, fresh thyme, grana padano, marsala mushroom sauce	
<b>BOMBOLOTTI AI MODO MAX</b>	17.95
Baked short rigatoni, hot and sweet Italian sausage, peas, plum tomatoes, grana parmesan cream	
<b>LONG RIGATONI BOLOGNESE</b>	17.95
Hearty Italian meat sauce, pesto, creamy ricotta	
<b>PENNE ALLA VODKA</b>	15.95
Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged parmesan	

## SECONDO

<b>MAPLE WOOD GRILLED ATLANTIC SALMON*</b>	23.95
Roasted fingerling potatoes, leeks, sweet peppers, salsa verde	
<b>ESPRESSO BARBECUED PORK CHOP</b>	18.95
Sweet potato and applewood smoked bacon hash, baby green beans	
<b>SEARED SEA SCALLOPS*</b>	25.95
Rainbow Swiss chard, pancetta, slow roasted tomatoes and sunchokes, saffron citronette	
<b>PAN ROASTED GEORGES BANK FLOUNDER*</b>	18.95
Beluga lentils, yellow pepper coulis, shaved fennel and blood oranges	
<b>VEAL MILANESE</b>	24.95
Lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano	
<b>CLASSIC CHICKEN PARMIGIANA</b>	17.95
Fresh mozzarella, spaghetti, plum tomato sauce, basil	
<b>MARINATED BRICK PRESSED CHICKEN</b>	17.95
Wood fired half chicken, Tuscan vegetables, sweet garlic mashed	
<b>WOOD FIRED FILET MIGNON*</b>	32.95
8 oz filet, black truffle oil scented potatoes, baby carrots, pink peppercorn jus	
<b>BISTECCA ALLA MAX*</b>	28.95
Gorgonzola dolce crusted NY strip, creamy polenta, garlic spinach	

## SIDES ~ 5 each

broccoli rabe | garlic mashed | fingerling potatoes | garlic spinach  
braised escarole with caramelized onions | Tuscan vegetables | spaghetti aglio olio

\*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

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