

Artisan Salumi

Single 8.95 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

Aged 6 months
Delicate flavor, tender, rich texture

Sopressata

Handcrafted, country style dried salumi
Aged up to 12 weeks, sharp, peppery finish

Add marinated mushroom, long stem artichokes, roasted peppers, grana padano 2.00ea

PRIMI

Cal amari Fritti

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

***Sherry Steamed PEI Mussel s**

apple wood smoked bacon, roasted garlic, diced plum tomatoes, sherry herb brodo 9.95

***Carpaccio**

thinly sliced raw sirloin, lemon dressed arugula, shaved grana padano, truffled sea salt 9.95

House Made Meatballs

beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini 7.95 family portion 14.95

Melanzana Portafoglio

crisp breaded eggplant, oven dried tomatoes, smoked mozzarella,
tomato butter sauce, basil oil 8.95

Burrata di Amore

fresh creamy mozzarella, red grape tomato fresca, basil,
Sicilian olive oil, cracked black pepper 9.95

Gorgonzola Fonduta

warm gorgonzola fondue, garlic crostini 7.95

INSALATE

Caesar

hearts of romaine, classic caesar dressing, focaccia croutons, grana parmigiano 6.95

Toscana

mixed greens, fresh mozzarella, warm polenta croutons, roasted garlic,
red grape tomatoes, kalamata olives, balsamic vinaigrette 7.95

Delia Casa

mixed greens, sherry vinaigrette 5.95 | with gorgonzola add 1.50

Bibb Salad

bibb lettuce, dried cranberries, buffalo mozzarella, toasted almonds,
balsamic reduction, orange segments, sweet garlic vinaigrette 7.95

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 Portabello

crimini mushrooms, roasted red peppers,
gorgonzola, asiago, mozzarella, chives 12.95

Saliccia con Rabe

Bel Aria hot sausage, broccoli rabe, sweet
garlic ricotta, 30 day aged pecorino 13.95

Tre Formaggi

mozzarella, asiago, grana padano,
fresh basil, marinara 12.95

~Add to any pie~

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

~Guten Free Menu Available Upon Request~

~ our private room can accommodate groups of 15 to 35 ~

PASTA

House Made Fresh Pasta

Four Cheese Ravioli

ricotta, asiago, fontina and grana padano,
San Marzano tomato sauce, torn basil 16.95

Fettuccine ai Gamberi

sautéed gulf shrimp, sun dried tomatoes,
pesto cream, toasted pine nuts 20.95

Teddy's Sunday Gravy

ricotta basil gnocchi, braised short ribs, hot
link sausage, San Marzano tomatoes,
30 day aged pecorino 18.95

Shrimp Scampi

saffron scented capellini, capers, slow roasted
tomatoes, garlic, lemon herb butter 20.95

Linguine Vongole

littleneck and chopped clams, cipollini onions,
Mediterranean herbs, toasted garlic,
white wine brodo 19.95

Imported Pasta

Max a Penne

wood grilled chicken, escarole,
plum tomatoes, extra virgin olive oil,
grana parmigiano 16.95

Bombolotti ai Modo Max

baked short rigatoni, hot and sweet
Italian sausage, peas, plum tomatoes,
grana parmesan cream 17.95

Gobetti Bolognese

hearty Italian meat sauce, pesto,
creamy ricotta 17.95

Penne alla Vodka

sun dried tomatoes, garlic, fresh basil,
San Marzano tomato-vodka cream,
aged parmesan 15.95

~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.

SECONDO

Slow Braised Pork Shank

creamy parmesan polenta, sauteed escarole with caramelized onions, natural jus 20.95

*Panko and Mustard Crusted Salmon

black beluga lentils with smoked prosciutto, shaved radishes,
Nodines smokehouse bacon aioli 23.95

*Sea Scallop Risotto

seared scallops, native butternut squash risotto, sage brown butter 24.95

*Wood Grilled Mahi Mahi

sautéed spinach, local acorn squash, pumpkin seed butter sauce 23.95

Classic Chicken Parmigiana

fresh mozzarella, spaghetti, plum tomato sauce, basil 16.95

*Max's Veal Marsala

golden polenta cake, baby green beans, porcini mushrooms,
marsala-tomato pan sauce 23.95

*Marinated Brick Pressed Chicken

wood fired half chicken, Tuscan vegetables,
sweet garlic mashed 15.95

*Maple Wood Fired Filet

8oz filet, garlic whipped potatoes, asparagus, cipollini onion jus 28.95

*Wood Grilled N.Y. Strip

12 oz strip, roasted Tuscan vegetables, fingerling potatoes,
truffled sea salt, chianti reduction 26.95

SIDES

broccoli rabe | garlic mashed | fingerling potatoes | braised escarole with caramelized onions
asparagus | garlic spinach | Tuscan vegetables | spaghetti aglio olio 4 each

Executive Chef ~ Edward "Ted" Burnett

Chef de Cuisine ~ David Stickney | Sous Chef ~ Javier Escudero

18% gratuity added to parties of 10 or more

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