

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

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

DELLA CASA

Mixed greens, sherry vinaigrette with gorgonzola

5.95

add 1.50

ARUGULA

Baby arugula, shaved fennel, cracked black pepper, grana padano, lemon vinaigrette

7.95

ANY ABOVE SALAD WITH:

chicken 12.95 | shrimp 17.95 | salmon 22.95

calamari fritti 13.95 | scallops 24.95

PRIMI

CALAMARI FRITTI

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

single 8.95

family portion 16.95

STEAMED CAPE COD MUSSELS

Applewood bacon, leeks, sweet garlic, 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

single 7.95

family portion 14.95

MELANZANA PORTAFOGLIO

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

8.95

BURRATA DI AMORE

Liuzzi fresh creamy mozzarella, heirloom grape tomato fresca, basil, Sicilian olive oil, cracked black pepper

9.95

SICILIAN CALAMARI

Sauteed Point Judith calamari, kalamata olives, capers, anchovies, San Marzano tomatoes, garlic crostini

8.95

Max Amore

ristorante

DINNER

STONE PIES

MAX'S RONI

Pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto

13.95

CLASSIC MARGARITA

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

13.95

POLLO ALLA GENOVESE

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

13.95

PORTOBELLO

Balsamic roasted portobello mushrooms, pancetta (Italian cured bacon), sweet peppers, grana parmesan, gorgonzola dolce

14.95

PROSCIUTTO

Prosciutto di Parma, heirloom tomatoes, grana padano, garlic, herbs, lemon dressed baby arugula

14.95

TRE FORMAGGI

Mozzarella, asiago, grana padano, Beckett Farms basil, marinara

12.95

~ ADD TO ANY PIE ~

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

HOUSE MADE FRESH PASTA

FOUR CHEESE RAVIOLI

Ricotta, asiago, fontina and grana padano, San Marzano tomato sauce, sweet basil

16.95

FETTUCCINE AI GAMBERI

Sautéed gulf shrimp, sun dried tomatoes, pesto cream, toasted pine nuts

20.95

BLACK PEPPER LINGUINE VONGOLE

Whole and chopped clams, garlic, white wine lemon brodo

21.95

PANCETTA E FAGIOLI

Fettuccine, Italian cured bacon, Great Northern beans, plum tomatoes, crushed red pepper flake, rosemary, evoo

16.95

~ 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

IMPORTED PASTA

MAX A PENNE

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

16.95

TEDDY'S SUNDAY GRAVY (HOUSE SPECIALTY)

Rigatoni, braised short rib, hot link sausage, meatballs, San Marzano tomato ragu, grana padano

20.95

BOMBOLOTTI AI MODO MAX

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

17.95

LONG RIGATONI 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

SPAGHETTI AND MEATBALLS

House made meatballs, spicy plum tomato sauce

16.95

SECONDO

MAPLE WOOD GRILLED ATLANTIC SALMON*

Fingerling potato ragout with braised leeks and oyster mushrooms, toasted almond romesco

23.95

GORGONZOLA DOLCE CRUSTED PORK CHOP

Spiced crimson lentils, sautéed escarole, Macoun apple mostarda

18.95

SEARED SEA SCALLOPS*

Joseph Preli Farm butternut squash risotto, toasted pumpkin seeds, aged balsamic reduction

25.95

PAN ROASTED GEORGES BANK COD*

Root vegetable ratatouille, artichoke caper tapenade, Prosecco butter sauce

23.95

VEAL MILANESE

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

24.95

CLASSIC CHICKEN PARMIGIANA

Fresh mozzarella, spaghetti, plum tomato sauce, basil

17.95

MARINATED BRICK PRESSED CHICKEN

Wood fired half chicken, Tuscan vegetables, sweet garlic mashed

17.95

BISTECCA ALLA MAX*

NY strip, creamy polenta, garlic spinach, Amore steak sauce add gorgonzola dolce crust 2

28.95

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