

Artisan Salumi for 2 14.95

Add 6.00 for each additional person

Prosciutto di Parma

Imported from Langhirianese, Italy
Aged 16 months, sweet and buttery

Capocollo

Aged 6 months
Delicate flavor, tender, rich texture

Speck

Imported prosciutto from Balzano, Italy
Air dry aged 10 months, cold smoked

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

Calamari Fritti

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

*Sherry Steamed PEI Mussels

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

*Olive Oil Poached Shellfish

shrimp, mussels and clams, saffron mussel vinaigrette, toasted filone 9.95

Burrata di Amore

fresh creamy mozzarella, cherry heirloom 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

Summer Salad

bibb lettuce, fresh strawberries, buffalo mozzarella, balsamic reduction,
orange segments, sweet garlic vinaigrette 7.95

STONE PIES

Max's Roni

pepperoni, red onion, marinara,
asiago, fresh mozzarella, pesto 13.95

Baby Portabella

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

Classic Margherita

san marzano tomatoes, buffalo mozzarella,
basil, extra virgin olive oil, sea salt 13.95

The Salumi

capocollo, sopressata, speck, sweet roasted
peppers, plum tomato sauce, fontina 14.95

*Pollo alla Genovese

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

Fettuccine ai Gamberi

sautéed gulf shrimp, sun dried tomatoes,
pesto cream, toasted pine nuts 19.95

Ricotta Basil Gnocchi

native corn off the cobb, green chiles,
limoncello chive butter, Toscano romano 15.95

Four Cheese Ravioli

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

Shrimp Scampi

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

Linguine Vongole e Cozze

littleneck clams, cockles, New Zealand
green lip mussels, pancetta, chiles,
white wine brodo 19.95

Dry 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 Abbronzate

sun dried tomatoes, garlic, fresh basil,
tomato cream 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

Pork Three Ways

Tenderloin ~ Spicy Shoulder ~ Belly

tri-colored cauliflower "risotto" | olive oil stewed heirloom tomatoes | corn relish 19.95

***Pan Seared Atlantic Salmon**

roasted fennel, pancetta, fava beans, herb salad, orange infused extra virgin olive oil 23.95

Summer risotto

wood grilled corn, fava beans, English pea puree and 60 day aged pecorino;
chilled baby shrimp and heirloom cherry tomato salad 15.95

***Pan Seared Sea Scallops**

roasted cauliflower with bacon scented balsamic onions, frisee
and asparagus spears, lemon buro 25.95

***Wood Grilled Mahi Mahi**

basmati rice, chilled roasted tomato gazpacho, heirloom tomatoes, saba drizzle 23.95

Classic Chicken Parmigiana

fresh mozzarella, spaghetti, plum tomato sauce, basil 16.95

Veal Milanese

lemon dressed arugula, pickled red onions, slow roasted tomatoes,
shaved grana padano 22.95

***Marinated Brick Pressed Chicken**

wood fired half chicken, hot buttered **Littel Acres** corn,
sweet garlic mashed 15.95

***Filet di Amore**

pan roasted 8oz filet, garlic whipped potatoes, asparagus, lobster hollandaise 32.95

***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 | fontina creamed spinach | braised escarole with caramelized onions
fingerling potatoes | asparagus | garlic spinach | Tuscan vegetables | spaghetti aglio olio 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

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