

ARTISAN SALUMI PLATE

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

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

SEASONAL

Hickory Hill poached pears, frisee, arugula, candied pecans, gorgonzola, apple cider vinaigrette

7.95

PRIMI

ITALIAN CHEESE PLATE

Chef selected cheese, candied pistachios, native cherry apricot chutney

12.95

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*

Hot sausage, plum tomatoes, roasted garlic, Marsala 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

ARANCINI

Crispy breaded risotto and smoked mozzarella balls, pomegranate reduction

7.95

Max Amore

ristorante

DINNER



STONE PIES

For the Table

MAX'S RONI

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

13.95

CLASSIC MARGARITA

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

13.95

POLLO ALLA GENOVESE*

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

13.95

MOLTO FUNGHI

Beech, crimini and Mountain Top Farm oyster mushrooms, balsamic shallots, thyme, mozzarella and Chianti Romano cheese, white truffle oil

14.95

SOPRESSATA

Slow roasted heirloom tomatoes, buffalo mozzarella, onion confit, Beckett Farms basil, baby arugula

15.95

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

TEDDY'S SUNDAY GRAVY

Maltagliati, braised short rib ragu, hot link sausage, San Marzano tomatoes, 30 day aged pecorino

18.95

AGNOLOTTI

Hand crafted ricotta filled pasta, Littel Acres butternut squash, shallots, sage brown butter

17.95

LINGUINE FRA DIAVOLO

Shrimp, mussels and clams, spicy plum tomato sauce

21.95

~ 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

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

SECONDO

PAN ROASTED ATLANTIC SALMON*

Butternut squash farotto, artichoke tapenade, Saba drizzle

23.95

BRAISED PORK RAGU

Berkshire pork, San Marzano tomatoes, sherry wine, Mountain Top mushrooms, creamy truffle scented polenta

17.95

SEARED SEA SCALLOPS*

Native pumpkin risotto, apple wood bacon, crisp leeks, toasted pumpkin seeds

25.95

GEORGES BANK SWORDFISH

Fall harvest ratatouille, fried parsnips, Chianti butter sauce

24.95

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

24.95

MARINATED BRICK PRESSED CHICKEN*

Wood fired half chicken, Tuscan vegetables, sweet garlic mashed

16.95

WOOD FIRED FILET MIGNON*

8 oz filet, Beltane Farms goat cheese and garlic whipped potatoes, asparagus, Cabernet jus

29.95

BISTECCA ALLA MAX*

Gorgonzola dolce crusted NY strip, grilled marinated farm fresh vegetables, red wine sea salt

28.95

SIDES ~ 5 each

broccoli rabe | garlic mashed | fingerling potatoes | asparagus | 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