



FALL HARVEST PRIX FIXE MENU

Choose one item from each course

Tuesday, October 27- Sunday Nov 1

PRIMI

Zuppa

Fire roasted butternut squash and apple bisque

~or~

Mushroom Bruschetta

Seared shiitake & oyster mushrooms, house made ricotta, pepperoncini and candied pistachios on wood fired ciabatta

SECONDO

Wood Grilled Mahi Mahi

Root vegetable ratatouille, yellow pepper and rosemary coulis

~or~

Chicken Milanese

Breaded chicken cutlet, lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano

~or~

Pork Ragu

Fresh pappardelle, braised pork shoulder, san marzano tomatoes, red wine, aromatics, basil, pecorino romano

~or~

Wood Fired Ribeye

Dry rubbed Allen Brothers Ribeye, sweet potato mashed, rainbow Swiss chard, bacon marmalade (ADD \$10)

DOLCE

Cookie Plate

Chef's Selection

~or~

Warm Apple Cobbler

Brown butter cinnamon gelato

\$30.00 per person

(not including tax & gratuity)

Menu subject to change. Not available for take-out or sharing. No substitutions, please.

Max Amore

110 Glastonbury Blvd. | Glastonbury, CT 06033 | 860.659.2819 | www.maxamore.com