

## PRIMI

<b>House-Made Ricotta</b>	9
Pickled beets, marinated cipollini, white truffle acacia honey, grilled olive ciabatta	
<b>Calamari Fritti *</b>	11/20
Point Judith calamari, cherry peppers, basil aioli, spicy marinara	
<b>Polpetti e Salsiccia</b>	11/20
House-made meatballs, sweet sausage link, garlic crostini, grana padano	
<b>Cape Cod Mussels *</b>	10
Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo, grilled Umbrian bread	
<b>Fiore di Zucca</b>	9
Crispy fried stracciatella and herb stuffed squash blossoms, olive oil stewed tomatoes	
<b>Carciofi</b>	9
Crispy fried long stem artichokes, pink peppercorn aioli, grilled lemon	

## INSALATE

<b>Della Casa</b>	6/8
<b>Classic Caesar</b>	7/9
<b>Toscana</b>	10/12
House greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette	
<b>Antipasto Chopped Salad</b>	11/13
Fennel salami, hot coppa, Abbey cheese, Castelvetrano olives, Tuscan kale, grissini crumbs, oregano vinaigrette	
<b>Arugula</b>	10/12
Baby arugula, shaved fennel, blood orange, pistachio, grana padano, preserved lemon vinaigrette	

## CONTORNI

<b>Grana Padano Risotto</b> – shaved parmesan, black pepper	6
<b>Roasted Brussels Sprouts</b> – grana padano, lemon vinaigrette	6
<b>Broccoli Rabe</b> – garlic, Calabrian chili, honey	6
<b>Fried Italian Long Hot Peppers</b> – shaved pecorino, vincotto	5
<b>Taleggio Mac &amp; Cheese</b> – orecchiette, panagratata	7

**Executive Chef ~ David Stickney**  
**Sous Chefs ~ Chris Keroack, Johana Echenique**

# Max Amore

ristorante



## LUNCH

## PANINI

\*\*\*With choice of Caesar, Della Casa or Fries\*\*\*

<b>Tacchino</b>	12
Turkey, applewood bacon, romaine, tomatoes, fontina, aioli	
<b>Milanese *</b>	14
Herb breaded chicken, pickled red onions, oven dried tomatoes, arugula, grana padano	
<b>Foggia</b>	12
Eggplant, smoked mozzarella, slow roasted tomatoes, olive pesto, watercress	
<b>Meatball *</b>	13
Meatballs, fior di latte, roasted peppers, San Marzano sugo	
<b>Prosciutto</b>	13
Parma ham, fresh mozzarella, baby arugula, saba	
<b>Grilled Cheese</b>	12
Taleggio, avocado, tomato	

## STONE PIE

\*\*\*Half pie with choice of Caesar or Della Casa insalate\*\*\*

<b>Polpetti *</b>	13
Meatballs, Taggiasca olives, house-made ricotta, mozzarella, marinara	
<b>Tre Funghi</b>	13
Tri color oyster mushrooms, goat cheese, pickled red onions, local hot honey	
<b>Pulled Prosciutto</b>	13
Slow braised prosciutto, fontina, hand crushed tomatoes, fig jam	
<b>Hot Coppa</b>	13
Spicy coppa ham, fresh mozzarella, Calabrian chile, marinara	
<b>Pollo *</b>	13
Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts	
<b>Classic Margherita</b>	12
San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt	

## FRESH PASTA

<b>Salsiccia di Pollo</b>	14
Radiatore pasta, grilled chicken sausage, white beans, Tuscan kale, diced tomatoes, aglio e olio	
<b>Bombolotti ai Modo Max</b>	15
Baked paccheri pasta, Lamberti's hot & sweet sausage, peas, plum tomatoes, Grana Parmesan cream	
<b>Long Rigatoni Bolognese</b>	15
Hearty Italian meat sauce, pesto, house-made creamy ricotta	
<b>Shrimp Fra Diavolo *</b>	15
Black tonnamelli, shrimp, slow roasted tomatoes, spicy Calabrian pesto	

**Imported Semolina Pasta, La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available**

## PIATTI

<b>Pollo Parmigiana</b>	14
Herb breaded chicken, plum tomato sauce, stracciatella, spaghetti, basil	
<b>Wood Grilled Faroe Island Salmon *</b>	18
Delicata squash, red quinoa, Brussels sprouts, pomegranate syrup	
<b>Melanzana Portafoglio</b>	11
Crispy breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach, tomato butter sauce, basil oil	
<b>Ribeye Burger *</b>	14
Wood grilled 8oz burger, lettuce, tomato, onion, pickle, American cheese, Amore special sauce, onion roll, fries	

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

**Gluten Free Menu Available Upon Request**

**Our private dining room seats 36.  
Plan your next event with us.**

**Happy Hour has expanded. Now starting at 3:00 and serving till 6:00.  
Every day of the week.  
Available on the patio as well as the bar.**