

## PRIMI

<b>Minestrone</b>	5/6
Classic Italian Minestrone, Gluten Free Ditalini, Pesto Genovese	
<b>Prosciutto Di Parma</b>	8
Roasted Peppers, Grana Padano, Artichokes, Grissini	
<b>Calamari Fritti*</b>	10
Crispy Fried Calamari, Cherry Peppers,	Family Size 19
Lemon Herb Aioli, San Marzano Tomato Sauce	
Or Try Sicilian Style With Putanesca Sauce	
<b>Cape Cod Mussels*</b>	9
White Wine, Cippolini Confit, Herb Compound Butter, Crostini	
<b>House Made Meatballs*</b>	10
Plum Tomato Ragu, Garlic Crostini	Family Size 19

## INSALATE

<b>Della Casa</b>	6
Tuscan Mixed Greens, Radish, Carrot,	With Gorgonzola 8
Red Onion, Sherry Vinaigrette	
<b>Classic Caesar</b>	6
Romaine Hearts, Classic Caesar Dressing, Focaccia Croutons, Parmesan	
<b>Arugula</b>	6
Baby Arugula, Shaved Fennel, Grana Padano, Blood Orange-Chive Vinaigrette	

## INSALATE PRANZO

<b>Tuscan Chicken*</b>	14
Grilled Chicken, Mixed Greens, Fresh Mozzarella, Polenta Croutons, Roasted Garlic, Grape Tomatoes, Kalamata Olives, Balsamic Vinaigrette	
<b>Bleed Bleu*</b>	15
Chili Dusted Shrimp, Mesclun Greens, Gorgonzola, Radish, Pickled Celery, Blood Orange-Chive Vinaigrette	
<b>'Steak and Eggs'*</b>	15
Wood Grilled Flat Iron Steak, Mixed Greens, Truffled Deviled Egg, Radish, Gorgonzola, Red Onion, Sherry Vinaigrette	
<b>Max 140</b>	13
Sliced Prosciutto, Arugula, Spiced Poached Pears, Celery Root, Candied Walnuts, Goat Cheese, Cider Vinaigrette	
<b>#Salmon*</b>	16
Wood Grilled Salmon, Orzo, Farro, Barley, Pickled Red Onions, Artichoke Hearts, Cici Beans, Buffalo Mozzarella, White Balsamic-Truffle Vinaigrette	

## SIDES

Parmesan Truffle Fries . Spaghetti Aglio Olio . Garlic Spinach  
Broccoli Rabe . Roasted Potatoes . Roasted Tuscan Vegetables

# Max Amore

ristorante

## PASTA

<b>Max A Penne*</b>	13
Wood Grilled Chicken, Escarole, Plum Tomatoes, Extra Virgin Olive Oil, Grana Parmigiano	
<b>Fresh Pappardelle E Funghi*</b>	14
Exotic Mushrooms, Thyme, Pecorino Romano, Sherry Wine, Truffle Butter	
<b>Herbs and Spices</b>	11
Gobetti, Cherry Peppers, Fresh Herbs, Sweet Garlic, Saffron Brodo	
<b>Strozzapreti Alla Vodka</b>	11
Sun Dried Tomatoes, Garlic, Fresh Basil, San Marzano Tomato Vodka Cream, Aged Parmesan	
<b>Bombolotti Ai Modo Max*</b>	14
Baked Short Rigatoni, Lamberti's Hot and Sweet Sausage, Peas, Plum Tomatoes, Grana Parmesan Cream	
<b>Roasted Root Vegetable Risotto</b>	11
Roasted Parsnip, Celery Root, Carrot, Shaved Ricotta Salata, Rosemary	

Add To Any Pasta

Hot or Sweet Sausage 3 . Grilled Chicken 3 . Meatballs 3 . Shrimp 5

La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available

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

Our Private Dining Room Can  
Accommodate Groups Up To 36!

Executive Chef ~ Edward "Ted" Burnett  
Sous Chefs ~ Michael Touranjoe & Justin Smith

## LUNCH STONE PIE

\*\*\*Your Choice of Caesar or Della Casa Salad with All Pies\*\*\*

<b>Classic Margarita</b>	11
San Marzano Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Sea Salt	
<b>Short Rib*</b>	13
Tomato Braised Short Rib, Mushrooms, Shallot Confit, Thyme, Celery Root, Apple, Grana Padano and Pecorino Romano	
<b>Max's Roni</b>	12
Small Crisp Pepperoni, Fresh and Shredded Mozzarella, Parmesan, Oregano	
<b>Pi=3.14</b>	12
3 Meats. 1 Tomato, Max's 4 Cheese Blend	
<b>Spicy Salsiccia Genovese*</b>	11
Lamberti's Chicken Sausage, Caramelized Onions, Asiago, Gorgonzola, Toasted Pine Nuts	

Add To Any Pie

Hot or Sweet Sausage 3 . Grilled Chicken 3 . Meatballs 3 . Shrimp 5

## PANINI

<b>M. A. Burger*</b>	14
Wood Grilled 8oz Burger, Braised Short Ribs, Robiola Bosina Cheese, Caramelized Red onions, Calabrian BBQ Sauce, Toasted Brioche, Fries	
<b>Meatball Parmigiana*</b>	11
Meatballs, Mozzarella, Grana Padano, Plum Tomato Ragu, Stirato Roll, Orzo Salad	
<b>The Classic Italian Grinder</b>	12
Cotto Ham, Sopressata, Capicollo, Aged Sharp Provolone, Shredded Lettuce, Tomato, Roasted Sweet Peppers Italian Vinaigrette, Grinder Roll, Arancini Bites	
<b>Philly Style Roast Pork Sandwich*</b>	14
Slow Roasted Pork, Broccoli Rabe & Red Pepper Flake, Sharp Aged Provolone, Garlic, Pork Jus, Sesame Cursted Semolina Torpedo Roll, Parmesan Truffle Fries	

## PIATI PRANZO

<b>Chicken Parmigiana</b>	14
Breaded Chicken Cutlet, Roma Tomato Sauce, Fresh Mozzarella Grana Parmesan, Spaghetti, Marinara	
<b>Wood Grilled Atlantic Salmon</b>	16
Yukon Gold Potato, Hot Capicollo & Brussels Sprout Hash, Apple Butter, Brown Sugar-Chili Glaze	
<b>Melanzana Portafoglio</b>	11
Crispy Breaded Eggplant, Smoked Mozzarella, Oven Dried Tomatoes, Baby Spinach, Tomato Butter Sauce	
<b>Wood Grilled Flat Iron Steak</b>	16
Seared Fingerling Potatoes, Brussels Sprouts, Pancetta, Calabrian Salsa Verde, Gorgonzola Butter	

Gluten Free Menu Available Upon Request