

PRIMI

CALAMARI FRITTI Crispy fried calamari, cherry peppers, lemon herb aioli, San Marzano tomato sauce	single 8.95 family portion 16.95
SICILIAN CALAMARI Sautéed Point Judith calamari, kalamata olives, capers, anchovies, San Marzano tomatoes, garlic crostini	8.95
BURRATA DI AMORE Liuzzi fresh creamy mozzarella, heirloom grape tomato fresca, basil, Sicilian olive oil, cracked black pepper	9.95
STEAMED CAPE COD MUSSELS Applewood bacon, leeks, sweet garlic, plum tomatoes, sherry herb brodo	9.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	single 7.95 family portion 14.95
CARPACCIO* Thinly sliced raw sirloin, lemon dressed arugula, shaved grana padano, truffled sea salt	9.95

INSALATE

DELLA CASA Mixed greens, sherry vinaigrette with gorgonzola	5.95 entrée 7.95 add 1.50
CAESAR Hearts of romaine, classic caesar dressing, focaccia croutons, grana parmigiano	6.95 entrée 8.95
TOSCANA Mixed greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, kalamata olives, balsamic vinaigrette	7.95 entrée 9.95
ARUGULA Baby arugula, shaved fennel, cracked black pepper, grana padano, lemon vinaigrette	7.95 entrée 9.95

ANY ABOVE ENTRÉE SALAD WITH:

chicken 12.95 | shrimp 13.95 | salmon 15.95

calamari fritti 13.95 | scallops 17.95

GARY CRAIG'S HOLLYWOOD COBB SALAD Chicken, applewood smoked bacon, avocado, plum tomatoes, pumpnickel croutons, hard cooked egg, gorgonzola, classic vinaigrette	13.95
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SIDES

5 each

french fries | parmesan truffle fries | broccoli rabe | garlic mashed
garlic spinach | fingerling potatoes | escarole with caramelized onions

Max Amore

ristorante

LUNCH

STONE PIES

MAX'S RONI Pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto	13.95
CLASSIC MARGARITA San Marzano tomatoes, buffalo mozzarella, sweet 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 Dry cured Berkshire Black sopressata, caramelized onions, buffalo mozzarella, asiago, tangy tomato sauce	15.95
TRE FORMAGGI Mozzarella, asiago, grana padano, Beckett Farms basil, marinara <i>All stone pies are available, at lunch, in a smaller size with a small insalata of your choice for the same price</i>	12.95

~ ADD TO ANY STONE PIE ~

pepperoni 2 | sausage (hot or sweet) 2 | *meatballs 2

pancetta 2 | *chicken 2 | *shrimp 4

PANINI

SMOKED TURKEY WRAP Baby spinach, caramelized onions and applewood smoked bacon mayonnaise on garlic herb wrap, house made garlic potato chips	9.95
WOOD GRILLED CHICKEN Slow roasted tomatoes, leaf lettuce and fontina on artisan Italian roll, french fries	11.95
PROSCIUTTO DI PARMA Arugula, roasted sweet peppers, grana padano, Frescobaldi extra virgin olive oil and red wine vinegar on toasted stirato, house made garlic potato chips	12.95
TUSCAN BURGER* Wood grilled certified angus burger, aged provolone, caramelized onions, toasted sesame brioche roll, french fries	10.95

PASTA

SPAGHETTI AND MEATBALLS House made meatballs, spicy plum tomato sauce	11.95
*FETTUCCINE AI GAMBERI Sautéed gulf shrimp, sun dried tomatoes, pesto cream, toasted pine nuts	13.95
BOMBOLOTTI AI MODO MAX Baked short rigatoni, hot and sweet Italian sausage, peas, plum tomatoes, grana parmesan cream	12.95
PENNE ALLA VODKA Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged parmesan	10.95
LONG RIGATONI BOLOGNESE Hearty Italian meat sauce, pesto, creamy ricotta	12.95
MAX A PENNE Wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil, grana parmigiano	11.95
*TEDDY'S SUNDAY GRAVY (HOUSE SPECIALTY) Maltagliati, braised short rib ragu, link sausage, meatballs, San Marzano tomatoes, 30 day aged pecorino	14.95

La Veneziane gluten free corn pasta or Barilla pasta plus available upon request.

*House made fresh pasta

~ ADD TO ANY PASTA ~

sausage or *grilled chicken 2 | *meatballs 2 | *shrimp 4 | *scallops 8

PIATTI

MUSHROOM RISOTTO Porcini, oyster and crimini mushrooms, thyme, grana padano, Saba	13.95
CHICKEN PARMIGIANA Crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti	12.95
CREPPELLE AL FORMAGGI (HOUSE SPECIALTY) House made manicotti filled with ricotta, asiago, fontina and parmesan baked in our brick oven, rustic plum tomato sauce	13.95
MAPLE WOOD GRILLED ATLANTIC SALMON* Roasted fingerling potatoes, leeks, sweet peppers, salsa verde	15.95
MELANZANA PORTAFOGLIO Crispy breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach, tomato butter sauce	10.95
CHICKEN MILANESE Lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano	12.95

**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