

PRIMI

CALAMARI FRITTI

crispy fried calamari, cherry peppers,
sweet garlic aioli, spicy
puttanesca sauce 8.95
family portion 16.95

GORGONZOLA FONDUTA

warm gorgonzola fondue,
garlic crostini 7.95

BURRATA DI AMORE

fresh creamy mozzarella, cherry heirloom
tomato fresca, basil, Sicilian olive oil,
cracked black pepper 9.95

***SHERRY STEAMED PEI MUSSELS**

apple wood smoked bacon,
roasted garlic, diced plum tomatoes,
sherry herb brodo 9.95

HOUSE MADE MEATBALLS

beef, veal and pork meatballs, spicy plum
tomato sauce, garlic crostini 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 5.95 | entrée 7.95 add gorgonzola 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

SEASONAL

baby greens, gorgonzola dolce, Nodine's Smokehouse garlic bacon lardons,
crispy fried artichokes, fig vinaigrette 7.95 | entrée 9.95

ANY ABOVE ENTREE SALAD WITH:

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95

GARY CRAIG'S HOLLYWOOD COBB SALAD

chicken, applewood smoked bacon, avocado, plum tomatoes, pumpernickel croutons,
hard cooked egg, gorgonzola, classic vinaigrette 13.95

STONE PIES

MAX'S RONI

pepperoni, red onion, marinara, asiago, fresh mozzarella, pesto 13.95

CLASSIC MARGHERITA

San Marzano tomatoes, buffalo mozzarella, basil, extra virgin olive oil, sea salt 13.95

POLLO ALLA GENOVESE

rosemary marinated chicken, caramelized onions, gorgonzola, toasted pine nuts 13.95

BABY PORTABELLA

crimini mushrooms, roasted red peppers, gorgonzola, asiago, mozzarella, chives 12.95

WHITE CLAM

littleneck clams and cockles, garlic, fresh oregano, grana parmigiana, evoo 14.95

TRE FORMAGGI

mozzarella, asiago, grana padano, fresh basil, marinara 12.95

~ADD TO ANY STONE PIE~

pepperoni 2 | sausage 2 | meatballs 2 | pancetta 2 | chicken 2 | shrimp 4

All stone pies are available, at lunch, in a smaller size with a
small insalata of your choice for the same price.

18% gratuity added to parties of 10 or more

~GLUTEN FREE MENU AVAILABLE UPON REQUEST~

~PRIVATE DINING IS AVAILABLE IN OUR PRIVATE ROOM FOR GROUPS OF 15 TO 35~

PASTA

SPAGHETTI AND MEATBALLS

house made meatballs,
spicy plum tomato sauce 11.95

■ **FETTUCCINE AI GAMBERI**

sautéed gulf shrimp, sun dried tomatoes,
pesto cream, pine nuts 13.95

■ **SHRIMP SCAMPI**

saffron scented capellini, capers,
slow roasted tomatoes, garlic,
lemon herb butter 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

GOBETTI BOLOGNESE

hearty Italian meat sauce, pesto,
creamy ricotta 12.95

MAX A PENNE

wood grilled chicken, escarole,
plum tomatoes, extra virgin olive oil,
grana parmesano 11.95

TEDDY'S SUNDAY GRAVY

long rigatoni, braised short ribs,
hot link sausage, San Marzano tomatoes,
30 day aged pecorino 13.95

■ *House made fresh pasta*

~ **ADD TO ANY PASTA** ~

*sausage or grilled chicken 2 | *meatballs 2 | *shrimp 4 | *scallop 6

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

PANINI

ROASTED TURKEY WRAP

apple wood smoked bacon, baby arugula, asiago, Roma tomatoes,
shaved red onion, basil mayonnaise, house made garlic chips 9.95

*** SAUSAGE BURGER**

grilled sweet fennel sausage burger, aged provolone, baby arugula,
peperonata aioli, toasted sesame brioche bun, parmesan truffle fries 10.95

*** MARINATED CHICKEN PANINI**

grilled marinated chicken breast, pancetta, leaf lettuce, fontina,
Roma tomatoes and garlic aioli on mini ciabatta, pasta salad 10.95

*** TUSCAN BURGER**

wood grilled certified angus burger, aged provolone, caramelized onions,
toasted sesame brioche roll, french fries 10.95

PIATTI

DELICATA RISOTTO

delicata squash, sage brown butter 10.95

*** GRILLED PEPPERED PORK TENDERLOIN**

charred pattypan squash, roasted Yukon gold potatoes, cipollini jus 13.95

CHICKEN PARMIGIANA

crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti 10.95

***PANKO AND MUSTARD CRUSTED SALMON**

tuscan cauliflower, Swiss chard, roasted peppers, preserved lemon butter sauce 14.95

MELANZANA PORTAFOGLIO

crisp breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach,
tomato butter sauce 10.95

SIDES

french fries | parmesan truffle fries | broccoli rabe | garlic mashed | garlic spinach
fingerling potatoes | asparagus | escarole with caramelized onions 5 each

Executive Chef ~ Edward "Ted" Burnett

Chef de Cuisine ~ David Stickney | Sous Chef ~ Javier Escudero

***THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
REDUCES THE RISK OF FOODBORNE ILLNESS**