

PRIMI

Minestrone	5/6
Classic Italian minestrone, gluten free ditalini, pesto genovese	
Prosciutto di Parma	8
Roasted peppers, Grana Padano, artichokes, grissini	
Calamari Fritti *	11
Crispy fried calamari, cherry peppers,	Family Size 20
lemon basil aioli, San Marzano tomato sauce	
Cape Cod Mussels *	9
Prosecco, heirloom tomatoes, shallots, chives, grilled ciabatta	
House Made Meatballs *	10
Plum tomato ragu, garlic crostini	Family size 19

INSALATE

Della Casa	6
Tuscan mixed greens, radish, carrot,	With gorgonzola 8
red onion, sherry vinaigrette	
Classic Caesar	6
Romaine hearts, classic Caesar dressing, focaccia croutons, Parmesan	
CT Bibb	7
Maple Leaf Farm's bibb lettuce, chopped bacon, strawberries, basil, aged balsamic, creamy goat cheese dressing	

INSALATE PRANZO

Tuscan Chicken *	14
Grilled chicken, house greens, fresh mozzarella, polenta croutons, roasted garlic, grape tomatoes, Kalamata olives, balsamic vinaigrette	
Bleed Bleu *	15
Chili dusted shrimp, mesclun greens, gorgonzola, radish, pickled celery, orange-chive vinaigrette	
Antipasto	14
Mesclun greens, cotto ham, provolone, Castelveltrano olives, artichoke hearts, roasted red peppers, ceci beans, shaved Grana Parmesan, roasted tomato vinaigrette	
#Salmon 2.0 *	16
Wood grilled Atlantic salmon, kale, beets, red quinoa, toasted sunflower seeds, lemon barley vinaigrette	

SIDES

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

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

Max Amore

ristorante



PASTA

Max A Penne *	13
Wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil, Grana Parmigiano	
Long Rigatoni Bolognese	14
Hearty Italian meat sauce, pesto, creamy ricotta	
Orecchiette e Salsiccia	12
Lamberti's sweet sausage, broccoli rabe, cannellini beans, garlic, red pepper flakes, extra virgin olive oil	
Penne alla Vodka	11
Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged Parmesan	
Bombolotti ai Modo Max *	14
Baked short rigatoni, Lamberti's hot and sweet sausage, peas, plum tomatoes, Grana Parmesan cream	
Fresh Fettuccini Primavera	13
Peas, fava beans, asparagus, pea tendrils, cracked black pepper, Pecorino	
Fresh Linguine con Gamberi *	15
Seared shrimp, artichoke hearts, heirloom tomatoes, fresh herb brodo	

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

Our Private Dining Room Can
Accommodate Groups Up To 36!

Gluten Free Menu Available Upon Request

LUNCH STONE PIE

Your Choice of Caesar or Della Casa Salad with All Pies

Classic Margarita	11
San Marzano tomatoes, fresh mozzarella, basil, extra virgin olive oil, sea salt	
Truffle & Smoked Scamorza	13
Truffle paste, smoked scamorza, ricotta, sweet basil, garlic oil	
Max's Roni	12
Small crisp pepperoni, fresh & shredded mozzarella, parmesan, oregano	
Verdura	12
Artichoke hearts, roasted baby carrots, broccoli rabe, shredded mozzarella, roasted pepper sauce	
Spicy Salsiccia Genovese *	11
Lamberti's chicken sausage, caramelized onions, asiago, gorgonzola, toasted pine nuts	
Tre Formaggi	12
Mozzarella, asiago, Grana Padano, sweet basil, marinara	

Add To Any Pie

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

PANINI

Chicken and Pesto *	12
Grilled chicken breast, fresh mozzarella, spring onion pesto, vine ripened tomato, arugula, kaiser roll, Parmesan fries	
M. A. Burger *	14
Wood grilled 8oz burger, braised short rib, robiola bosina cheese, caramelized red onions, Calabrian BBQ sauce, toasted kaiser roll, fries	
Meatball Parmigiana *	11
Meatballs, mozzarella, Grana Padano, plum tomato ragu, stirato roll, orzo Salad	
Chicken Piada *	12
Creamy chicken & vegetable salad, crisp romaine, grilled tortilla, arancini	

PIATI PRANZO

Chicken Parmigiana	14
Fresh mozzarella, spaghetti, plum tomato sauce, basil	
Wood Grilled Atlantic Salmon	16
Fregola, fava beans, breakfast radish, watercress, spring onion pesto	
Melanzana Portafoglio	11
Crispy breaded eggplant, smoked mozzarella, oven dried tomatoes, baby spinach, tomato butter sauce	
English Pea & Goat Cheese Risotto	13
Pickled red onion, pea tendrils, baby carrots, asparagus, radish, herbs	

Executive Chef ~ Edward "Ted" Burnett

Sous Chef ~ Michael Touranjoe