

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
PROSCIUTTO AND MELON Prosciutto di Parma, market fresh melon, aged balsamic reduction, basil simple syrup	7.95
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 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
PORTOBELLO Balsamic roasted portobello mushrooms, pancetta (<i>Italian cured bacon</i>), sweet peppers, grana parmesan, gorgonzola dolce	14.95
PROSCIUTTO Prosciutto di Parma, heirloom tomatoes, grana padano, garlic, herbs, lemon dressed baby arugula	14.95
TRE FORMAGGI Mozzarella, asiago, grana padano, sweet basil, marinara	12.95

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

~ 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 arugula, applewood smoked bacon, diced tomatoes, avocado, sundried tomato mayonnaise, house made garlic potato chips	9.95
PEPPERONI Citterio pepperoni, fresh mozzarella, pesto, pepperoncini, baby arugula and balsamic drizzle on toasted stirato, Mediterranean farro salad	8.95
PROSCIUTTO COTTO Herb baked prosciutto, melted smoked mozzarella, crisp romaine, roasted peppers on toasted stirato, house made garlic potato chips	12.95
TUSCAN BURGER* Wood grilled certified angus burger, aged provolone, caramelized onions, toasted brioche roll, french fries	10.95

PASTA

SPAGHETTI AND MEATBALLS House made meatballs, spicy plum tomato sauce	12.95
FRESH 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
FARM STAND Fresh house made fettuccine, zucchini, summer squash, heirloom tomatoes, radicchio, basil, garlic, parmesan, lemon butter	11.95
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) Rigatoni, braised short rib, hot link sausage, meatballs, San Marzano tomato ragu, grana padano	16.95

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

~ ADD TO ANY PASTA ~

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

PIATTI

SEASONAL RISOTTO Native English peas, fresh lemon, Mediterranean herbs, grana padano, Limoncello	13.95
CHICKEN PARMIGIANA Crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti	12.95
GEORGES BANK COD* Pickled zucchini, squash, sweet peppers and cipollini onions, marinated heirloom tomato fresca	15.95
MAPLE WOOD GRILLED ATLANTIC SALMON* Fingerling potato ragout with heirloom tomatoes and haricot verts, sundried tomato caper vinaigrette	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