

PRIMI

CALAMARI FRITTI Crispy fried calamari, cherry peppers, lemon herb aioli, San Marzano tomato sauce	single 8.95 family portion 16.95
GORGONZOLA FONDUTA Warm gorgonzola fondue, garlic crostini	7.95
BURRATA DI AMORE Liuzzi fresh creamy mozzarella, heirloom grape tomato fresca, basil, Sicilian olive oil, cracked black pepper	9.95
STEAMED CAPE COD MUSSELS* Hot sausage, plum tomatoes, roasted garlic, marsala 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
SEASONAL Hickory Hill poached pears, frisee, arugula, candied pecans, gorgonzola, apple cider vinaigrette	7.95 entrée 9.95

ANY ABOVE ENTRÉE SALAD WITH:

chicken 11.95 | shrimp 13.95 | salmon 14.95

calamari fritti 11.95 | 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
---	-------

SIDES

5 each

french fries | parmesan truffle fries | broccoli rabe | garlic mashed
garlic spinach | fingerling potatoes | asparagus | 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, Beckett Farms 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 Slow roasted heirloom tomatoes, buffalo mozzarella, onion confit, Beckett Farms basil, baby arugula	15.95
TRE FORMAGGI Mozzarella, asiago, grana padano, Beckett Farms 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

ROASTED TURKEY SANDWICH Applewood smoked bacon, baby arugula, fontina, Vine-ripened tomato, garlic aioli, toasted ciabatta roll, house made garlic potato chips	9.95
WOOD FIRE GRILLED ATLANTIC SWORDFISH Sicilian caponata, baby arugula, toasted brioche roll, french fries	11.95
SALUMI SANDWICH Sliced prosciutto di parma, capocollo, sopressata, pepperoni, aged provolone, chiffonade romaine, vine-ripened tomato, spicy vinegarettte, toasted ciabatta roll, house made garlic potato chips	11.95
TUSCAN BURGER* Wood grilled certified angus burger, aged provolone, caramelized onions, toasted sesame brioche roll, parmesan truffle fries	10.95

PASTA

SPAGHETTI AND MEATBALLS House made meatballs, spicy plum tomato sauce	11.95
FETTUCCHINE 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
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 parmigiano	11.95
TEDDY'S SUNDAY GRAVY Maltagliati, braised short rib ragu, link sausage, San Marzano tomatoes, 30 day aged pecorino	13.95

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

SEASONAL RISOTTO Native pumpkin risotto, apple wood bacon, crisp leeks, toasted pumpkin seeds	12.95
CHICKEN PARMIGIANA Crispy breaded chicken cutlet, Roma tomato sauce, fresh mozzarella, spaghetti	11.95
BRAISED PORK RAGU Berkshire pork, San Marzano tomatoes, sherry wine, Mountain Top mushrooms, creamy truffle scented polenta	13.95
PAN ROASTED ATLANTIC SALMON* Butternut squash farotto, artichoke tapenade, Saba drizzle	14.95
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	11.95

**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