


INTERMEZZO

PRIMI

SALUMI , Sicilian eggplant caponata	4.95 each / all for 14.95	MUSSELS	9.95
Speck - Smoked Prosciutto, Soppressata, Prosciutto di Parma, Finocchiona Salami.		Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
CHEESE , honey comb, Calimyrna Figs	4.95 each / all for 14.95	POINT JUDITH CALAMARI	8.95 / Family style 16.95
Parmigiano Reggiano, Gorgonzola Mountain, Pecorino Brillo Chianti, Talleggio.		Cherry peppers, lemon aioli, spicy marinara	
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each	FEDERA	7.95
FONDUTA	7.95	Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
Sharp provolone fondue, house focaccia		CARPACCIO	8.95
		Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	
		HOUSE MADE MEATBALLS	7.95/ Family Style 14.95
		Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	



INSALATI

ROSEDALE SALAD	8.95		INSALATA DELLA CASA	4.95
Bibb lettuce, cucumbers, pickled red onions, sungold tomatoes, green goddess dressing			Mixed greens & sherry vinaigrette	
BURRATA DI MIA	8.95		With gorgonzola	6.25
Creamy burrata cheese, Oxen Hill heirloom tomatoes, Tuscan extra virgin olive oil basil, sea salt, cracked black pepper			CAESAR SALAD	6.95
MAX'S CHOPPED SALAD	7.95		Romaine, focaccia croutons and Max's Classic Caesar dressing	
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.			Entrée size with grilled chicken	11.95
			With shrimp or salmon	14.95
			TUSCAN SALAD	7.95
			Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
			grilled chicken	11.95
			With shrimp or salmon	14.95



STONE PIE

POMODORO	14.95	FIG E PROSCIUTTO	14.95
Heirloom tomatoes, buffalo mozzarella, chopped garlic, basil, shaved walla walla onions		Fontina, Calimyrna Figs, Prosciutto di Parma, lemon dressed arugula, white truffle acacia honey	
MAIALE	15.95	POLLO	13.95
"Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella		Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	
LITTLENECK CLAM	14.95	FORMAGGIO	13.95
Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers		Talleggio, asiago, mozzarella, Grana Padano, plum tomato sauce	



PASTA

CAPPELLINI GHIOTTO	9.95	SCAMPI	14.95
Plum tomatoes, capers, garlic, fresh basil and Grana Parmigiano		Sautéed shrimp, fresh fettuccini, slow roasted tomatoes, capers, lemon white wine butter	
MAX A PENNE	11.95	MAX'S BOLOGNESE	12.95
Grilled chicken, escarole, tomatoes, garlic and Grana Parmigiano		Hearty meat sauce, rigatoni, garlic, ricotta cheese and pesto	
PAPPARDELLE	13.95	PENNE AL BUTTERO	12.95
Black pepper pappardelle, wood fired Garlic Farm tomatoes, patty pan squash, caramelized onions, 30 day pecorino		Baked with hot Italian sausage, tomatoes, peas and Grana Parmigiano cream sauce	

*All pasta dishes are also available with whole wheat penne or Le Veneziane gluten free corn pasta from Italy.