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## PRIMI

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**RAVIOLI** House-made ravioli, butternut squash, ricotta, shitake mushrooms, sage-brown butter sauce, Grana Parmigiano. 8.95

**BRUSCHETTA** Grilled Tuscan bread with Prosciutto di Parma, herb ricotta, roasted peppers, arugula, balsamic reduction. 8.95

**CARPACCIO** Max's traditional pepper-crusted sliced sirloin with arugula, shaved Grana Parmigiano, tomato caper relish. 8.95

**MUSSELS BLUE HILL BAY** Mussels, with Chorizo sausage, shiitake mushrooms, sweet vermouth and plum tomatoes. 9.95

**CALAMARI** Sliced cherry peppers, lemon aioli, and spicy marinara. 8.95  
-Also served family style. 16.95

**FEDERA** Warm fresh mozzarella and fresh sage wrapped with crispy Prosciutto di Parma, served with arugula and sundried tomato pesto. 7.95

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## INSALATI

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**INSALATA DI PERA** Roasted pears, tri-colored greens, dried cranberries, cashews, gorgonzola cheese, white balsamic vinaigrette. 8.95

**MAX-A-MIA'S CHOPPED INSALATA** Seasonal vegetables, pistachios, dried cranberries, house greens, gorgonzola cheese, white balsamic vinaigrette. 8.95

**MEDITERRANEAN INSALATA** Arugula, roasted peppers, marinated artichoke hearts, cucumbers, calamata olives, green beans, red onion, tomatoes, basil, shaved Grana Parmigiano, white balsamic vinegar and extra-virgin olive oil. 8.95

**INSALATA DI PROSCIUTTO** Prosciutto di Parma, watercress, French lentils, roasted beets, grilled sweet onions, goat cheese, balsamic vinaigrette. 8.95

**INSALATA DELLA CASA** Mixed greens and sherry vinaigrette. 4.95 - With Gorgonzola 6.25

**CAESAR SALAD** Romaine, focaccia croutons, and Max's Classic Caesar dressing. 6.95

**TUSCAN SALAD** Mixed greens with calamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, and balsamic vinaigrette. 7.95

\*All salads available as entrée add 2.00

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## STONE PIES

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### MAX'S ANTIPASTO

Prosciutto di Parma,  
marinated artichoke  
hearts,  
roasted peppers,  
Grana Parmigiano,  
aged provolone,  
marinated mushrooms,  
caponata, soppressata.  
12.95

**QUATTRO FORMAGGIO** Asiago, Mozzarella, Fontina, Grana Parmigiano, sundried tomatoes, herb oil, basil, oregano. 12.95

**MAX AMORE** Prosciutto di Parma, goat cheese, plum tomatoes, red onions, marinara, mozzarella. 13.95

**ALLE VERDURE** Roasted vegetables, spinach, plum tomatoes, basil, mozzarella, garlic oil, and ricotta. 12.95

**GAMBERI** Shrimp, roasted peppers, apple-smoked bacon, tomatoes, garlic oil, gorgonzola, mozzarella, Grana Parmigiano. 13.95

**SALSICCIA CON BROCCOLI RABE** Sweet-fennel sausage, roasted garlic, broccoli rabe, mushrooms, marinara, mozzarella. 13.95

**POLLO** Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, asiago. 13.95

**PEPPERONI CON PESTO**  
Pepperoni, pesto, red onions, marinara, mozzarella. 13.95

**MARGHERITA**  
Plum tomatoes, fresh basil, marinara sauce, mozzarella, Grana Parmigiano. 11.95

\*Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

## MAX CLASSICS

**SUNDAY**  
Spaghetti and  
Meatballs... 13.95

**MONDAY**  
Pork Chop  
Milanese... 18.95

**TUESDAY**  
Lasagna  
Bolognese... 16.95

**WEDNESDAY**  
Ravioli...

**THURSDAY**  
Veal Parmigiano...  
18.95

**FRIDAY**  
Shrimp Piccata...  
19.95

**SATURDAY**  
Fresh Lobster  
Pasta...

## PASTA

**CAPPELLINI GHIOTTO** Plum tomatoes, capers, garlic, fresh basil, Grana Parmigiano. 13.95

**FETTUCCINI CON PISELLI** Peas, wild mushrooms, Prosciutto di Parma, pea tendrils, garlic, Grana Parmigiano cream sauce. 16.95

**SALSICCIA CON CAVATAPPI** Italian sausage, white beans, broccoli rabe, tomatoes, hot pepper flake, garlic, extra Virgin olive Oil. 17.95

**GAMBERI CON SPINACI** Shrimp, plum tomatoes, spinach, spaghetti, garlic, hot pepper flake, fresh herbs. 18.95

**MAX —A— PENNE** Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano. 16.95

**MAX'S BOLOGNESE** Hearty meat sauce, shells, garlic, ricotta cheese, and pesto. 17.95

**PENNE ABBRONZATE** Sundried tomatoes, garlic, fresh basil and tomato cream sauce. 15.95

**ANATRA CON GNOCCHI** House-made ricotta gnocchi, braised duck, Swiss chard, wild mushrooms, roasted butternut squash, Grana Parmigiano. 19.95

**PENNE AL BUTTERO** Baked with hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce. 16.95

**LASAGNA CON MELANZANA** Eggplant layered with provolone, mozzarella, and marinara over tomato butter sauce. 15.95

All pasta dishes are available with Barilla Plus penne, enriched with fiber, protein, and ALA omega-3 or Quattrobimbi gluten free pasta from Italy

## PIATTI

**GRILLED SALMON** Horseradish-crust, tomato vinaigrette, cucumber noodles, and chive-mashed potatoes. 21.95

**SEA SCALLOPS** Asparagus risotto, shitake mushrooms, snow pea sprouts, shaved Grana Parmigiano. 23.95

**SAUTÉED HADDOCK** Panko-crust, with Mediterranean-garbanzo bean salad and arugula 22.95

**MAX'S CHICKEN PARMIGIANO** Pan-seared chicken breast topped with marinara sauce and provolone cheese, with spaghetti. 16.95

**CHICKEN COSTELLO** Pan-roasted breast of chicken stuffed with sundried tomatoes and herbed ricotta, with watercress, and a roasted pepper sauce. 16.95

**GRILLED PORK CHOP** Stuffed with sweet Italian sausage, apples, raisins, and mozzarella, served with creamy polenta, and Marsala wine sauce. 18.95

**STEAK ALLA MAX\*** Grilled New York Angus strip steak with grilled onions, gorgonzola cheese, broccoli rabe, garlic-mashed potatoes. 29.95

**FILET MIGNON\*** Grilled filet mignon with crispy-shallot mashed potatoes, asparagus, and wild mushroom sauce. 28.95

**BRICK-ROASTED HALF CHICKEN** Wood-roasted vegetables and Max's mashed potatoes. 16.95

**OAK GRILLED TUSCAN BURGER\*** Half pound of Angus beef served on a grilled roll with wild mushrooms, cheddar cheese, plum tomato, red onion, leaf lettuce, and Tuscan chips. 10.95