
PRIMI

RAVIOLI

House-made ravioli, butternut squash, ricotta, sage-brown butter sauce, shaved 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-crusting sliced sirloin with arugula, shaved Grana Parmigiano, tomato caper relish. 8.95

CRAB AND SALMON CAKE*

With baby field greens, matchstick potatoes, plum tomatoes, caper aioli. 7.95

ANATRA CON SPINACI

Roasted duck, spinach, goat cheese, pine nuts, wild mushrooms, baked in fillo dough. 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

INSALATI

INSALATA DI PERA Roasted pears, tri-colored greens, dried cranberries, cashews, 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

STONE PIES

WILD MUSHROOM Pancetta, escarole, mashed potatoes, and fontina. 13.95

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

ALLE VERDURE Spinach, broccoli rabe, plum tomatoes, basil, sundried tomatoes, 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

MAX'S ANTIPASTO

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

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

MAX CLASSICS

SUNDAY

Spaghetti and
Meatballs... 13.95

MONDAY

Braised lamb
Shank... 21.95

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. 16.95

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, dried cherries, plum tomatoes, 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

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 potato gnocchi, Prosciutto di Parma, peas, wild
mushrooms, arugula, and a Grana broth. 21.95

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. 28.95

FILET MIGNON* Grilled filet mignon with crispy-shallot mashed potatoes, asparagus,
and wild mushroom sauce. 27.95

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