
PRIMI

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

GARLIC BREAD Italian loaf, house-made garlic butter, crispy capers, roasted peppers, gorgonzola, mozzarella. 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

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

POACHED SHRIMP INSALATA Frisee, baby arugula, shaved fennel, celery, meyer lemon and pomegranate vinaigrette 9.95

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 with non-fat Orange Sherry Vinaigrette.

STONE PIES

MAX'S ANTIPASTO

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

WILD MUSHROOM Hen of the Woods mushrooms, apple-wood bacon, garlic puree, herb oil, house smoked mozzarella and fresh ricotta. 13.95

FIG E GORGONZOLA
Fresh figs, caramelized onions, gorgonzola, Fontina, garlic-herb oil, crispy prosciutto. 13.95

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

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

Braised Short Rib ...
23.95

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, garlic, Grana Parmigiano cream sauce. 16.95

VEAL SCALOPPINI Sautéed veal, wild mushrooms, spinach, roasted
garlic, house-made multi grain fettuccini, Marsala-tomato sauce. 19.95

SHRIMP PICCATA Shrimp, artichoke hearts, capers, tomatoes,
spinach, spaghetti, garlic, lemon-white wine butter sauce. 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

HOUSE-MADE PAPPARDELLE Braised Berkshire pork and
tomato ragout, Grana Parmigiano 17.95

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. 17.95

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

SEARED ORGANIC SCOTTISH SALMON Apple and brussel sprout farrotto, salmon pancetta,
Marsala-apple cider reduction. 23.95

SEA SCALLOPS Butternut squash risotto, pancetta, sage and crispy shallots. 24.95

IDAHO RAINBOW TROUT Marcona almond and oregano crusted, celery root gnocchi, baby
carrots, roasted pearl onions, celery root puree. 18.95

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

WOOD-FIRED 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

Executive Chef Matthew Brodeur
Sous Chef Colin Mercuri