
PRIMI

RAVIOLI House-made ravioli, wild mushrooms, braised leeks, ricotta, sage-brown butter sauce, shaved Grana Parmigiano. 8.95

BRUSCHETTA Grilled Ciabatta bread with herb goat cheese, eggplant companta, arugula, balsamic reduction. 8.95

CARPACCIO Max's traditional pepper-crusted 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

HOUSE-MADE FRESH MOZZARELLA Rolled with roasted peppers, pesto, sundried tomato vinaigrette. 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.

INSALATI

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

INSALATA DI PALMA Hearts of palm, house greens, radishes, grape tomatoes, red onion, calamata olives, scallions, feta, fresh herb-red wine vinaigrette. 7.95

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 SPINACI Portabella mushrooms, spinach, frisee, goat cheese, fire-roasted peppers, apple-smoked bacon, sherry vinaigrette. 8.95

*All salads available as entrée add 2.00

STONE PIES

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

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
Pork Chop
Milanese... 16.95

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

GAMBERI CON GNOCCHI House-made ricotta gnocchi, shrimp, asparagus, braised leeks, tomatoes. 18.95

PENNE AL BUTTERO Baked with hot Italian sausage, plum tomatoes, garlic, peas and Parmigiano cream sauce. 17.95

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

All pasta dishes are also 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 Pea risotto, pancetta, fresh herbs, shaved Grana Parmigiano. 23.95

SAUTÉED HADDOCK Panko-crust, with garbanzo beans, grilled eggplant, sundried tomatoes, capers, calamata olives, tomatoes, roasted peppers, and artichoke hearts. 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 spinach, caramelized onions, and fontina, served with creamy polenta, and Marsala wine sauce. 18.95

STEAK AU POIVRE* Grilled New York Angus strip steak with grilled onions, au Poivre sauce, broccoli rabe, garlic-mashed potatoes. 29.95

FILET MIGNON* Grilled filet mignon with house-made potato gnocchi, wild mushrooms, roasted shallots, asparagus, gorgonzola, Marsala wine 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 Ciabatta roll with wild mushrooms, cheddar cheese, plum tomato, red onion, leaf lettuce, and Tuscan chips. 10.95