

INTERMEZZO

PRIMI

SALUMI , Sicilian eggplant caponata	4.95 each / all for 14.95	MUSSELS	9.95
CHEESE , honey comb, calimyrna figs	4.95 each / all for 14.95	Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each	POINT JUDITH CALAMARI	8.95 / Family style 16.95
BURRATA DI MIA	8.95	Cherry peppers, lemon aioli, spicy marinara	
Creamy burrata cheese, oven dried tomatoes, Tuscan extra virgin olive oil basil, sea salt, cracked black pepper		FEDERA	7.95
CARPACCIO	8.95	Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
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	
		FONDUTA	7.95
		Sharp provolone fondue, house focaccia	



INSALATI

INSALATA DI PERA	8.95	INSALATA DELLA CASA	4.95
frisee, watercress, Barolo poached bosc pear, gorgonzola dolce, hazelnuts, stone ground mustard vinaigrette		Mixed greens & sherry vinaigrette	
SPINACI		With gorgonzola	6.25
Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette		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
<i>All salads available with non-fat Orange Sherry Vinaigrette</i>		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

MARGHERITA	14.95	PUTTANESCA	16.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	
MAIALE	15.95	FUNGHI	14.95
"Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella		Brown & white beech mushrooms, crimini, king oyster, herbed ricotta, wilted baby spinach	
BIANCA	14.95	POLLO	13.95
Goat cheese, mozzarella, Grana Padano, caramelized cipolini onions, toasted pine nuts, saba		Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	



PASTA

CAPELLINI GHIOTTO	9.95	SCAMPI	14.95
Plum tomatoes, capers, garlic, fresh basil and Grana Parmigiano		Spaghetti, shrimp, slow roasted tomatoes, leeks, capers, lemon butter sauce	
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	
PAPPADELLE	13.95	PENNE AL BUTTERO	12.95
Black pepper pasta, smoked prosciutto~pork ragu, porcini mushrooms, 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 imported Le Veneziane gluten free corn pasta.*