


## INTERMEZZO

### PRIMI

<p><b>ANTIPASTO</b> 16.95 Prosciutto di Parma, marinated artichoke hearts, roasted peppers, Reggiano Parmigiano, soppressata, aged provolone, marinated mushrooms, eggplant caponata</p> <p><b>HOUSE-MADE GNOCCHI</b> 8.95 Porcini gnocchi, roasted wild mushrooms, Parmigiano Reggiano, White truffle oil</p> <p><b>FEDERA</b> 7.95 Warm, fresh mozzarella wrapped with crispy Prosciutto di Parma and fresh sage with arugula and a sundried tomato pesto</p>		<p><b>CARPACCIO</b> 8.95 Max's traditional pepper-crust sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish</p> <p><b>MUSSELS BLUE HILL BAY</b> 8.95 With Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth</p> <p><b>CALAMARI</b> 8.95 Sliced cherry peppers, lemon aioli and spicy marinara Family style 16.95</p>
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### INSALATI

<p><b>INSALATA DI PERA</b> 8.95 Roasted pears, tri colored greens, dried cranberries, cashews, gorgonzola, white balsamic vinaigrette</p> <p><b>ROASTED BEET INSALATA</b> 8.95 Frisee, Mache, Liuzzi Bros. burrata cheese, citrus &amp; herb vinaigrette, spiced walnuts</p> <p><b>MAX'S CHOPPED SALAD</b> 7.95 Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette. <i>All salads available with non-fat Orange Sherry Vinaigrette</i></p>		<p><b>INSALATA DELLA CASA</b> 4.95 Mixed greens &amp; sherry vinaigrette With gorgonzola 6.25</p> <p><b>CAESAR SALAD</b> 6.95 Romaine, focaccia croutons and Max's Classic Caesar dressing Entrée size with grilled chicken 11.95 With shrimp or salmon 14.95</p> <p><b>TUSCAN SALAD</b> 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</p>
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### STONE PIE

<p><b>WILD MUSHROOM</b> 13.95 Hen of the Woods mushrooms, apple-smoked bacon, garlic-herb oil, mozzarella, fresh ricotta</p> <p><b>MAX AMORE</b> 13.95 Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella</p> <p><b>ALLE VERDURE</b> 12.95 Roasted vegetables, spinach, tomatoes, basil, mozzarella, garlic oil, ricotta</p> <p><b>MARGHERITA</b> 11.95 Hot house tomatoes, basil, marinara, mozzarella, Grana Parmigiano</p>	<p><b>GAMBERI</b> 13.95 Shrimp, roasted peppers, Romesco sauce, garlic oil, gorgonzola, Grana Parmigiano</p> <p><b>FIG E GORGONZOLA</b> 13.95 Fresh figs, caramelized onions, gorgonzola, garlic-herb oil, crispy Prosciutto di Parma</p> <p><b>POLLO</b> 13.95 Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago</p>
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### PASTA

<p><b>CAPPELLINI GHIOTTO</b> 9.95 Plum tomatoes, capers, garlic, fresh basil and Grana Parmigiano</p> <p><b>MAX APENNE</b> 11.95 Grilled chicken, escarole, tomatoes, garlic and Grana Parmigiano</p> <p><b>PENNE ABBRONZATE</b> 10.95 Sundried tomatoes, garlic, fresh basil, and a tomato cream sauce</p>	<p><b>GAMBERI ARRABIATTA</b> 13.95 Shrimp, Taggiasca olives, balsamic-marinated fennel, cappellini, spicy tomato sauce</p> <p><b>MAX'S BOLOGNESE</b> 11.95 Hearty meat sauce, shells, garlic, ricotta cheese and pesto</p> <p><b>PENNE AL BUTTERO</b> 12.95 Baked with hot Italian sausage, tomatoes, peas and Grana Parmigiano cream sauce</p>
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*\*All pasta dishes are also available with Barilla Plus penne or Le Veneziane gluten free pasta from Italy.*