

## INTERMEZZO

### PRIMI

<b>SALUMI</b> 14.95 Prosciutto di Parma, sweet coppa, speck, finochiona, caponata	<b>CAPE COD MUSSELS</b> 9.95 Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth
<b>CHEESE</b> 14.95 Taleggio, pecorino chianti, gorgonzola mountain, grana padano	<b>BURRATA DI MIA</b> 8.95 Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper
Add marinated artichokes, roasted peppers, cured olives 2.00 each	<b>FEDERA</b> 7.95 Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto
<b>POINT JUDITH CALAMARI</b> 8.95 / Family style 16.95 Cherry peppers, lemon aioli, spicy marinara	<b>CARPACCIO</b> 9.95 Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish
<b>HOUSE MADE MEATBALLS</b> 7.95/ Family Style 14.95 Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	

### INSALATI

<b>ARUGULA</b> 8.95 Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba		<b>INSALATA DELLA CASA</b> 4.95 Mixed greens & sherry vinaigrette With gorgonzola 6.25
<b>SPINACI</b> 8.95 Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette		<b>CAESAR SALAD</b> 6.95 Romaine, focaccia croutons and Max's Classic Caesar dressing Entrée size with grilled chicken 11.95
<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>		<b>TUSCAN SALAD</b> 7.95 Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette Entrée size with grilled chicken 11.95 <i>All salads available with non-fat Orange Sherry Vinaigrette</i>

### STONE PIE

<b>MARGHERITA</b> 14.95 Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	<b>PUTTANESCA</b> 16.95 Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce
<b>SALSICCIA</b> 15.95 Fontina, sweet sausage, caramelized fennel, Aleppo pepper, Calabrian chili flake	<b>ASPARAGI</b> 15.95 Taggiasca olives, goat cheese, shaved asparagus, local honey
<b>MELANZANA</b> 14.95 Grilled marinated eggplant, smoked mozzarella, slow roasted tomatoes, plum tomato sauce	<b>POLLO</b> 14.95 Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago

### PASTA

<b>CAPELLINI GHIOTTO</b> 9.95 Plum tomatoes, capers, garlic, fresh basil and Grana Parmigiano	<b>SCAMPI</b> 14.95 Spaghetti, shrimp, slow roasted tomatoes, leeks, capers, lemon butter sauce
<b>MAX A PENNE</b> 11.95 Grilled chicken, escarole, tomatoes, garlic and Grana Parmigiano	<b>MAX'S BOLOGNESE</b> 12.95 Hearty meat sauce, rigatoni, garlic, ricotta cheese and pesto
<b>ABBRONZANTE</b> 10.95 Penne, garlic, sundried tomato cream, basil	<b>PENNE AL BUTTERO</b> 12.95 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.*