

MAX A MIA**THANKSGIVING DINNER**

Serves 4 people ~ \$120

DINNER INCLUDES**MINISTRONE GENOVESE**

Vegetable Soup, Escarole, Cannellini Beans, Pesto

AUTUMN CHOPPED SALAD

Apples, Butternut Squash, Dried Cranberries, Gorgonzola, Baby Kale,
Shaved Brussels Sprouts, Toasted Walnuts, Sherry Vinaigrette

WOOD FIRED FALL VEGETABLES

Brussels Sprouts, Cauliflower, Cipollini Onions

BROCCOLI RABE

Garlic, Chili Peppers

ROASTED ALL NATURAL TURKEY

Sage and Butternut Squash Bread Pudding, Marsala Mushroom Sauce

TRADITIONAL LASAGNA

Italian Sausage, Ground Sirloin, Ricotta, Pecorino, Mozzarella

PUMPKIN PIE

Fresh Whipped Cream

(No Substitutions)

Served with Focaccia, Roasted Garlic, Tomato Olive Oil

ADD ONS**JUMBO SHRIMP COCKTAIL**

Horseradish Cocktail Sauce 4 pieces \$15

CHEESE & SALUMI PLATTER

Cured Italian Meats, Local Artisanal Cheeses, Fig Chutney, Flatbreads \$20

ANTIPASTO PLATTER

Olives, Marinated Mozzarella, Roasted Pepper Humus, Giardiniera \$16

HOT PEPPER CHEESE DIP

Focaccia \$16

WINE

Max Napa Valley Red Blend, Napa ~~\$48~~ \$24

Max Family Chardonnay, Sonoma ~~\$40~~ \$20

Primaterra Prosecco, Italy ~~\$34~~ \$17

Santa Carolina Cabernet Sauvignon, Chile ~~\$34~~ \$17

Finca el Origen Malbec, Mendoza ~~\$36~~ \$18

Monte de Lago Pinot Grigio, Italy ~~\$32~~ \$16

Satellite Sauvignon Blanc, Marlborough ~~\$42~~ \$21

Dr L Riesling, Germany ~~\$36~~ \$18

Castle Rock Pinot Noir, Russian River Valley ~~\$30~~ \$15

Veuve Clicquot, Brut Champagne ~~\$95~~ \$47.50

COCKTAILS

ON THE ROCKS PREMIUM COCKTAILS \$15 / 375ml bottle

The Margarita / Jalapeno Pineapple Margarita / The Old Fashioned / The Cosmopolitan / The Mai Tai

Complete Re-heating instructions included

Pre orders appreciated by Monday 11/23 by noon

Curbside pick-up by 9pm Wednesday 11/25

860-677-6299 / 70 East Main St. / Avon