

DINNER

Executive Chef Bob Peterson



PRIMI

MINISTRONE GENOVESE / 9

Vegetable soup, escarole, cannellini beans, pine nut pesto

BURRATA / 15

Grilled stone fruit, arugula, pistachios

STEAMED MUSSELS / 15

Vermouth, fennel & peppers, gremolata, grilled tuscan bread

RICOTTA BRUSCHETTA / 14

House made ricotta, prosciutto, cherry tomato confit

'NDUJA ARANCINI / 14

Hot tomato oil, parmigiano

POINT JUDITH CALAMARI / 14 / 25

Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS / 13 / 21

Beef, pork, & veal meatballs, marinara, parmigiano

STONEPIES

SUMMER POMODORO / 16

Fresh mozzarella, basil, fresh tomatoes, extra virgin olive oil, Maldon sea salt

PEPPERONI / 17

Red onions, marinara, mozzarella, hot honey, parmigiano

POLLO / 18

Marinated chicken, broccoli, caramelized onions, applewood smoked bacon, garlic oil, aged asiago

TRUFFLE-MUSHROOM / 19

Seacoast mushrooms, melted leeks, three cheeses, truffle oil

SAUSAGE / 18

Sweet fennel sausage, broccoli rabe, cherry peppers, mozzarella, marinara

INSALATE

CAESAR / 12

Romaine, garlic croutons, grana padano Max's classic caesar dressing

TUSCAN / 12

Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

TOMATO CAPRESE / 15

Local tomatoes, fresh mozzarella, basil, sea salt, parmesan crisp

MAX'S CHOPPED / 12

Cucumbers, tomatoes, red peppers, carrots, green beans, scallions, gorgonzola cheese, sherry vinaigrette

ADD TO ANY SALAD

Chicken / 7	Meatball / 5
Shrimp / 8	Calamari Fritti / 9
Salmon / 11	Steak / 14
Scallops / 16	

PASTA

PENNE AL BUTTERO / 25

Italian sausage, garlic, calabrian chili flake, peas, tomato cream sauce, grana padano

CLASSIC BOLOGNESE / 26

Meat ragu, marinara, fresh pappardelle, house made ricotta, pine nut pesto

FETTUCINE CARBONARA / 23

Pancetta, peas, egg, pecorino romano

SWEET CORN RAVIOLI / 27

Seacoast mushrooms, spinach, truffle butter, sweet corn sauce

RICOTTA GNOCCHI / 26

Grilled chicken, heirloom tomatoes, zucchini, basil, parmesan

GAMBERI / 29

Pan seared shrimp, fresh mafalda pasta, rapini pesto, grape tomatoes, pine nuts

LINGUINE ALLA VONGOLE / 28

Littleneck clams, garlic, parsley, white wine butter sauce

PIATTI

GRILLED FAROE ISLAND SALMON* / 29

Rosemary roasted new potatoes, wilted farm greens, pepper-almond crust, saba balsamic, basil oil

PAN SEARED SCALLOPS* / 32

Sweet corn risotto, saffron-lobster butter, crispy shallots

CIOPPINO / 29

Clams, shrimp, mussels, scallops, haddock, fennel, peppers, fingerling potatoes, saffron-tomato brodo, basil pesto crostini

MAX'S CHICKEN PARMIGIANO / 26

Herb breaded all natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano

EGGPLANT LASAGNA / 25

Eggplant, provolone, mozzarella, tomato butter

PAN-ROASTED HALF CHICKEN / 26

Roasted garlic mashed potatoes, brick oven vegetables, Sicilian olives, Calabrian chili, artichokes, charred lemon

CONTORNI

ROASTED GARLIC MASHED POTATOES / 7

SAUTEED BROCCOLI RABE / 10

Italian sausage, hot peppers

BRICK OVEN ROASTED VEGETABLES / 9

SWEET CORN RISOTTO / 9

GRILLED STRING BEANS / 10

Sea salt, lemon

DUCK FAT NEW POTATOES / 10

Rosemary & shallots

SEACOAST MUSHROOMS / 10

Garlic & herbs

CARNE

14oz PORK CHOP* / 29

10oz BEEF HANGER STEAK* / 34

12oz BONE-IN FILET* / 45

12oz NY STRIP STEAK* / 39

14oz VEAL RIB CHOP* / 42

Roasted garlic mashed potatoes, broccoli rabe, cipollini onions, caesar butter, veal demi-glace

BUON APPETITO

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness