



PRIMI

MINISTRONE GENOVESE / 9

Vegetable soup, escarole, cannellini beans, pine nut pesto

BURRATA / 15

Grilled asparagus, pepperonata, garlic bread crumbs

'NDUJA ARANCINI / 14

Hot tomato oil, parmigiano

STEAMED MUSSELS / 15

Vermouth, fennel & peppers, gremolata, grilled tuscan bread

RICOTTA BRUSCHETTA / 14

House made ricotta, prosciutto, fig mostarda

POINT JUDITH CALAMARI / 14 / 25

Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS / 13 / 21

Beef, pork, & veal meatballs, marinara, parmigiano

INSALATE

CAESAR / 11

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

BUTTER LETTUCE / 13

Radish, pecorino toscana, walnuts, green goddess dressing

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

RICOTTA GNOCCHI / 26

Grilled chicken, seacoast mushrooms, spinach, truffle-mushroom jus

FETTUCINE CARBONARA / 23

Pancetta, peas, egg, pecorino romano

PASTA

SPINACH-RICOTTA RAVIOLI / 27

Spring vegetables, parmigiano, lemon-herb brown butter, toasted hazelnuts

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

BUON APPETITO

PIATTI

GRILLED FAROE ISLAND SALMON* / 29

Asparagus risotto, artichoke tapenade, salsa verde

PAN SEARED SCALLOPS* / 32

Duck fat fingerling potatoes, romesco sauce, spring onions, celery caesar

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

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, caesar butter, veal demi-glace

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

STONE PIES

POMODORO / 16

Fresh mozzarella, basil, crushed 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

CONTORNI

ROASTED GARLIC MASHED POTATOES / 7

SAUTEED BROCCOLI RABE / 10

Italian sausage, hot peppers

BRICK OVEN ROASTED VEGETABLES / 9

ASPARAGUS RISOTTO / 9

ROASTED ROOT VEGETABLES / 10

Saba, walnuts

DUCK FAT FINGERLING POTATOES / 10

Spring onions, fresh herbs

GRILLED ASPARAGUS / 9

Mustard aioli, parmigiano

Executive Chef Bob Peterson

DELIZIOSO
