

ANTIPASTI

GRILLED SPANISH OCTOPUS

Borlotti bean salad, pomegranate agrodolce, crispy prosciutto / 19

TALEGGIO ARANCINI

smoked tomato rice, truffle aioli, reggiano / 14

TUNA TARTARE

sicilian olive & pistachio pesto toast, preserved lemon aioli / 18

20 MO PROSCIUTTO DI PARMA

gnocco fritto, whipped ricotta, micro arugula / 15

VEAL & PORK MEATBALLS

marinara, parmigiano / 15

FRITTO MISTO

shrimp, calamari, lemon, artichokes, cherry peppers, aioli, marinara / 17

SPINACH-RICOTTA GNUDI

wild mushrooms, sherry cream, red sorrel / 15

BEETS & BURRATA

charred sweet onion agrodolce, hazelnuts, micro arugula / 14

INSALATE & ZUPPA

MINISTRONE escarole, cannellini beans, pine nut pesto / 10

CHICORY CAESAR gem lettuce, endives, toasted garlic crumble, anchovies, reggiano / 14

TUSCAN mixed greens, kalamata olives, polenta croutons, roasted garlic, grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette / 13

ARUGULA & PEAR grilled treviso, goat cheese croquettas, saba, sultanas / 15

LITTLE GEM crispy prosciutto, chopped egg, slow roasted tomatoes, gorgonzola dressing / 15

add to any salad:

chicken / 7 shrimp / 8
prosciutto / 5 meatball / 5
salmon* / 11 steak* / 14

PIZZA

MARGHERITA marinara, fresh mozzarella, basil / 16

PROSCIUTTO spicy sicilian pesto, pecorino sardo, arugula, reggiano / 18

SAUSAGE & RABE calabrian chile, fontina, pecorino, oregano / 18

PEPPERONI red onions, marinara, mozzarella, hot honey, parmigiano / 18

TRUFFLE-MUSHROOM seacoast mushrooms, melted leeks, three cheeses, truffle oil / 19

CONTORNI

sauteed broccoli rabe italian sausage, hot peppers / 11

maitake mushrooms garlic & herbs / 10

roasted brussel sprouts truffle aioli, reggiano/ 10

roasted broccoli crown bagna cauda / 10

brick oven-roasted vegetables garlic & herb oil / 9

truffle fries parmesan & fresh herbs / 9

coal-roasted potatoes with sea salt / 9

EXECUTIVE CHEF BOB PETERSON | SOUS CHEF KEITH REICHLE, TIM BLIGH, CONNOR MORRIN

GENERAL MANAGER ELISABETH GUARINO

A 20% service charge will be added to all parties eight or more

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

primo handmade pasta

BUCATINI chicken sausage, broccoli pesto, hazelnuts, reggiano / 18

HEIRLOOM SQUASH RAVIOLI sage brown butter, aged balsamic, reggiano, pumpkinseed crumble / 22

DUCK CASARECCE duck confit, black lentils, escarole, chianti jus / 25

POTATO GNOCCHI Italian sausage, broccoli rabe, cipollini onions, gorgonzola / 20

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 19

RIGATONI ALLA GRICIA guanciale, cracked pepper, reggiano & pecorino / 19

LOBSTER AGNOLOTTI lemon-potato ricotta, roasted fennel & pepper, saffron-tomato brodo / 29

from the wood-fired grill

FAROE ISLAND SALMON* warm apple-parsnip mostarda, coal roasted potatoes, fried kale / 22

BRANZINO FILET caponata, toasted pine nuts, grilled lemon / 22

TUSCAN BURGER* aged cheddar, lettuce, tomato, red onion pickles, gorgonzola aioli, fries / 18

STEAK SPIEDINI* prime sirloin steak skewer, grilled vegetables, balsamic vinaigrette, coal roasted potatoes / 24

CHICKEN CACCIATORE seacoast mushrooms, red peppers, red wine tomato brodo, coal roasted potatoes/ 21

GORGONZOLA-AGED NY STRIP crispy parmesan potato pave, jimmy nardello peppers, salsa verde / 65

Premium Selected Steaks & Chops Grilled Over Hardwood Fire

PIATTI

CHICKEN MILANESE arugula & heirloom tomato salad, grilled lemon, parmigiano reggiano / 19

MAX'S CHICKEN PARMIGIANO fresh mozzarella, house made mafalda, basil, parmigiano / 20

have it brooklyn style: alla vodka, cherry peppers +2

EGGPLANT LASAGNA eggplant, provolone, mozzarella, tomato butter / 18

SICILIAN PANINI brick oven flatbread, black forest ham, salami, melted provolone, lettuce, tomato, red onion, pepperoncini aioli / 16

PORCHETTA SANDWICH roast pork, sesame roll, broccoli rabe & roasted peppers, provolone, truffle aioli / 18

MOST ITEMS CAN BE MADE GLUTEN-FREE OR VEGETARIAN, PLEASE ASK YOUR SERVER.