

ANTIPASTI

LEMON-RICOTTA ZEPPOLE

zabaglione, raspberry preserves / 12

TALEGGIO ARANCINI

smoked tomato rice, truffle aioli, reggiano / 14

DEVEILED EGG SALAD

belgian endive, gaufrettes, crostini / 14

LARRY'S FRIED DOUGH

caramel & powdered sugar, or marinara / 8

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 / 14**ARUGULA & PEAR** grilled treviso, goat cheese croquettes, 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**maitkake mushrooms** garlic & herbs / 10**applewood smoked bacon** / 8**hot italian sausage** / 10**brick oven-roasted vegetables** garlic & herb oil / 9**truffle fries** parmesan & fresh herbs / 9**potato hash** peppers & onions / 10**fresh fruit** / 7

primo handmade pasta

BUCATINI chicken sausage, broccoli pesto, hazelnuts, reggiano / 18**HEIRLOOM SQUASH RAVIOLI** sage brown butter, aged balsamic, reggiano, pumpkinseed crumble / 22**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

Brunch

SPINACH-RICOTTA STUFFED OMELETTE

salsa verde, micro arugula / 18

TIRAMISU FRENCH TOAST espresso marsala brioche, mascarpone, cocoa, rum caramel / 16**MIA BENEDICT** grilled polenta, poached eggs, prosciutto cotto, hollandaise / 18

TUSCAN FARMERS BREAKFAST SKILLET

sausage & white bean ragu, kale, pepper-tomato sugo, gremolata, crostini / 16

SCRAMBLED EGGS "CACIO E PEPE" ricotta & parmesan, applewood bacon, multigrain toast / 17**ANTIPASTI SALAD** prosciutto, salami, artichokes, soft cooked egg, roasted peppers / 20**MUSHROOM & LEEK FRITTATA** roasted potatoes, goat cheese, lemon arugula, parmigiano / 18**STEAK & EGGS** grilled sirloin steak, two eggs, gold potato hash, salsa verde / 29

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**FAROE ISLAND SALMON*** warm apple-parsnip mostarda, coal roasted potatoes, fried kale / 22**TUSCAN BURGER*** aged cheddar, lettuce, tomato, red onion, gorgonzola aioli, fries / 18**MOST ITEMS CAN BE MADE GLUTEN-FREE OR VEGETARIAN, PLEASE ASK YOUR SERVER.**

EXECUTIVE CHEF BOB PETERSON | SOUS CHEF KEITH REICHLER, TIM BLYGH, 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