

ANTIPASTI

GRILLED SPANISH OCTOPUS
fava bean hummus, shaved fennel & arugula, crispy prosciutto / 19

TALEGGIO ARANCINI
smoked tomato rice, truffle aioli, reggiano / 14

SPAGHETTI 'NDUJA
ricotta, pecorino romano, toasted garlic crumble / 14

20 MO PROSCIUTTO DI PARMA
gnocco fritto, whipped ricotta, micro arugula / 16

MAINE MUSSELS
"no shell" mussels, spring peas, ramp pesto, blistered tomatoes, grilled tuscan bread / 15

FRITTO MISTO
shrimp, calamari, lemon, artichokes, cherry peppers, aioli, marinara / 18

VEAL & PORK MEATBALLS
marinara, parmigiano / 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

FENNEL SALAD red grapefruit, goat cheese croquettes, toasted almonds, lemon olive oil, reggiano / 15

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

PIZZA

MARGHERITA marinara, fresh mozzarella, basil / 17

PROSCIUTTO & POTATO fontina, spring onions, rosemary, arugula / 18

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

PEPPERONI red onions, marinara, mozzarella, hot honey, reggiano / 19

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

CONTORNI

sautéed broccoli rabe italian sausage, hot peppers / 11

seacoast mushrooms garlic & herbs / 10

grilled asparagus truffle mustard aioli, parmigiano / 10

brick oven-roasted vegetables garlic & herb oil / 9

truffle fries reggiano & fresh herbs / 9

pesto barolotto parmigiano reggiano / 10

coal-roasted potatoes sea salt / 9

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

EXECUTIVE CHEF BOB PETERSON
SOUS CHEFS KEITH REICHLER, TIM BLYGH, CONNOR MORRIN, MICHAEL MANGIONE
GENERAL MANAGER ELISABETH GUARINO

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

handmade pasta

BUCATINI chicken sausage, broccoli pesto, hazelnuts, reggiano / 23

SPINACH-RICOTTA RAVIOLI roasted seacoast mushrooms, asparagus, reggiano, aged balsamic / 26

MAFALDA & BURRATA fava beans, broccoli rabe, smoked carrot fonduta, toasted garlic crumble / 25

POTATO GNOCCHI hot italian sausage, artichoke, cippolline, preserved lemon / 25

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 27

RIGATONI ALLA GRICIA guanciale, cracked pepper, reggiano & pecorino / 23

LOBSTER AGNOLOTTI lemon-potato ricotta, roasted fennel & pepper, saffron-tomato brodo / 32

from the wood-fired grill

HERITAGE BREED HALF CHICKEN / 29

IBERICO PORK CHOP, porchetta spiced / 39

PRIME HANGER STEAK / 45

BARREL CUT FILET MIGNON* / 59

"COWBOY CUT" BONE-IN RIBEYE* / 60

GORGONZOLA-AGED PRIME NY STRIP* / 65

crispy parmesan potato pave, roasted mini peppers, salsa verde

Premium Selected Steaks & Chops Grilled Over Hardwood Fire

PIATTI

FAROE ISLAND SALMON* crispy wild rice risotto cake, spring pea puree, pea shoots / 32

SWORDFISH STEAK AL LIMONE pesto barloto, caper-olive pepperonata / 39

PANCETTA-WRAPPED SHRIMP corn polenta, arugula, scampi butter / 35

MAX'S CHICKEN PARMIGIANO fresh mozzarella, house made mafalda, basil, parmigiano / 29

have it brooklyn style: alla vodka, cherry peppers, stracciatella / 31

EGGPLANT LASAGNA eggplant, provolone, mozzarella, tomato butter / 27

WOOD FIRE GRILLED BRANZINO FILET artichoke & roasted pepper panzanella salad, garlic croutons, arugula, salmoriglio / 32

*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