

ANTIPASTI

LARRY'S FRIED DOUGH

caramel & powdered sugar,
or marinara / 8

TALEGGIO ARANCINI

smoked tomato rice, truffle aioli,
reggiano / 14

LEMON-RICOTTA ZEPPOLE

lemon curd, raspberry preserves / 12

20 MO PROSCIUTTO DI PARMA

gnocco fritto, whipped ricotta,
micro arugula / 16

DEVEILED EGG SALAD

belgian endive, gaufrettes,
crostini / 14

FRITTO MISTO

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

BEETS & BURRATA

charred sweet onion agrodolce,
hazelnuts, micro arugula / 14

VEAL & PORK MEATBALLS

marinara, parmigiano / 15

MAINE MUSSELS

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

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

add to any salad:

chicken / 7

prosciutto / 5

salmon* / 11

shrimp / 8

meatball / 5

steak* / 14

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

sauteed broccoli rabe
italian sausage, hot peppers / 11

maitake 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 / 19

SPINACH-RICOTTA RAVIOLI roasted seacoast mushrooms,
asparagus, reggiano, aged balsamic / 23

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

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 20

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

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

Brunch

SPINACH-RICOTTA STUFFED OMELETTE

salsa verde, gold potato hash, micro arugula / 18

TIRAMISU FRENCH TOAST espresso marsala brioche,
mascarpone, cocoa, rum caramel / 16

MIA BENEDICT grilled polenta, poached eggs,
prosciutto cotto, gold potato hash, 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, gold potato hash, multigrain toast / 18

ANTIPASTI SALAD prosciutto, salami, artichokes, soft
cooked egg, roasted peppers / 20

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 / 21

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

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

FAROE ISLAND SALMON* crispy wild rice risotto cake,
spring pea puree, pea shoots / 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 BLIGH, CONNOR MORRIN, MIKE MANGONE

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

BLOODY MARY BAR

featured house spirits / 14 refills / 5 premium spirits available, refills half price

spirits

ketel one citron
los sundays jalapeno
el jimador
luksusowa
absolut tabasco

skewers

caprese
(tomato+mozz+basil)
shrimp cocktail
salami & cornichon

garnishes

limes
lemons
horseradish
bell pepper strips
pepperoncini
artichokes

roasted garlic
giardiniera
celery sticks
pickled green beans
crispy bacon
olives

blue cheese stuffed
olives
english cucumber
prosciutto &
provolone stuffed
cherry peppers

COCKTAILS

POMPELMO PUNCH

grapefruit gin, basil, select aperitivo / 14

A FIG'S FOLLY

bourbon, amaretto, fig liqueur, lemon / 13

SPRING SHIFT

rum, rose liqueur, dry curaçao, passion fruit / 14

LIMONCELLO MARTINI

lemon gin, vanilla vodka, limoncello,
toasted meringue / 15

ESPRESSO MARTINI

espresso vodka, coffee liqueur, espresso / 16

SAZERAC IMPROVED

sazerac rye, kleos mastiha, bitters / 14

THE B.O.P.

tequila, amaro, blood orange, lime / 13

APEROL SPRITZ MARGARITA

reposado tequila, aperol, lime, prosecco / 14

DONO SPRITZ

kleos mastiha, lemon, rose prosecco / 14

BIG BOY MANHATTAN

woodford, sweet vermouht / 14

THROES OF PASSION

mezcal, passion fruit, punt e mes, lime / 14

PORCH ROCKER

bourbon, paris tea, lavender, lemon / 14

MIMOSA

prosecco, orange juice / 12

BELLINI

prosecco, peach nectar, orange bitters / 11

VINO

prosecco & champagne

CALIFORNIA BRUT	Roederer Estate, Anderson Valley	62
CHAMPAGNE BRUT	Veuve Clicquot, France	99
PROSECCO EXTRA DRY	Bosso, Veneto	10 40
PROSECCO ROSÉ	Corvezzo, Veneto	14 48
PROSECCO BRUT	Scarpetta, 2022, Veneto	48
PROSECCO ROSÉ	Mionetto, Veneto	40
LAMBRUSCO	Scarpetta Frico, Veneto	10 (250mL)

zero proof / alcohol removed

SPARKLING RIESLING	Dr. Fischer, DE	10 14.50 40
RIESLING	Loosen Dr. Lo, 2023, DE	10 14.50 40
SAUVIGNON BLANC	Seaglass, 2023, CA	10 14.50 40
CABERNET SAUVIGNON – MERLOT	Misty Cliffs, ZA	14 21.50 52

bianco

CHARDONNAY	Max Family Cuvee, 2023, CA	12 ⁵⁰ 18 44
CHARDONNAY	Castello Banfi Fontanelle, 2023, IT	17 25 ⁵⁰ 64
PINOT GRIGIO	Ti Ga, 2024, Veneto	10 14 ⁵⁰ 40
RIESLING	Dr. Loosen, 2024, Mosel	11 16 42
SANCERRE	Legend de St Martin, 2024, Loire	18 26 ⁵⁰ 68
SAUVIGNON BLANC	Tangaroa, 2023, New Zealand	11 16 42
VERMENTINO	Villa Solais, 2024, Sardinia	12 18 ⁵⁰ 46

rose

ROSE	Santa Maria Aragosta, 2024, Sardinia	11 15 42
------	--------------------------------------	--------------

rosso

CANNONAU DI SARDEGNA	Mesa Primo, 2023, Sardinia	14 21 ⁵⁰ 52
CABERNET SAUVIGNON	Santa Carolina Riserva, 2022, CI	11 16 42
CABERNET SAUVIGNON	Max Cuvee Reserve, 2023, Napa	17 25 ⁵⁰ 60
CHIANTI CLASSICO	Castello di Albola, 2024, Tuscany	12 17 ⁵⁰ 44
ETNA ROSSO	Cottanera, 2022, Sicily	17 25 ⁵⁰ 66
MALBEC	Finca el Origen, 2024, Mendoza	11 16 42
MONTEPULCIANO D'ABRUZZO	Umani Ronchi, 2024, Marche	11 14 ⁵⁰ 42
NEBBIOLO	Marchesi di Barolo, Sbirolo, 2022, Langhe	14 21 54
PINOT NOIR	Imagery, 2024, North Coast	11 15 42
ROSSO DI MONTEPULCIANO	Poliziano 2023, IT	14 20 ⁵⁰ 52

wine by the bottle list available upon request

RISTORANTE ITALIANO

MAXAMIA

al bicchiere o bottiglia