

ANTIPASTI

LEMON-RICOTTA ZEPPOLE
lemon curd, 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 / 16

VEAL & PORK MEATBALLS
marinara, parmigiano / 15

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

BUFFALO BURRATA
stone fruit agrodolce, arugula,
tuscan bread / 16

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

HEIRLOOM TOMATO liuzzi
stracciatella, charred sweet onion
agrodolce, basil oil, sea salt/ 15

GRILLED 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 / 17

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

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

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

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

LINGUINE VONGOLE fresh clams, calabrian chile butter,
toasted garlic crumbs / 24

SWEET CORN RAVIOLI roasted seacoast mushrooms,
black truffle butter / 23

POTATO GNOCCHI hot italian sausage, braised farm greens,
roasted cherry tomatoes, pine nuts / 20

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 20

LOBSTER AGNOLOTTI lemon-potato ricotta,
corn-tomato brodo, basil / 35

RIGATONI ALLA VODKA tomato-basil cream, parmigiano / 17
with hot italian sausage or chicken / 21 with shrimp / 24

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 pepperss / 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* coal roasted marble potatoes,
fire roasted peppers, arugula, puttanesca vinaigrette / 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 TIM BLIGH, CONNOR MORRIN, MICHAEL 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 cocktai
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

LIMONCELLO MARTINI

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

STRAWBERRY MOON

gin, strawberry, select aperitivo,
sweet vermouht, lemon / 14

ESPRESSO MARTINI

espresso vodka, coffee liqueur, espresso / 16

FIAMMA ROSSA

blanco tequila, jalapeno, watermelon, lime,
strawberry / 14

AFTERNOON DELIGHT

blood orange vodka, aperitivo rosato, orange,
rose prosecco / 14

SUMMER LOVIN'

pineapple gin, strawberry liqueur,
bitter rouge / 14

COOL CUKE

cucumber vodka, green chartreuse,
elderflower, lime / 14

DAIQUIRI

rum, lime, sugar / 11

summer spritz

PEACH BASIL

peach nectar, gin, elderflower, honey, lemon,
prosecco / 12

WITCHES

strega, prosecco, soda / 13

HUGO

elderflower, prosecco, mint, soda / 13

MIMOSA

prosecco, orange juice / 12

BELLINI

prosecco, peach nectar, orange bitters / 11

VINO

prosecco & champagne

LAMBRUSCO	Scarpetto Frico, Veneto	10 (250mL)
PROSECCO EXTRA DRY	Bosso, Veneto	10 40
PROSECCO ROSÉ	Corvezzo, Veneto	10 40
CALIFORNIA BRUT	Roederer Estate, Anderson Valley	62
CHAMPAGNE BRUT	Veuve Clicquot, France	129
PROSECCO ROSÉ	Mionetto, Veneto	40
PROSECCO CARTIZZE	Mionetto, Veneto	75

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	Patz & Hall, Sonoma Coast, 2022, CA	17 25.50 64
FALANGHINA	Guardia Sanframondi, 2024, Campania	15 22.50 56
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, 2023, 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, 2023, Langhe	14 21 54
PINOT NOIR	Carmel Road, 2023, Monterey County	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