ANTIPASTI

GRILLED SPANISH OCTOPUS
sicilian potato salad, calabrian chile aioli / 19

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

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

PANCETTA WRAPPED SHRIMP
garlic scampi butter / 18

INSALATE & ZUPPA

MINESTRONE 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

BEETS & BUFFALO BURRATA
charred sweet onion agrodolce, hazelnuts, arugula / 16

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

add to any salad:

chicken / 7
prosciutto / 5
salmon / 11*
grilled octopus / 14
shrimp / 8
meatball / 5
scallops / 16
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, reggiano / 19

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

CONTORNI

sauteed broccoli rabe
italian sausage, hot peppers / 11

seacoast mushrooms
garlic & herbs / 10

brick oven-roasted vegetables
garlic & herb oil / 9

truffle fries
reggiano & fresh herbs / 9

brussels sprouts
truffle aioli, reggiano / 10

coal-roasted potatoes
sea salt / 9

primo handmade pasta

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

HEIRLOOM SQUASH RAVIOLI sage brown butter, aged balsamic, pumpkinseed crumble / 23

POTATO GNOCCHI hot italian sausage, broccoli rabe, cipollini onions, gorgonzola fonduta / 20

RAGU BOLOGNESE tagliatelle, ricotta, parmigiano / 20

LOBSTER AGNOLOTTI lemon-potato ricotta, roasted fennel & pepper, saffron-tomato brodo / 36

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

from the wood-fired grill

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

TUSCAN BURGER* aged cheddar, lettuce, tomato, red onion, gorgonzola aioli, fries / 19

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, roasted mini peppers, salsa verde / 65

Premium Selected Steaks & Chops Grilled Over Hardwood Fire

PIATTI

FAROE ISLAND SALMON* coal roasted marble potatoes, fire roasted peppers, arugula, puttanesca vinaigrette / 22

JUMBO SEA SCALLOPS* parmesan polenta, mini sweet peppers, walnut-sage pesto, crispy prosciutto / 26

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

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

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

EXECUTIVE CHEF BOB PETERSON | SOUS CHEFS DAVID CABRERA, LOGAN NADEAU
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