

SALUMI e FORMAGGI

One |12| Three|18| Five|25|

SALUMI - Meat selection with assorted house pickled garnish

Duck Pastrami

Housemade, brined, seasoned and air dried duck breast

Sopressata Calabrese

Spicy, firm, coarsely ground and air dried Calabrian pork

Porchetta Ariccia

Boneless, fatty pork roast, from its Roman province of origin

Speck

Cured, seasoned, cold smoked pig leg from the Alto Adige

Bresaola

Dry seasoned and air dried beef of Lombardia

FORMAGGI – Cheese selection with traditional accoutrements

Pecorino Toscano

Hard, sharp, salty and nutty, pasteurized sheep's milk cheese

Quadrello

Sweet, earthy, creamy water buffalo milk cheese of Lombardia

Brunet

Soft, tangy, pasteurized Piedmontese goat's milk cheese

Gorgonzola Piccante

Iconic, sharp, salty, cow's milk blue cheese from Lombardia

INSALATA

Romana

Baby arugula with prosciutto, pine nuts, sultanas & Parmigiano Reggiano tossed in balsamic vinegar and olive oil |12|

Caprese

Heirloom tomatoes, fresh water mozzarella, and fresh basil, with jumbo lump crabmeat and balsamic reduction |14|

Gamberi Marinati

Pickled poached Gulf Shrimp, toasted walnuts, sundried tomatoes, shaved red onions, lemon caper dressing |14|

MAXIMO'S

ANTIPASTI

Zuppa del Giorno

Fresh soup of the day |10|

Parmigiano Reggiano e Pesto

House made pesto served with shaved cheese |8|

Cozze

Black mussels simmered in white wine Bordelaise |14|

Calamari

Sautéed in spicy red wine marinara |12|

Gamberetti Siciliano

Gulf shrimp marinated in fresh garlic and basil, wrapped in prosciutto and grilled |14|

Carpaccio

Thinly sliced raw filet mignon served chilled with fried capers, shallots and lemon aioli |14|

“Lamb Chop Lollipops”

Garlic & herb marinated Grilled New Zealand lamb chop, country Northern bean salad, red & green pepper jellies |16|

FIRE ROASTED

A House Specialty...Pan sautéed in Habanero Infused Olive Oil, with seasonal vegetables.

Pollo e Salsiccia - Boneless Chicken Breast & Thigh with Italian Sausage |26|

Gamberetti – Jumbo Gulf Shrimp |26|

Pettini – Diver Scallops |36|

Grigliata Mista - Mixed Seafood Grill |30|

Pesce del Giorno

Chef's Fresh Fish preparation of the day
(Fire Roasted preparation may be substituted) |MKT|

PASTA

small/large

Ravioli d'Anatra

Duck confit ravioli over spinach, with sun dried tomatoes, wild mushrooms & mascarpone duck demi-glace |18/30|

Pansoti del Giorno

Overstuffed housemade ravioli wedges of the day |MKT|

Crawfish Fra Diavolo

Penne Pasta, spicy garlic, green onion cream sauce |14/22|

Bolognese

Chef's signature Meat Sauce of prosciutto, ground veal, and Italian sausage, house made fettuccini |16/24|

CORSI PRINCIPALE

Peperoncino Vetri Capesante

Chili Glazed Grilled Diver Scallops, over green pear and baby spinach sauté |36|

Pollo Picatta

Boneless breast and thigh, white wine lemon caper sauce with capellini pasta |22|

Vitello Saltimbocca

Baked Veal Cutlets layered with prosciutto, sage, and Parmigiano Reggiano, with sautéed vegetables |28|

Vitello con Pinoli

Veal Cutlets, sautéed wild mushrooms and Pine Nuts in rosemary sherry cream sauce; seasonal vegetables |30|

Osso Buco

Braised Veal Shank, garlic, thyme, white wine demi-glace, herb roasted parmesan potatoes, grilled garden asparagus spears |38|

Agnello

14 oz. New Zealand Lamb Rack, herb roasted parmesan potatoes, grilled garden asparagus spears |36|

Bistecca

Grilled Filet Mignon served with herb roasted parmesan potatoes and grilled garden asparagus spears |36|