



## CATERING MENU

212-966-5939

### PARTY PANS TO GO

Half pan serves up to 8 people  
Full pan serves up to 16 people

Please place your order 48 hours  
in advance.

### APPETIZERS

#### POLPETTE di MAX

\$70/130  
Beef meatballs  
w/ Tomato Sauce

#### PORTOBELLO

**MUSHROOM** \$70/130  
With reduction of balsamic  
vinegar over arugola

#### MISTO di VEGETALI

**ALLA GRIGLIA** \$70/130  
Mixed grilled vegetables

#### CALAMARI FRITTI

\$70/130  
Fried Calamari

#### MELENZANE A FUNGHETTO

\$70/130  
Diced fried eggplant in  
tomato sauce

#### CAPRESE

\$70/130  
imported mozzarella di bufala,  
fresh plum tomatoes, basil

#### PROSCIUTTO di

**Parma** 80/150

### PASTA

#### RIGATONI alla SICILIANA \$100/180

Rigatoni w/ eggplant,  
tomato sauce & mozzarella

#### GNOCCHI alla SORRENTINA \$100/180

Homemade gnocchi w/  
tomato sauce, basil & mozzarella

#### RIGATONI di RAGÚ NAPOLETANO

\$100/180

Rigatoni w beef meatballs & sweet sausage

#### LASAGNA FATTA in CASA \$100/180

Homemade beef lasagna  
with béchamel

#### PENNE AL SALMONE \$100/180

Penne with smoked salmon in vodka sauce

#### FUSILLI AL PESTO E GAMBERI \$100/180

Fusilli with shrimps in pesto sauce

#### FETTUCCINE AL SUGO TOSCANO

\$100/180

homemade fettuccine with  
max's meat sauce

#### SPAGHETTI ALLA CHITARRA \$100/180

Homemade spaghetti with lamb ragu

### ENTREES

#### FILETTO di SALMONE alla GRIGLIA

\$140/260

Grilled filet of salmon with caper sauce

#### POLLO ALLA MILANESE \$120/210

breaded chicken breast, lightly fried

#### MELANZANE alla PARMIGIANA \$120/210

Eggplant parmigiana

### WE NOW OFFER GLUTEN FREE PENNE

#### PENNE ai POMODORO \$80/150

Penne with fresh tomatoes and basil

#### PENNE alla VODKA \$80/150

Penne with Vodka Sauce

#### FETTUCCINE CREMA e FUNGHI \$100/180

Homemade fettuccine with shitaki mushrooms in  
cream sauce

#### SPAGHETTI del MARINAIO 120/210

Homemade black (squid ink) spaghetti  
with shrimp & spicy tomato sauce

#### RAVIOLI RICOTTA e SPINACI 90/130

Ravioli with ricotta and spinach in tomato sauce  
or butter and sage sauce

#### TORTELLINI PANNA PROSCIUTTO E

PISELLI 120/220

prosciutto di parma, green peas, cream sauce

#### RAVIOLI ai FUNGHI PORCINI 130/250

Porcini ravioli with truffle cream sauce

#### FILETTO di BACCALÀ \$140/260

Pan seared cod fish w/ cherry tomatoes,  
capers, olives served w/ string beans

#### POLLO BATTUTO \$120/210

marinated grilled chicken breast

#### POLLO ALLA PARMIGIANA \$120/210

chicken parmigiana with homemade  
mozzarella



## SIDE ORDERS

**MAX'S TRUFFLE FRIES** 60/110

**PURÉ di PATATE** 60/110

Mashed potatoes

**SPINACH, BROCCOLI or  
BROCCOLI RABE** 60/110

Sauteed or steamed

**PLUM TOMATOES** 60/110

Freshly chopped, marinated with  
garlic, extra virgin olive oil, basil

## PANINI

**VEGETARIANO** \$80/50

Mixed grilled vegetables w/shaved  
asiago cheese & arugola

**MURATORE** 80/50

Sausages, beef meatballs  
with ragu sauce

**CAPRESE** 80/50

Mozzarella di bufala,  
fresh tomatoes & basil

**CONTADINO** 80/50

Prosciutto, mozzarella di bufala  
& plum tomatoes

**POLLAIO** 80/50

Grilled chicken breast,  
plum tomatoes & mayo

**TAMARRO** 80/50

Grilled sausages & Sautéed  
broccoli rabe

**MAX'S PANINO** 80/50

Bacon, lettuce, tomatoes, Avocado &  
Extra virgin Mayo

**POLLO alla PARMIGIANA** 80/50

Chicken Parm

**MELANZANE alla PARMIGIANA** 80/50

Eggplant Parm

## SALADS

**MISTA** \$60/110

Mixed greens salad

**TRICOLORE** \$70/130

Endive, Radicchio, arugola

**CONTADINA** 100/180

Truffled Pecorino cheese, pear, walnuts, arugola

**MAX'S CEASAR** 79/130

Romaine, Homemade Pugliese Croutons, Parmigiano,

## DESSERTS

**TIRAMISU** \$70/120

**PANNACOTTA** \$70/120



FOR DELIVERIES OUTSIDE TRIBECA, TAXI EXPENSES WILL BE ADDED

10% GRATUITY WILL BE ADDED TO ORDERS OF \$250 OR MORE