

Welcome To

Max's

Italian Brasserie
EST. 2014

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ANTIPASTI

- Bruschetta Tradizionale  8.90
Traditional bruschetta
- Calamari Fritti 11.90
Deep fried squid, garlic butter, mixed salad
- Zucchine Fritte  9.90
Deep fried zucchini cornflower, garlic mayonnaise
- Fungo Portobello   12.90
Mushrooms, creamy sauce, smoked bacon bites,
- Caprese   9.90
Mozzarella, sliced beef tomato, basil
- Arancini Siciliani 10.90
Arancini rice balls filled with aromatic beef mince
- Capesante   13.90
Scallops, smoked red peppers, smoked bacon bites seared on the outside and opaque in the middle for perfect taste
- Bianchetti Fritti 10.90
Fried whitebait, garlic mayonnaise
- Shrimps  13.90
In a White wine and garlic sauce, rustic bread




INFORMATION

Pane con aceto balsamico e olio di oliva 4.00
Gluten-free Bread available
Some dishes are available to be made
vegan/vegetarian. Ask a member of staff for details.

CARPACCIO

- Carpaccio di Tonno  13.90
Sashimi grade tuna, rocket, capers, onion, fresh lemon juice
- Carpaccio di Manzo  15.90
Beef carpaccio, rocket, parmesan shavings, fresh lemon juice
- Carpaccio di Salmone  13.90
Affumicato
Smoked salmon, rocket, fresh lemon, red onion, parsley, capers

TO SHARE

- Bufala di Condividere  2P 22.90
Bufala mozzarella, parma ham, bread
- Camembert al Forno   2p 16.90
Served with bread. Starter for 2 people.

INSALATE

- Insalata di pollo  19.90
Grilled chicken, red onion, tomato, carrots, cucumber, avocado and croutons
- Insalata ai Frutti di Mare  21.90
Calamari, mussels, octopus, cuttlefish, on mixed salad leaves

INFORMATION

Please be advised that food prepared here may contain the following ingredients: milk, eggs, wheat, soy beans, peanuts, tree-nuts, fish and shellfish.

If you suffer from a food allergy, please inform a staff member upon placing your order. Every care is taken when preparing orders with specific allergen requirements. However, please be aware cross contamination can occur,



MAX'S BRASSERIE



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PRIMI

- Max's 10oz Costata di Manzo  33.00
Rib-eye steak, roasted cherry tomatoes, mushrooms, fries
- Max's 8oz Fillet di Manzo  34.90
Fillet steak, roasted cherry tomatoes, mushrooms, fries
- peppercorn / garlic butter / porcini / blue cheese - 2.90**
- Gennaro's Monkfish   36.90
creamy chilli sauce, asparagus, carrots, broccoli, mushrooms, sautéed potatoes
- Filletto di Branzino al Forno  29.90
Fillet of baked seabass, seasonal vegetables, sautéed potatoes
- Melanzane alla Parmigiana  21.90
Baked aubergine with parmesan, tomato sauce, rustic bread
- Pollo al Vesuvio   25.90
Chicken, creamy chilli sauce, asparagus, carrots, broccoli, mushrooms, sautéed potatoes
- Risotto ai Funghi e Olio al Tartufo   19.90
Mushroom and truffle olive oil

**Gluten-free pasta and Bread available
Some dishes are available to be made
vegan/vegetarian. Ask a member of staff for details.**

CONTORNI

4.50 each

- | | |
|---------------------|-----------------|
| Verdure miste | Patatine Fritte |
| Seasonal vegetables | French fries |
| Patate Saltate | Insalata Mista |
| Sautéed potatoes | Mixed salad |

PASTA

- Pennette al Salmone 19.90
Pink smoked creamy salmon sauce
- Fettuccine al Ragù 18.90
Pasta ribbons, rich beef mince sauce
- Penne alla Norma   19.90
Aubergine, tomato sauce, dry ricotta cheese
- Spaghetti Carbonara 19.90
Egg, Guanciale, pecorino, parmesan cheese, Peppers
- Linguine al Nero di Serpia  24.90
Black squid ink linguine with seafood
Baby clams, shrimps, calamari, mussels
- Ravioli di Granchio e Aragosta 25.90
Crab and lobster ravioli, creamy sauce
- Zucchine e Gamberi 22.90
Fettuccine, courgettes, prawns, garlic & white wine sauce.
- Tortelloni Ricotta e Spinachi  20.90
Spinach and ricotta tortelloni
- Penne All' Arrabiata   19.90
Tomato sauce, garlic, chilli

Add chicken or shrimp - 4.50

CONTORNI

- | | |
|--|------|
| Pane con aceto balsamico e olio di oliva | 4.00 |
| Olive marinate all' aglio | 4.00 |
| Marinated Olives | |
| Pane all'aglio | 4.50 |
| Garlic bread | |
| Pane all'aglio e formaggio | 5.50 |
| Garlic bread with cheese | |



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DOLCI

- Torta alla Ricotta di vaniglia   9.90
Vanilla cheesecake, vanilla ice cream
- Profiterrol al Pistacchio  9.90
Pistachio profiteroles, chocolate powder strawberries, pistachio ice cream
- Selezione di formagi   11.90
Cheese platter, dolce latte, smoked cheddar, mature cheddar, camembert
- Selezione di Gelati   7.90
Choice of: coffee, strawberry, chocolate, vanilla, salted caramel, pistachio
- Cioccolato Fondente   9.90
Chocolate fondant, vanilla ice cream
- Tiramisu Tradizionale  9.90
Mascarpone, savoiardi, espresso, cocoa
- Affogato al caffè   9.90
Coffee ice cream, espresso
- Crema Catalana   9.90
Creme brulee, fresh strawberries
- Sorbetto al Limone   9.90
Lemon sorbet, with Prosecco

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Vegetarian



Vegan



Spicy



Gluten Free



VINI DOLCI

- Moscato d'Asti Bersano 125 ML 9.90
100% Moscato bianco grapes BTL 42.90
- Vin Santo del Nonno 125 ML 9.90
Dielle BTL 42.90
- Sweet and harmonious, persistent fruity aftertaste of honey, medium plus acidity
- Port 125 ML 9.90
Taylor's late bottled vintage BTL 42.90

HOME TO MAX'S BALSAMIC GIN & TONIC



MAX'S BRASSERIE



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EST. 2014

THEATRE

2 Courses 29.90 / 3 Courses 35.90

Available from 12am to 6:30pm

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ANTIPASTI

Bruschetta Tradizionale  

Traditional bruschetta, fresh chopped tomato, olive oil, garlic

Carpaccio di Manzo 

Beef carpaccio, rocket, parmesan shavings, fresh lemon juice

Caprese  

Mozzarella, sliced beef tomato, basil

Bianchetti Fritti

Fried whitebait, garlic mayonnaise

Fungo Portobello 

Mushrooms, creamy sauce, smoked bacon bites,

Zucchine Fritte 

Deep fried zucchini cornflower, garlic mayonnaise

Calamari Fritti

Deep fried squid, garlic butter, mixed salad

Bufala di Condividere   **FOR 2 PL**

Bufala mozzarella, parma ham, bread

Pane con aceto balsamico e olio di oliva 4.00

Gluten-free bread available

Garlic bread +4.50

Cheesy garlic bread +5.50

Profiterrol al Pistacchio 

Pistachio profiteroles, chocolate powder strawberries, pistachio ice cream

Affogato al caffè  

Coffee ice cream, espresso

Cioccolato Fondente  

Chocolate fondant, vanilla ice cream

PRIMI

Max's 8oz Fillet di Manzo **+10.90** 

Or 10oz Costata di Manzo

Fillet steak, or Rib-eye roasted cherry tomatoes, mushrooms, fries

peppercorn / garlic butter / porcini / blue cheese - 2.90

Filletto di Branzino al Forno **+10.90** 

Baked seabass, seasonal vegetables

Pollo al Vesuvio  

Chicken, creamy chilli sauce, asparagus, carrots, broccoli, mushrooms, sautéed potatoes

Fettuccine al Ragù

Pasta ribbons, rich beef mince sauce

Risotto al Frutti di Mare 

Baby clams, shrimps, calamari, mussels

Penne all'arrabiatta   

Tomato sauce, garlic, chilli

Insalata di pollo 

Grilled chicken, red onion, tomato, carrots, cucumber, avocado and croutons

Add chicken or shrimp - 4.50

*Gluten-free pasta available
Some dishes are available to be made
vegan/vegetarian. Ask a member of staff for details.*

DOLCI

Tiramisu Tradizionale 

Mascarpone, savoiardi, espresso, cocoa

Torta alla Ricotta  
di vaniglia

Vanilla cheesecake, vanilla ice cream

Sorbetto al Limone  

Lemon sorbet, with Prosecco



Vegetarian



Spicy



Vegan



Gluten Free

