

MAX LONDON'S

DISCOVER SARATOGA ANNUAL RESTAURANT WEEK - 3 COURSE DINNER FOR \$35 NOVEMBER 4th-10th 2024

1ST COURSE / *RW SELECTED APPETIZER, SALAD, SALUMI OR CHEESE FROM THE LEFT SIDE OF THE MENU
 2ND COURSE / *RW SELECTED WOOD FIRED PIZZA, PASTA or BIG PLATE 3RD COURSE / SELECTED DESSERTS
 *ONE RESTAURANT WEEK PROMO PER PERSON *DINE IN ONLY

<p>OLIVES + ALMONDS *RW Marinated olives + marcona almonds 7</p> <p>SALUMI + CHEESE *RW Any single selection 7 Medium Board / Select Any 3 cured meats or cheeses 18 Large Board / Select Any 5 cured meats or cheeses 30</p> <p>*RW CHEESE Burrata / cream filled mozzarella / BelGioioso, WI Kunik /goat/cow/ rich + buttery/Nettle Meadow Farm, NY Gorgonzola Dolce / cow's milk / Italy Drunken Goat / goat / red wine dipped / Spain Feta / cow / MA Cana de Cabra / goat / semi aged log / Spain Manchego / sheep / aged 3 months / Spain Parmigiano / cow/ the real thing / Italy Taleggio / cow / soft + creamy / Italy</p> <p>*RW SALUMI Serrano Ham / cured Spanish ham Speck Ham / dry cured and lightly smoked Italian ham Finnochiona / Italian fennel salami Chorizo / dried Spanish sausage Mortadella / pistachio studded bologna Coppa / spice cured pork shoulder</p>	<p>PASTAS *available with gluten free spaghetti or penne 2 *RW BOLOGNESE Fresh pappardelle, house made three meat ragu + parmigiano 26</p> <p>WILD MUSHROOM FETTUCCINE House made fettuccine pasta, garlic, red onions, mushroom ragu, cream, pecorino + fried rosemary 28</p> <p>*RW BUTTERNUT SQUASH RAVIOLI Roasted butternut squash, swiss chard, pepitas, Balsamic-sage brown butter + pecorino 29</p> <p>WOOD FIRED 4-CHEESE RIGATONI Roasted chicken, caramelized onions, garlic, smoked mozz, ricotta, parmigiano, pecorino, cherry tomatoes, roasted peppers + basil 27</p>
<p>APPETIZERS *RW CREAMY TOMATO SOUP Basil, croutons + cheddar 10</p> <p>CLASSIC ONION SOUP Rich onion broth, garlic croutons, caramelized gruyere cheese + chives 13</p> <p>*RW CHICKPEA POLENTA FRIES Black olive aioli + date ketchup 13</p> <p>SPICY TUNA TARTARE Raw ahi tuna, toasted almonds, currants, preserved lemon, capers, chili, avocado, spicy orange aioli + taro root chips 18</p> <p>*RW CLASSIC HUMMUS Chickpea hummus, Za'atar, pine nuts, housemade pita 13</p> <p>*RW MUSSELS Garlic, butter, white wine, chili + fennel pollen 18</p> <p>GARLIC SHRIMP + SQUID Shrimp, squid, olive oil, garlic, smoked paprika + parsley 16</p> <p>FALL BURRATA Burrata, pumpkin chutney, upland cress, toasted pumpkin seeds + grilled sourdough 21</p>	<p>BIG PLATES *RW MAPLE-MISO GLAZED FAROE ISLAND SALMON Maple miso glazed salmon, sticky rice, Brussels sprouts, butternut squash, shitake mushrooms, sesame + ginger-scallion salsa 38</p> <p>BRICK CHICKEN Half chicken cooked under a brick, whipped potatoes, garlicky broccoli rabe + herbs de Provence sauce 34</p> <p>*RW FISH & CHIPS Beer battered crispy fried haddock, dusted with old bay, frites, tartar sauce + lemon 28</p> <p>*RW RED WINE BRAISED BEEF SHORT RIBS Whipped potatoes, sautéed spinach, roasted carrots, mushrooms + red wine sauce 39</p> <p>*RW BRADY BURGER *available with gluten free bun 2 Grilled 8oz burger, caramelized onions, aged gruyere, Applewood smoked bacon, b&b pickles + spicy Russian dressing -choice of side salad or frites 25</p> <p>GRILLED HANGER STEAK Grilled 12 oz hanger steak, garlicky broccolini Frites + Max's steak sauce 49</p> <p>Suggested Sides 9 Whipped potatoes / Crispy rosemary-pecorino potatoes Garlicky broccolini / Sautéed spinach / Frites</p>
<p>SALADS *add chicken 6 / shrimp 8 / salmon 13 / steak 21 *RW HOUSE SALAD Mixed greens, walnuts, dates, blue cheese + sherry vinaigrette 12</p> <p>*RW BEET SALAD Roasted beets, feta cheese, pistachios + piquillo vinaigrette 13</p> <p>WEDGE SALAD Baby iceberg, buttermilk blue cheese dressing, bacon, gorgonzola, pickled red onions, balsamic cherry tomatoes, chives + crispy onions 15</p> <p>*RW MAX LONDON'S CAESAR SALAD Chopped romaine, garlicky croutons, Caesar dressing, white anchovies + parmesan crisp 13</p> <p>APPLE SALAD Arugula, Saratoga apples, serrano ham, marcona almonds, manchego cheese + cider vinaigrette 15</p>	<p>THE PIZZAS *all pizzas available with gluten free pizza crust 5 *RW PIZZA MARGHERITA Tomato sauce, house made mozz + basil 17</p> <p>SHRIMP + CHORIZO PIZZA Shrimp, chorizo, manchego cheese, romesco crema + serrano chilis 24</p> <p>*RW PIZZA BIANCA Spinach, broccolini, caramelized onions, ricotta, house made mozz + pecorino 21</p> <p>*RW PEPPERONI PIZZA Pepperoni, tomato sauce, house made mozz, red onions, oregano + grana padano 19</p> <p>LOBSTER PIZZA Lobster, tomato cream, spinach, leeks, roasted cherry tomatoes, ricotta + grana padano 27</p> <p>*RW GREEK VEGGIE PIZZA Artichokes, roasted peppers, red onion, tomato sauce, kalamata olives, feta cheese, salsa verde + oregano 19</p> <p>*RW ARUGULA PIZZA Tomato sauce, arugula salad, cherry tomatoes, balsamic + Pecorino 17</p> <p>*RW SAUSAGE PIZZA Sweet Italian sausage, roasted peppers, caramelized onions, tomato sauce + smoked mozz 19</p> <p>MUSHROOM PIZZA Roasted mushrooms, taleggio cheese, mozz, baked egg + truffle oil 22</p>

AN AUTOMATIC 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

*This business has a 3% cash adjustment discount built into all pricing

Any purchase made with a credit or debit card will receive a non-cash adjustment that will be displayed on your receipt

