

Pasta Max

50 Griffin St 30253-3122 · +17703209311 · Updated: Jan 14, 2026

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TO BEGIN 6

Soup Du Jour

priced accordingly

Bruschetta

\$7.50

vine-ripened tomatoes, garlic, basil, fresh mozzarella cheese on grilled focaccia bread

Calamari

\$8.00

italian style - buttermilk fried calamari, roasted peppers, and tomato sauce

Steamed Mussels

\$8.00

fresh new england mussels, garlic, herbs, cracked pepper, and chardonnay wine sauce

Crabcakes

\$9.00

pan fried with marinated vegetables and lemon basil butter sauce

La Caprese

\$8.00

chilled mozzarella cheese and vine-ripened tomatoes with pesto and reduced balsamic vinegar

SPECIALTIES 9

Raviolis

\$13.50

with fresh herbs, ricotta cheese, garlic, tomato, and eggplant

Raviolis

\$14.00

grilled chicken raviolis with light herb scented creme sauce

Agnolotti

\$14.00

with prosciutto, spinach, ricotta and parmigiana, served with three sauces ~ herbed tomato, pesto and parmigiana creme

Black Pepper Pappardelle

\$15.00

with herb grilled chicken, mushrooms, leeks, herbs, and cream

Angel Hair

\$14.00

with sun-dried tomatoes, mushrooms, italian sausage, and pesto tomato sauce

Angel Hair

\$14.00

with julienne chicken, sun-dried tomatoes, grilled and steamed vegetables in tomato basil sauce

Breast Of Chicken

\$15.50

grilled with mushrooms, artichokes, sweet peppers, capers, garlic, lemon butter, parsley, and white wine over linguine

Penne Rigate	\$15.50
imported penne with italian sausage, grilled chicken, mushrooms, sweet peppers, garlic, and sun-dried tomatoes in a basil sauce	
Green Herb Fazzoletti	\$14.00
with spicy italian sausage ragu and fresh sage	

CLASSICS 6

Fettucine	AVAILABLE OPTIONS
With Herbed Alfredo Sauce: \$13.50	
With Chicken: \$15.50	
With Shrimp: \$17.50	
Spaghetti	\$13.00
with slow cooked bolognese (meat) sauce	
Lasagna	\$14.00
with classical meat sauce, roasted peppers, mushrooms, spinach, and three cheeses	
Lasagna	\$14.00
with layered steamed vegetables, roasted pepper pesto, and tomato sauce	
Herb Breaded Chicken Or Eggplant	\$15.00
prepared parmigiana style and served with penne rigate and tomato basil sauce	
Herb Breaded Veal	\$18.50
prepared parmigiana style and served with penne rigate and tomato basil sauce	

GOURMET PIZZAS 9

Pizza	\$10.00
with fresh tomato, basil, and mozzarella cheese	
Pizza	\$11.50
with vidalia onions, sliced pepperoni, oregano, tomato, and mozzarella cheese	
Pizza	\$11.50
with herb grilled chicken, sun-dried tomatoes, smoked bacon, freshly picked herbs, and three cheeses	
Pizza	\$11.50
with roasted sweet peppers, caramelized onions, garlic, mushrooms, romano and mozzarella cheeses	
Pizza	\$13.50
scampi shrimp, oregano, basil, sun-dried tomatoes, and mozzarella cheese	
Pizza	\$12.00
with spinach, roasted garlic, sun-dried tomato, mushrooms, and mozzarella cheese	
Pizza	\$12.00
with greek olives, sun-dried tomatoes, grilled italian sausage, mozzarella and feta cheeses	

Pizza	\$11.50
with assorted vegetables, spinach, herbs, and mozzarella cheese	
Pizza	\$11.50
with grilled barbecue chicken, black beans, roasted corn, sweet peppers, mozzarella cheese, and cilantro	

DOUG'S OTHER CREATIONS 6

Seafood Mix Grill	\$19.00
combination of fresh seafood marinated and grilled, served with vegetable risotto and citrus butter sauce	
Veal Marsala	\$18.50
tender veal scaloppini, sauteed with shallots, fresh mushrooms and sweet marsala wine, served with roasted vegetable linguini	
Grilled Pecan Chicken	\$16.50
pecan crusted breast of chicken with garlic chive mashed potatoes and honey garlic sauce	
Grilled Salmon	\$18.50
marinated herb grilled salmon filet, light lemon chive butter sauce with steamed vegetable risotto or roast garlic mashed potatoes	
Chili Pepper Linguini	\$18.00
with grilled shrimp, roasted corn, black beans, fresh tomato, and cilantro	
Grilled Steak	\$17.50
sliced flank steak tossed with mushrooms, sun-dried tomatoes, baby green beans, honey balsamic glaze and whole wheat penne pasta	