

GLUTEN FREE DINNER MENU

PRIMI

ARTISAN SALUMI FOR 2 14.95

Add 6.00 for each additional person

Prosciutto di Parma

Imported from Langhirianese, Italy
Aged 16 months, sweet and buttery

Capocollo

Aged 6 months
Delicate flavor, tender, rich texture

Speck

Imported prosciutto from Balzano, Italy
Air dry aged 10 months, cold smoked

Sopressata

Handcrafted, country style, dried salumi
Aged up to 12 weeks, sharp, peppery finish

Add marinated mushroom, long stem artichokes, roasted peppers, grana padano 2.00ea

CALAMARI FRITTI

sauteed calamari, cherry peppers, sweet garlic aioli,
spicy puttanesca sauce 8.95 family portion 16.95

SHERRY STEAMED PEI MUSSELS

apple wood smoked bacon, roasted garlic, diced plum tomatoes, sherry herb brodo 9.95

MINISTRONE ALLA GENOVESE

cannellini beans, pesto
cup 4.95 | bowl 5.95

***CARPACCIO**

thinly sliced raw sirloin, lemon dressed arugula, shaved grana padano, truffled sea salt 9.95

BURRATA DI AMORE

fresh creamy mozzarella, cherry heirloom tomato fresca, basil,
Sicilian olive oil, cracked black pepper 9.95

INSALATE

CAESAR

hearts of romaine, classic caesar dressing, Dee's gluten free croutons, grana parmigiano 6.95

TOSCANA

mixed greens, fresh mozzarella, Dee's gluten free croutons, roasted garlic,
red grape tomatoes, kalamata olives, balsamic vinaigrette 7.95

DELLA CASA

mixed greens, sherry vinaigrette 5.95 | with gorgonzola add 1.50

SEASONAL

baby greens, gorgonzola dolce, Nodines Smokehouse garlic bacon lardons,
marinated artichokes, fig vinaigrette 7.95

STONE PIES

WE CONFIDENTLY USE "STILL RIDING" GLUTEN FREE PIZZA DOUGH

TRE FORMAGGI

mozzarella, asiago, grana padano,
fresh basil, marinara 16.95

MAX'S RONI

pepperoni, red onion, marinara,
asiago, fresh mozzarella, pesto 17.95

WHITE CLAM

littleneck clams and cockles, garlic, fresh
oregano, grana parmigiana, evoo 18.95

BABY PORTABELLA

crimini mushrooms, roasted red peppers,
gorgonzola, asiago, mozzarella, chives 17.95

~ADD TO ANY PIE~

pepperoni 2 | sausage 2 (hot or sweet) | pancetta 2 | chicken 2 | shrimp 4

~PRIVATE DINING IS AVAILABLE IN OUR PRIVATE ROOM FOR GROUPS OF 15 TO 35~

GLUTEN FREE DINNER MENU

PASTA

WE USE IMPORTED “**LA VENEZIANE**” CORN FLOUR PASTA AS OUR PREFERRED GLUTEN FREE PASTA.

MAX A PENNE

grilled chicken, escarole,
plum tomatoes, extra virgin olive oil,
grana parmigiano 17.95

SHRIMP SCAMPI

spaghetti, slow roasted tomatoes, capers,
garlic, lemon herb butter 21.95

BOLOGNESE

penne, hearty Italian meat sauce,
pesto, ricotta 18.95

PENNE AI MODO MAX

hot and sweet Italian sausage, peas
plum tomatoes, grana parmesan cream 18.95

SPAGHETTI AI GAMBERI

sautéed gulf shrimp, sun dried tomatoes,
pesto cream, toasted pine nuts 21.95

PENNE ALLA VODKA

sun dried tomatoes, garlic, fresh basil,
San Marzano tomato~vodka cream,
aged parmesan 16.95

~ADD TO ANY PASTA~

*sausage or grilled chicken 2 | *shrimp 4 | *scallop 6

SECONDO

PAN SEARED SALMON

tuscan cauliflower, Swiss chard, roasted peppers, preserved lemon butter sauce 23.95

*** WOOD GRILLED MAHI MAHI**

acacia truffle honey glazed sweet potatoes, melted leeks,
warm black chickpea mustard vinaigrette 23.95

MAX'S VEAL MARSALA

golden polenta cake, baby green beans, porcini mushrooms,
marsala~tomato pan sauce 23.95

GRILLED CHICKEN PARMIGIANA

fresh mozzarella, spaghetti, plum tomato sauce, basil 17.95

***MARINATED BRICK PRESSED CHICKEN**

wood fired half chicken, Tuscan vegetables,
sweet garlic mashed 15.95

***FILET DI AMORE**

8oz filet, garlic whipped potatoes, garlic spinach, cipollini onion jus 28.95

***WOOD GRILLED N.Y. STRIP**

12 oz strip, roasted Tuscan vegetables, fingerling potatoes,
truffled sea salt, chianti reduction 26.95

NATURAL PORK TENDERLOIN

goat cheese whipped bliss potatoes, lardo wrapped asparagus, mushroom fig jus 20.95

SIDES

broccoli rabe | garlic mashed | asparagus
braised escarole with caramelized onions | roasted potatoes | garlic spinach 4 each

***THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. ~**

18% gratuity added to parties of 10 or more

Executive Chef ~ Edward “Ted” Burnett

Chef de Cuisine ~ David Stickney | Sous Chef ~ Javier Escudero