

Max Amore

ristorante
Gluten free dinner

artisan salumi for 2

Add 6.00 for each additional person
14.95

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

primi

Calamari Frtti

sautéed calamari, cherry peppers, sweet garlic aioli,
San Marzano tomato sauce 8.95 family portion 16.95

* Steamed Blue Hill Mussels

hot sausage, plum tomatoes, roasted garlic, Marsala herb brodo 9.95

Minestrone alla Genovese

gluten free pasta, cannellini beans, and 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

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

insalate

Della Casa

mixed greens, sherry vinaigrette 5.95 add gorgonzola 1.50

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

Seasonal

Boston Bibb lettuce, native berries, buffalo mozzarella, toasted almonds,
mozzarella, asiago, grana padano, creamy garlic dressing, balsamic reduction, pepperoni, red onion, marinara,
Beckett Farms basil, marinara 16.95 asiago, fresh mozzarella, pesto 17.95

sopressata

Slow roasted heirloom tomatoes, buffalo
mozzarella, onion confit, Beckett Farms basil,
baby arugula 19.95

Baby Portabella

crimini mushrooms, roasted red peppers,
gorgonzola, asiago, mozzarella, chives 16.95

stone pies

We confidently use "Still Riding" gluten free pizza dough

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SECONDO

*maple wood grilled atlantic salmon**

Baby arugula, heirloom tomatoes, red onion, sugar snap peas, Beckett Farms cucumbers, Dee's gluten free croutons, red wine vinaigrette, charred yellow tomato coulis

23.95

Risotto "CAPRESE"

San Marzano tomatoes, buffalo mozzarella, Beckett Farms lemon basil, toasted garlic, grana padano

17.95

** Seared Sea Scallops*

Roasted local corn, cauliflower, sweet peppers, Urban Oaks pickled beets

25.95

"Breadless" Chicken Parmagiana

sautéed chicken cutlet, gluten free spaghetti, plum tomato sauce, basil, evoo

16.95

**Marinated Brick Pressed Chicken*

wood fired half chicken, Tuscan vegetables, sweet garlic mashed

16.95

**Filet di Amore*

8oz filet, Beltane Farms goat cheese and garlic whipped potatoes, asparagus, Cabernet jus

28.95

**Wood Grilled N.Y. Strip*

Maple wood grilled NY strip, grilled marinated farm fresh vegetables, gremolada, red wine sea salt

27.95

**Thoroughly cooking meats, poultry, seafood, shellfish,*

or eggs

reduces the risk of food borne illness. ~

PASTA

We use imported "La Veneziane" corn flour

pasta as our preferred gluten free pasta

Max a Penne

wood 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

Spaghetti ai Gamberi

sautéed gulf shrimp, sun dried tomatoes, light pesto cream

21.95

Baked Penne ai Modo Max

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

18.95

Penne alla Vodka

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

16.95

Bolognese

spaghetti, hearty Italian meat sauce, pesto, ricotta

18.95

SIDES

broccoli rabe

garlic mashed

roasted vegetables

~private dining is available in our private room for groups of 15 to 35~

Executive Chef ~ Edward "Ted" Burnett

Sous Chef ~ Brett Cook | **Sous Chef** ~ Aashish Patange