

# Max Amore

ristorante  
GLUTEN FREE LUNCH

## 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

## PRIMI

### **CALAMARI FRITTI**

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

### **\* STEAMED CAPE COD MUSSELS**

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

### **MINISTRONE ALLA GENOVESE**

gluten free pasta, cannellini beans, and pesto  
cup 4.95 | bowl 5.95

## INSALATE

### **DELLA CASA**

mixed greens, sherry vinaigrette 5.95 | entrée 7.95 add gorgonzola 1.50

### **CAESAR**

hearts of romaine, classic caesar dressing, Dee's gluten free croutons,  
grana parmigiano 6.95 | entrée 8.95

### **TOSCANA**

mixed greens, fresh mozzarella, Dee's gluten free croutons,  
roasted garlic, red grape tomatoes, kalamata olives,  
balsamic vinaigrette 7.95 | entrée 9.95

### **SEASONAL**

Hickory Hill poached pears, frisee, arugula, candied pecans,  
gorgonzola, apple cider vinaigrette 7.95 | entrée 9.95

### **ANY ABOVE ENTREE SALAD WITH:**

chicken 11.95 | shrimp 13.95 | salmon 14.95 | sautéed calamari 11.95 | scallops 17.95

### **GARY CRAIG'S HOLLYWOOD COBB SALAD**

chicken, applewood smoked bacon, avocado, plum tomatoes, Dee's gluten  
free croutons, hard cooked egg, gorgonzola, classic vinaigrette 13.95

## 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

### **SOPRESSATA**

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

### **MOLTO FUNGHI**

Beech, crimini and Mountain Top Farm oyster  
mushrooms, balsamic shallots, thyme, mozzarella  
and Chianti Romano cheese, white truffle oil

18.95

### **~ADD TO ANY STONE PIE~**

pepperoni 2 | sausage 2 | pancetta 2 | chicken 2 | shrimp 4

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## PANINI

ALL PANINI'S MADE WITH "DEE'S" GLUTEN FREE BREAD

### **ROASTED TURKEY SANDWICH**

Apple wood smoked bacon, baby arugula, fontina, Vine-ripened tomato, garlic aioli, roasted potatoes  
11.95

### **\*TUSCAN BURGER**

wood grilled certified angus burger, aged provolone, caramelized onions, roasted potatoes  
12.95

### **WOOD FIRE GRILLED**

### **ATLANTIC SWORDFISH SANDWICH**

Sicilian caponata, baby arugula, roasted potatoes  
13.95

### **SALUMI SANDWICH**

Sliced prosciutto di parma, capocollo, sopressata, pepperoni, aged provolone, chiffonade romaine, vine-ripened tomato, spicy vinaigrette, roasted potatoes  
13.95

## PIATTI

### **"BREADLESS" CHICKEN PARMAGIANA**

sautéed chicken cutlet, gluten free spaghetti, plum tomato sauce, basil, evoo  
12.95

### **\* PAN ROASTED ATLANTIC SALMON**

Butternut squash, artichoke tapenade, Saba drizzle  
14.95

### **SEASONAL RISOTTO**

Native pumpkin risotto, apple wood bacon, crisp leeks, toasted pumpkin seeds  
12.95

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

**~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

## 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  
12.95

### **SPAGHETTI AI GAMBERI**

sautéed gulf shrimp, sun dried tomatoes, light pesto cream  
14.95

### **BAKED PENNE AI MODO MAX**

hot and sweet Italian sausage, plum tomatoes, peas, grana parmesan cream  
13.95

### **PENNE ALLA VODKA**

sun dried tomatoes, garlic, fresh basil, San Marzano tomato~vodka cream, aged parmesan  
11.95

### **BOLOGNESE**

spaghetti, hearty Italian meat sauce, pesto, ricotta  
13.95

### **~ADD TO ANY PASTA~**

\*sausage or grilled chicken 2 | \*shrimp 4 | \*scallops 8

## SIDES

**BROCCOLI RABE**

**GARLIC MASHED**

**ROASTED VEGETABLES**

**SPINACH**

**ROASTED POTATOES**

**ESCAROLE WITH CARAMELIZED ONIONS**

5 each