

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 Frtti

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

* Sambuca Steamed PEI Mussels

fennel, melted leeks, roasted garlic,
sambuca herb brodo 9.95

Minestrone 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

Boston bibb lettuce, shaved fennel, orange segments, Beltane Farms goat cheese,
lemon vinaigrette, balsamic reduction 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

Tre Formaggi

mozzarella, asiago, grana padano,
fresh basil, marinara 10.95

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

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 16.95

stone pies

We confidently use "Still Riding" gluten free pizza dough

Max Amore

ristorante

PANINI

All panini's made with "Dee's" gluten free
Bread

Roasted Turkey Sandwich

apple wood smoked bacon, baby arugula,
fontina, shaved red onion,
sun-dried tomato mayonnaise,
house made garlic chips
9.95

**Tuscan Burger*

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

PIATTI

"Breadless" Chicken Parmagiana

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

** Pan Seared Salmon*

roasted potatoes, red grape tomatoes
and spring onions, red pepper romesco
14.95

Spring Risotto

San Marzano tomatoes, buffalo mozzarella,
Beckett Farms lemon basil,
toasted garlic, grana padano
10.95

**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~*

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