

GLUTEN FREE DINNER MENU

PRIMI

ARTISAN SALUMI SAMPLER

For One 8.95 Family Portion 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 mushrooms, long stem artichokes, roasted peppers, grana padano 2.00 ea

SICILIAN CALAMARI

Sauteed Point Judith calamari, kalamata olives, capers, anchovies,
San Marzano tomatoes 8.95

STEAMED CAPE COD MUSSELS

Applewood bacon, leeks, sweet garlic, plum tomatoes, sherry herb brodo 9.95

MINISTRONE ALLA GENOVESE

Gluten free pasta, 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

Liuzzi fresh creamy mozzarella, heirloom grape 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

ARUGULA

Baby arugula, shaved fennel, cracked black pepper, grana padano, lemon 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

SOPRESSATA

Dry cured Berkshire Black sopressata,
caramelized onions, buffalo mozzarella, asiago,
tangy tomato sauce 19.95

MOLTO FUNGHI

Porcini, crimini and oyster mushrooms, balsamic
shallots, thyme, mozzarella and Chianti Romano
cheese, white truffle oil 18.95

~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

BAKED PENNE AI MODO MAX

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

SPAGHETTI CON FUNGHI

Porcini, crimini and oyster mushrooms,
fresh thyme, grana padano,
marsala mushroom sauce 17.95

PENNE ALLA VODKA

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

BOLOGNESE

Penne, hearty Italian meat sauce,
pesto, ricotta 18.95

SPAGHETTI AI GAMBERI

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

~ADD TO ANY PASTA~

*sausage or grilled chicken 2 | *shrimp 4 | *scallop 8

SECONDO

*** MAPLE WOOD GRILLED ATLANTIC SALMON**

Roasted fingerling potatoes, leeks, sweet peppers, salsa verde 23.95

ESPRESSO BARBECUED PORK CHOP

Sweet potato and applewood smoked bacon hash, baby green beans 18.95

*** SEARED SEA SCALLOPS**

Rainbow Swiss chard, pancetta, slow roasted tomatoes and sunchokes,
saffron citronette 25.95

PAN ROASTED GEORGES BANK FLOUNDER

Beluga lentils, yellow pepper coulis, shaved fennel and blood oranges 18.95

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 17.95

*** WOOD FIRED FILET MIGNON**

8 oz filet, black truffle oil scented potatoes, baby carrots, pink peppercorn jus 32.95

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

Gorgonzola dolce crusted NY strip, creamy polenta, garlic spinach 28.95

SIDES

broccoli rabe | garlic mashed | Tuscan vegetables | garlic spinach
braised escarole with caramelized onions | roasted potatoes 5 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

Sous Chefs

Brett Cook

Aashish Patange