

Max Amore

ristorante



DINNER

GLUTEN FREE

Dee's gluten free bread sticks available upon request and are complimentary

Assorted Artisan Salumi Sampler

9 or Family Portion 17

Prosciutto di Parma

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

Speck

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

Capocollo

Aged 6 months,
delicate flavor, tender, rich texture

Sopressata

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

Add To Any Salumi – 2 each

Grana Parmesan . Mushrooms . Roasted Peppers . Marinated Artichokes

PRIMI

Sicilian Calamari

Sautéed calamari, Kalamata olives, capers, anchovies, San Marzano tomatoes 10

Cape Cod Mussels *

Sweet Italian sausage, Calabrian chile, fennel tomato brodo 11

Minestrone

Gluten free pasta, cannellini beans, pesto Genovese
cup 5 . bowl 6

INSALATE

Classic Caesar

Hearts of romaine, Dee's gluten free croutons, grana Parmigiano, classic Caesar dressing 9

Toscana

Mixed greens, fresh mozzarella, Dee's gluten free croutons, roasted garlic,
red grape tomatoes, Kalamata olives, balsamic vinaigrette 10

Della Casa

Mixed greens, radish, carrot, red onion, sherry vinaigrette 8 . Add gorgonzola 10

Pear & Gorgonzola

Arcadian mixed greens, cider poached pears, Gorgonzola, toasted hazelnuts,
apple cider vinaigrette 10

Add above salad as entrée with:

Grilled Chicken* 18 . Shrimp* 20 . Salmon* 24

STONE PIES

We confidently use "Still Riding" gluten free pizza dough

Tre Formaggi

Mozzarella, Asiago, Grana Padano,
fresh basil, marinara 18

Classic Margarita

San Marzano tomato sauce, fresh mozzarella,
sweet basil 19

Max's Roni

Small crisp pepperoni, fresh & shredded
mozzarella, Parmesan, oregano 20

Pollo Genovese

Lamberti's chicken sausage, caramelized onions,
Asiago, Gorgonzola, toasted pine nuts 20

~ Add To Any Pie ~

Pepperoni 3 . Hot or Sweet Sausage 3 . Grilled Chicken* 3 . Shrimp* 7

DINNER

GLUTEN FREE

PASTA

Max A Penne *

Grilled chicken, escarole, plum tomatoes, extra virgin olive oil, Grana Parmigiano 19

Capellini e Gamberi *

Sauteed shrimp, Brussels sprout leaves, roasted cauliflower, crushed red pepper, Mediterranean herbs, evoo 25

Baked Penne ai Modo Max

Lamberti's hot & sweet Italian sausage, peas, plum tomatoes
Grana Parmesan cream 22

Penne alla Vodka

Sun dried tomatoes, garlic, fresh basil, San Marzano tomato & vodka
cream, aged Parmesan 18

Penne Bolognese

Hearty Italian meat sauce, pesto, ricotta 21

~ Add To Any Pasta ~

Grilled Chicken* 3 . Seared Shrimp* 7 . Hot or Sweet Sausage 3 . Scallops* 11

SECONDO

Wood Grilled Atlantic Salmon *

Root vegetable & ceci bean ratatouille, Calabrian honey, CT micro greens 24

Seared Scallops *

Preli Farms butternut squash risotto, sage, toasted pumpkin seeds,
pomegranate, drizzle, Grana Parmesan 28

"Breadless" Chicken Parmigiana *

Sautéed chicken breast, fresh mozzarella, gluten free capellini, plum tomato sauce,
basil, extra virgin olive oil 21

Marinated Brick Pressed Chicken *

Wood roasted half chicken, Tuscan vegetables, garlic mashed potatoes 20

Wood Fired New York Strip Steak *

Goat cheese chive whipped potatoes, roasted Brussels sprouts, pearl onion jus 32

Pork Rib Chop *

Italian cured bacon, broccli rabe, cannellini beans, currant apple chutney, cranberry agrodolce 24

SIDES - 6 each

Roasted Potatoes . Tuscan Vegetables . Garlic Spinach
Broccoli Rabe . Garlic Mashed Potatoes . Brussels Sprouts

*** Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces
the risk of food borne illness ***

Executive Chef

Edward "Ted" Burnett

Sous Chef

Chris Keroack

Our private dining room is available for groups up to 36 guests!