

Max Amore

ristorante



DINNER

GLUTEN FREE

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

SALUMI E FORMAGGI

7 each / any four 13 / any eight 22

Salumi

Cherry mostarda, marinated olives

Prosciutto San Danielle

Bresaola

Salami Finocchiona

Speck

Coppa

Formaggi

Honeycomb, quince

Beaver Brook Farm Nehantic Abbey

Taleggio

Grana Padano

Gorgonzola DOP

Cacio Di Tartufo

PRIMI

Sicilian Calamari

Sautéed Point Judith calamari, Kalamata olives, capers, anchovies, San Marzano tomatoes 11

Wood Fired Polpo *

Grilled octopus, gigante beans, nduja, celery leaves, saffron vinaigrette 11

Cape Cod Mussels *

Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo 11

Minestrone

Gluten free pasta, cannellini beans, pesto Genovese 5/6

INSALATE

Della Casa 6

Classic Caesar

Dee's gluten free croutons 7

Toscana

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

Broken Burrata

Bibb lettuce, fennel, citrus, pistachio, crispy quinoa, burrata, blood orange vinaigrette 11

Poached Pear

Red wine poached bosc pear, robiola, chicory, dried cherries, walnut vinaigrette 10

STONE PIES

We confidently use "Still Riding" gluten free pizza dough

Roasted Cauliflower

Wood fired tricolor cauliflower, taleggio, garlic cream, Brussels sprout leaves, currants 19

Salumi Pie del Giorno

Chefs daily creation PA

Classic Margherita

San Marzano tomato sauce, fresh mozzarella, sweet basil 19

Pollo

Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts 20



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PASTA

Max A Penne *

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

Capellini e Gamberi *

Shrimp, pancetta, roasted tomatoes, shaved Brussels, lemon butter 25

Baked Penne ai Modo Max

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

Penne Bolognese

Hearty Italian meat sauce, pesto, ricotta 21

SECONDO

Wood Grilled Atlantic Salmon *

Peanut potato coins, artichokes, leek fonduta, mustard seed caviar 24

Seared Scallops *

Creamy white polenta, sauteed spinach, tomato olivada 28

"Breadless" Parmigiana *

Sautéed chicken breast, plum tomato sauce, stracciatella, basil, gluten free capellini 19

Pollo *

Brick pressed citrus marinated half chicken, garlic mashed potatoes,
roasted root vegetables 20

Bistecca *

Wood grilled NY strip, cotto ham-potato pave, escarole, white beans, Chianti jus 32

Veal Tenderloin *

Sauteed potato coins & tricolor oyster mushrooms, spigarello, black truffle jus 30

Spice Rubbed Duck Breast *

Sicilian spiced Long Island duck breast, roasted potatoes, Tuscan kale, blood orange fig jus 26

CONTORNI

Tricolor Cauliflower Carbonara 6

Wood Roasted Local Mushrooms – Pine nuts, pearl onions 6

Broccoli Rabe – Sweet garlic, Marcona almonds 6

White Bean & Kale Stew – San Marzano tomatoes 5

Roasted Root Vegetables 6

Garlic Spinach 6

Garlic Mashed Potatoes 6

Executive Chef ~ David Stickney

Chef De Cuisine ~ Matt Burrill

Sous Chef ~ Chris Keroack

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