

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

Sautéed 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

ANY ABOVE ENTREE SALAD WITH:

chicken 12.95 | shrimp 17.95 | salmon 22.95 | sautéed calamari 13.95 | scallops 24.95

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

PROSCIUTTO

Prosciutto di Parma, heirloom tomatoes,
grana padano, garlic, herbs,
lemon dressed baby arugula 19.95

PORTOBELLO

Balsamic roasted portobello mushrooms,
pancetta (*Italian cured bacon*), sweet peppers,
grana parmesan, gorgonzola dolce 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 UP TO 36 GUESTS~

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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

FARM STAND

Spaghetti, summer squash, heirloom tomatoes, radicchio, basil, garlic, parmesan, lemon butter 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

DRY RUBBED WOOD GRILLED PORK CHOP

Applewood smoked bacon, butterbeans, roasted tomatoes, spring onions, balsamic reduction 18.95

SEARED SEA SCALLOPS*

Native English pea risotto, grana padano, Limoncello 25.95

PAN ROASTED GEORGES BANK COD*

Pickled zucchini, summer squash, sweet peppers and cipollini onions, heirloom tomato fresco 23.95

“BREADLESS” CHICKEN PARMAGIANA

Sautéed chicken cutlet, gluten free spaghetti, plum tomato sauce, basil, evoo 17.95

MARINATED BRICK PRESSED CHICKEN

Wood fired half chicken, Tuscan vegetables, sweet garlic mashed 17.95

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