



LUNCH

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

Cape Cod Mussels *

Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo 10

Minestrone

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

INSALATE

Della Casa 6/8

Classic Caesar

Dee's gluten free croutons 7/9

Toscana

Mixed greens, fresh mozzarella, Dee's gluten free croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette 10/12

Poached Pear

Red wine poached bosc pear, robiola, chicory, dried cherries, walnut vinaigrette 9/11

Broken Burrata

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

STONE PIES

We confidently use "Still Riding" gluten free pizza dough

Roasted Cauliflower

Wood fired tricolor cauliflower, taleggio, garlic cream, Brussels sprout leaves, currants 16

Salumi Pie del Giorno

Chefs daily creation PA

Pollo

Classic Margherita
San Marzano tomato sauce, fresh mozzarella, sweet basil 16

Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts 16

Max Amore

ristorante



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PASTA

Max A Penne *

Grilled chicken, escarole, plum tomatoes, extra virgin olive oil, Grana Parmigiano 14

Capellini e Gamberi *

Shrimp, pancetta, roasted tomatoes, shaved Brussels, lemon butter 16

Baked Penne ai Modo Max

Lamberti's hot & sweet Italian sausage, peas, plum tomatoes,
Grana Parmesan cream 15

Penne Bolognese

Hearty Italian meat sauce, pesto, ricotta 15

PIATTI

Wood Grilled Atlantic Salmon *

Peanut potato coins, artichokes, leek fonduta, mustard seed caviar 16

"Breadless" Parmigiana *

Sautéed chicken breast, plum tomato sauce, stracciatella, basil, gluten free capellini 15

Turkey Sandwich

House roasted turkey, applewood bacon, romaine, tomatoes, basil aioli,
Dee's Cluten Free Roll, Brussels sprouts slaw 14

Amore Burger *

Wood grilled 8oz burger, fried aged provolone, leaf lettuce, tomato, pink peppercorn aioli,
Dee's Cluten Free Roll, Brussels sprouts slaw 15

Grilled Eggplant Sandwich

Marinated eggplant, smoked mozzarella, slow roasted tomatoes, baby arugula, Kalamata pesto,
Dee's Cluten Free Roll, Brussels sprouts slaw 13

Porchetta *

Roasted pork loin, broccoli rabe, sweet garlic, feta herb pesto,
Dee's Cluten Free Roll, Brussels sprouts slaw 14

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