

GLUTEN FREE LUNCH 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

DELLA CASA

mixed greens, sherry vinaigrette 5.95 | entrée 7.95 add gorgonzola 1.50

CAESAR

hearts of romaine, classic caesar dressing, Dee's gluten free croutons,
grana parmigiano 6.95 | entrée 8.95

TOSCANA

mixed greens, fresh mozzarella, Dee's gluten free croutons, roasted garlic, red grape tomatoes,
kalamata olives, balsamic vinaigrette 7.95 | entrée 9.95

ARUGULA

Baby arugula, shaved fennel, cracked black pepper, grana padano,
lemon vinaigrette 7.95 | entrée 9.95

ANY ABOVE ENTREE SALAD WITH:

chicken 12.95 | shrimp 13.95 | salmon 15.95 | sautéed calamari 13.95 | scallops 17.95

GARY CRAIG'S HOLLYWOOD COBB SALAD

chicken, applewood smoked bacon, avocado, plum tomatoes, Dee's gluten
free croutons, hard cooked egg, gorgonzola, classic vinaigrette 13.95

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 LUNCH 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 12.95

BAKED PENNE AI MODO MAX

Hot and sweet Italian sausage, peas
plum tomatoes, grana parmesan cream 13.95

SPAGHETTI CON FUNGHI

Porcini, crimini and oyster mushrooms,
fresh thyme, grana padano,
marsala mushroom sauce 14.95

PENNE ALLA VODKA

Sun dried tomatoes, garlic, fresh basil,
San Marzano tomato~vodka cream,
aged parmesan 11.95

BOLOGNESE

Penne, hearty Italian meat sauce,
pesto, ricotta 13.95

SPAGHETTI AI GAMBERI

Sautéed gulf shrimp, sun dried tomatoes,
pesto cream, toasted pine nuts 14.95

~ADD TO ANY PASTA~

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

PANINI E PIATTI

(All sandwiches and burger served on Dee's Gluten Free bread or roll with roasted potatoes)

SMOKED TURKEY PANINI

Baby spinach, caramelized onions and applewood smoked bacon mayonnaise 11.95

GRILLED CHICKEN SANDWICH

Slow roasted tomatoes, leaf lettuce and fontina 13.95

PROSCIUTTO PANINI

Arugula, roasted sweet peppers, grana padano, Frescobaldi extra virgin olive oil
and red wine vinegar 14.95

*** TUSCAN BURGER**

Wood grilled certified angus burger, aged provolone, caramelized onions 12.95

*** MAPLE WOOD GRILLED ATLANTIC SALMON**

Roasted fingerling potatoes, leeks, sweet peppers, salsa verde 15.95

“BREADLESS” CHICKEN PARMAGIANA

Sautéed chicken cutlet, gluten free spaghetti, plum tomato sauce, basil, evoo 12.95

GRILLED CHICKEN

Lemon dressed arugula, pickled red onions, slow roasted tomatoes,
shaved grana padano 12.95

MUSHROOM RISOTTO

Porcini, oyster and crimini mushrooms, thyme, grana padano, Saba 13.95

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

3/2/13