

# 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**

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

#### **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

#### **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 12.95

### BAKED PENNE AI MODO MAX

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

### FARM STAND

Spaghetti, zucchini, summer squash, heirloom tomatoes, radicchio, basil, garlic, parmesan, lemon butter 12.95

### 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 arugula, applewood smoked bacon, diced tomatoes, avocado, sundried tomato mayonnaise 11.95

### PEPPERONI PANINI

Citterio pepperoni, fresh mozzarella, pesto, pepperoncini, baby arugula and balsamic drizzle 10.95

### PROSCIUTTO COTTO

Herb baked prosciutto, melted smoked mozzarella, crisp romaine, roasted peppers 14.95

### TUSCAN BURGER\*

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

### MAPLE WOOD GRILLED ATLANTIC SALMON\*

Fingerling potato ragout with heirloom tomatoes and haricot verts, sundried tomato caper vinaigrette 15.95

### “BREADLESS” CHICKEN PARMAGIANA

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

### “BREADLESS” CHICKEN MILANESE

Sautéed chicken cutlet, lemon dressed arugula, pickled red onions, slow roasted tomatoes, shaved grana padano 12.95

### SEASONAL RISOTTO

Native English peas, fresh lemon, Mediterranean herbs, grana padano, Limoncello 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