

DINNER GLUTEN FREE MENU

PRIMI

SALUMI, Sicilian eggplant caponata, olive oil 4.95 each / all
for 12.95

Speck - Smoked Prosciutto

Berkshire Sopressata

Prosciutto Di Parma

Finocchiona Salami, P.G. Molinari & Sons

CHEESE, local honey 4.95 each / all
for 12.95

Parmigiano Reggiano, cow, aged 30 months

Black Ledge Blue, Cato Corner Farm, CT, cow

Bloomsgate, Cato Corner Farm, CT, cow

Hooligan, Cato Corner Farm, CT, cow

CARPACCIO 8.95

Max's traditional pepper-crust sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish

MUSSELS 8.95

Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth

CALAMARI 8.95

Sauteed, sliced cherry peppers, lemon aioli and spicy marinara Family style

FEDERA 7.95

Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto



12 05

INSALATI

ROSEDALE SALAD 8.95

Bibb lettuce, cucumbers, pickled red onions, sungold tomatoes, green goddess dressing

BURRATA DI MIA 8.95

Creamy burrata cheese, Oxen Hill heirloom tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper

MAX'S CHOPPED SALAD 7.95

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.

All salads available with non-fat Orange Sherry Vinaigrette



INSALATA DELLA CASA 4.95

Mixed greens & sherry vinaigrette
With gorgonzola

CAESAR SALAD 6.95

Romaine, focaccia croutons and Max's Classic Caesar dressing

Entrée size with grilled chicken 11.95

With shrimp or salmon 14.95

TUSCAN SALAD 7.95

Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette
grilled chicken 11.95

With shrimp or salmon 14.95



PASTA

MAX'S BOLOGNESE 17.95

Hearty meat sauce, garlic, ricotta, basil pesto

LOBSTER RISOTTO 24.95

hand picked lobster, grilled native corn, lemon dressed arugula

SCAMPI 20.95

Sauteed shrimp, slow roasted tomatoes, capers, lemon white wine butter

PASTA ALLA NORMA 14.95

Grilled marinated eggplant, Roma tomatoes, fresh mozzarella, shaved garlic, basil

GHIOTTO 14.95

Plum tomatoes, capers, garlic, basil, Grana Parmigiano

BUTTERO 17.95

Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano

MAX-A-PENNE 16.95

Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano

CARBONARA 16.95

Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano



PIATTI

STONINGTON SEA SCALLOPS 24.95

English cucumbers, balsamic marinated grilled red onions, ceci beans.

PAN ROASTED COD 23.95

Rosedale farm ratatouille, black chick pea puree, sungold tomato jam, chive oil.

OAK GRILLED SALMON 23.95

Guanciale, fava beans, caramelized fennel, herb salad, citrus-pressed extra virgin olive oil

VEAL CHOP 26.95

Native corn polenta, Grana Padano, braised escarole, walla walla onions, warm lemon-herb vinaigrette

VEAL PICCATA 23.95

Thinly pounded veal loin, white and green asparagus scossa, red bliss potatoes, preserved lemon butter sauce, caper berries

WOOD-FIRED HALF CHICKEN 17.95

Garlic mashed potatoes, roasted vegetables

MAX'S CHICKEN PARMIGIANO 16.95

Marinara, fresh mozzarella, penne, hand torn basil

WOOD GRILLED NY STRIP* 30.95

Gremolata marinated, fingerling potatoes, olive oil glazed baby vegetables, sea salt, red wine jus