

# DINNER

## GLUTEN FREE MENU

### PRIMI

#### Carpaccio

Max's traditional pepper-cruste d sliced sirloin with arugula, shaved Grana Parmigiano, tomato caper relish. 8.95

#### Mussels Blue Hill Bay

Chorizo sausage, crimini mushrooms, tomatoes, sweet vermou th. 8.95

#### Federa

Warm fresh mozzarella and fresh sage wrapped with crispy Prosciutto di Parma, served with arugula and sundried tomato pesto. 7.95

Max's Antipasto Prosciutto di Parma, marinated artichoke hearts, roasted peppers, Grana Parmigiano, aged provolone, marinated mushrooms, caponata, and sopresata. 16.95

### INSALATI

**Caprese Salad** Connecticut tomatoes, fresh mozzarella, basil, balsamic vinegar, sea salt. 8.95

**ROSEDALE FARMS INSALATA** Rosedale Farm Bibb lettuce, asparagus, yellow wax beans, watermelon, butter milk herb dressing. 8.95

**MAX'S CHOPPED SALAD** Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese and sherry vinaigrette 7.95

**INSALATA DELLA CASA** Mixed greens and sherry vinaigrette. 4.95 - With Gorgonzola 6.25

**CAESAR SALAD** Romaine, and Max's Classic Caesar dressing. 6.95

**TUSCAN SALAD** Mixed greens with calamata olives, roasted garlic, tomatoes, fresh mozzarella, and balsamic vinaigrette. 7.95

### Dolci

Dee's Brownie Served warm with vanilla cinnamon gelato. 5.95

Dee's Blondie Served warm with vanilla cinnamon gelato. 5.95

Crema Bruciata Baked vanilla custard with a caramelized sugar crust. 5.95

Cookies Chocolate-Hazelnut 1.95

Assorted Gelatos and Sorbettos 5.95

\*Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

This restaurant prepares fresh pasta and dough, thus cannot be considered a gluten free facility.

---

## PASTA

---

ALL PASTA DISHES ARE SERVED WITH  
QUATTROBIMBI GLUTEN- FREE PASTA FROM ITALY

**GHIOTTO** Plum tomatoes, capers, garlic, fresh basil, Grana Parmigiano.  
13.95

**GAMBERI ARRABIATTA** Shrimp, Taggiasca olives, balsamic-marinated  
fennel, cappellini, spicy tomato sauce. 18.95

**MAX –A– PENNE** Grilled chicken, escarole, tomatoes, garlic, Grana  
Parmigiano. 16.95

**MAX'S BOLOGNESE** Hearty meat sauce, garlic, ricotta cheese, and  
pesto. 16.95

**PENNE AL BUTTERO** Baked with hot Italian sausage, tomatoes, garlic,  
peas and Parmigiano cream sauce. 16.95

**ABBRONZATE** Sundried tomatoes, garlic, fresh basil and a tomato  
cream sauce. 15.95

**PENNE AL BUTTERO** Baked with hot Italian sausage, tomatoes, garlic,  
peas and Parmigiano cream sauce. 16.95

**PORK RAGOUT** Braised Berkshire pork & tomato ragout,  
Grana Parmigiano 17.95

---

## PIATTI

---

**CAST-IRON SEARED ATLANTIC SALMON\*** Garlic mashed potatoes, roasted vegetables. 23.95

**SEA SCALLOPS\*** Rosedale farm corn risotto, apple-smoked bacon. 24.95

**IDAHO RAINBOW TROUT\*** Ragu of Connecticut squashes & braising greens, vincotto. 18.95

**STEAK ALLA MAX\*** Grilled New York Angus strip steak with grilled onions, gorgonzola  
cheese, asparagus, garlic-mashed potatoes. 29.95

**FILET MIGNON\*** Grilled filet mignon with garlic mashed potatoes, asparagus,  
and wild mushroom sauce. 28.95

**BRICK-ROASTED HALF CHICKEN\*** Wood-roasted vegetables and Max's mashed potatoes.  
16.95

**OAK GRILLED TUSCAN BURGER\*** Half pound of Angus beef served on a gluten-free roll with  
wild mushrooms, cheddar cheese, native tomato, red onion, leaf lettuce. 10.95

# LUNCH

## GLUTEN FREE MENU

### PRIMI

#### Carpaccio

Max's traditional pepper-crust sliced sirloin with arugula, shaved Grana Parmigiano, tomato caper relish. 8.95

#### Mussels Blue Hill Bay

Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth. 9.95

#### Federa

Warm fresh mozzarella and fresh sage wrapped with crispy Prosciutto di Parma, served with arugula and sundried tomato pesto. 7.95

Max's Antipasto Prosciutto di Parma, marinated artichoke hearts, roasted peppers, Grana Parmigiano, aged provolone, marinated mushrooms, caponata, and soppressata. 16.95

### INSALATI

**Caprese Salad** Connecticut tomatoes, fresh mozzarella, basil, balsamic vinegar, sea salt. 7.95

**ROSEDALE FARMS INSALATA** Rosedale Farm Bibb lettuce, asparagus, yellow wax beans, watermelon, buttermilk herb dressing. 7.95

**MAX'S CHOPPED SALAD** Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese and sherry vinaigrette 7.95

#### GARY CRAIG'S "HOLLYWOOD" COBB SALAD

Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, sherry vinaigrette. 13.95

**INSALATA DELLA CASA** Mixed greens and sherry vinaigrette. 4.95 - With Gorgonzola 6.25

#### OAK-GRILLED CHICKEN CAESAR SALAD

Max's Classic Caesar dressing, Grana Parmigiano. 11.95

With shrimp...14.95

With salmon...14.95

#### TUSCAN CHICKEN SALAD

Mixed greens with calamata olives, roasted garlic, tomatoes, fresh mozzarella, and a balsamic vinaigrette. 11.95

With shrimp...14.95

With salmon...14.95

All salads available with non-fat Orange Sherry Vinaigrette.

### Dolci

Dee's Brownie Served warm with vanilla cinnamon gelato. 5.95

Dee's Blondie Served warm with vanilla cinnamon gelato. 5.95

Crema Bruciata Baked vanilla custard with a caramelized sugar crust. 5.95

Assorted Gelatos and Sorbetto 5.95

---

## PASTA

---

ALL PASTA DISHES ARE SERVED WITH  
QUATTROBIMBI GLUTEN- FREE PASTA FROM ITALY

**GHIOTTO** Plum tomatoes, capers, garlic, basil, Grana Parmigiano. 9.95

**BRAISED BERKSHIRE PORK** Tomato ragout, garlic, Grana Parmigiano. 12.95

**GAMBERI ARRABIATTA**  
Shrimp, Taggiasca olives, balsamic-marinated fennel, cappellini, spicy tomato sauce. 13.95

**MAX –A– PENNE** Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano. 11.95

**MAX'S BOLOGNESE** Hearty meat sauce, shells, garlic, ricotta cheese, and pesto. 11.95

**ABBRONZATE** Sundried tomatoes, garlic, fresh basil and tomato cream sauce. 10.95

**PENNE AL BUTTERO** Baked with hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce. 12.95

---

## PIATTI

---

**SEARED ATLANTIC SALMON\*** Garlic-mashed potatoes, roasted vegetables. 13.95

**IDAHO RAINBOW TROUT \*** Ragù of Connecticut squashes & braising greens, vincotto. 11.95

**Grilled Kobe Flank Steak\*** Warm spinach salad, grilled radicchio, local tomatoes, spiced pecans, two-year aged cheddar, maple-balsamic-bacon vinaigrette . 15.95

## PANINI

All panini's served on a gluten free roll

**Italian Panini** Prosciutto di Parma, soppressata, provolone cheese, caponata, arugula. 9.95

**Roasted Turkey** Apple-smoked bacon, native tomatoes, avocado, arugula, aioli. 8.95

**Grilled Chicken** Roasted peppers, spinach, fresh mozzarella, pesto. 8.95

**Oak Grilled Tuscan Burger\*** Half pound of Angus beef, with aged provolone, native tomatoes, red onions, and red leaf lettuce. 10.95

**Connecticut Tomato B.L.T.** Local tomato, bacon, red leaf lettuce, basil aioli. 8.95

**Grilled Vegetable Panini** Native summer vegetables, portabella mushroom, pesto Fresh mozzarella. 8.95

\* Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

This restaurant prepares fresh pasta and dough, thus cannot be considered a gluten free facility.