

GLUTEN FREE DINNER MENU

PRIMI

MAX A MIA ANTIPASTO 22
Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers

HAND DIPPED RICOTTA 9
Whipped Liuzzi Angeloni ricotta, butternut squash spalmare, mission fig marmalatta

FEDERA 9
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto

CARPACCIO* 11
Pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish

CAPE COD MUSSELS* 11
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth

CALAMARI* 11
Sautéed, sliced cherry peppers, shishito aioli and marinara

POLPO 11
Grilled octopus, citrus marinated gigante beans, chorizo sausage



INSALATI

CAESAR SALAD 9
Romaine, Max's Classic Caesar dressing

ARUGULA 9
Baby arugula, roasted heirloom baby carrots, pickled red onions, fresh squeezed lemon, extra virgin olive oil, saba

MAX'S CHOPPED SALAD 10
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 8
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions

With gorgonzola add 1.50

TUSCAN SALAD 10
Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette

KALE SALAD 10
Tuscan kale, red & golden beets, truffle honey goat cheese, toasted pumpkin seeds, aged white balsamic vinaigrette



PASTA

ALLA NORMA 19
Saba marinated eggplant, slow roasted tomatoes, fresh mozzarella boconcini

PORK RAGU 22
Braised pork shank sugo, wood-fired delicata squash, plum tomatoes, shaved ricotta salata

PUTTANESCA* 25
Shrimp, melted anchovies, taggiasca olives, capers, marinated Calabrian chili

BOLOGNESE 20
Hearty meat sauce, garlic, ricotta, basil pesto

BUTTERO 21
Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano

MAX-A-PENNE 18
Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano

VONGOLE* 23
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon-herb broth



PIATTI

STONINGTON SCALLOPS* 27
Seared sea scallops, wood-fired butternut squash risotto, braised leeks, crispy sage

OAK GRILLED SALMON* 25
Root vegetable-guanciale hash, braised swiss chard, fig & orange gastrique

PORK MILANESE* 24
Pan-seared pork chop, romesco, baby arugula, slow roasted tomatoes, pickled red onions, shaved grana Padano, grilled lemon

WOOD-FIRED ORGANIC HALF CHICKEN* 21
Garlic mashed potatoes, brick oven vegetables, natural jus

MAX'S CHICKEN PARMIGIANO* 25
Stracciatella mozzarella, spaghetti, plum tomato sauce

WOOD GRILLED STRIP STEAK* 33
Roasted fingerling potatoes, braised escarole & pearl onions, pumpkin-bacon marmalatta, cipollini jus