



GLUTEN FREE DINNER MENU

PRIMI

SALUMI	14.95	CARPACCIO*	8.95
Prosciutto di Parma, sweet coppa, speck, finochiona, caponata		Pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish	
MAX A MIA ANTIPASTO	29.95	CAPE COD MUSSELS	8.95
Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers		Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95	CALAMARI	8.95
Creamy burrata cheese, oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper		Sauteed, sliced cherry peppers, lemon aioli and spicy marinara	
FEDERA	7.95	SALSICCIA	9.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto		Grilled hot link sausage, tri-color pepperonata, saba, shaved Grana Padano	



INSALATI

CAESAR SALAD	6.95	INSALATA DELLA CASA	6.95
Romaine, Max's Classic Caesar dressing		Mixed greens & sherry vinaigrette	
ARUGULA	8.95	With gorgonzola	7.25
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba		TUSCAN SALAD	7.95
SPINACI	8.95	Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
Baby spinach, applewood smoked bacon, gorgonzola dolce, marinated long stem artichokes, fig vinaigrette		POACHED APPLE	
MAX'S CHOPPED SALAD	7.95	Chicory, prosecco poached apples, grappa soaked currants, pistachios, bacon~gorgonzola vinaigrette	
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.		<i>All salads available with non-fat Orange Sherry Vinaigrette</i>	

PASTA

SCAMPI		BOLOGNESE	14.95
Shrimp, slow roasted tomatoes, white wine lemon butter, fried capers		Hearty meat sauce, garlic, ricotta, basil pesto	
POLPO		BUTTERO	17.95
Grilled marinated octopus, chianti~tomato pesto,		Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
SALSICCIA		MAX-A-PENNE	16.95
Sweet fennel sausage ragu, castelmagno cheese, crispy smoked prosciutto		Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	
RISOTTO		VONGOLE	20.95
Baby shrimp, San Marzano tomato, basil, mascarpone		Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth	

PIATTI

OAK GRILLED SALMON*	24.95	SHORT RIB	22.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Nero d'avola braised boneless beef short rib, mashed potatoes, saba marinated cippolini onions	
STONINGTON SEA SCALLOPS*	25.95	WOOD-FIRED HALF CHICKEN	19.95
Herb & white prosciutto stone milled white polenta, Tuscan kale, pine nut vinaigrette		Garlic mashed potatoes, wood roasted root vegetables, natural jus	
COD IN CARTOCCIO*	26.95	MAX'S CHICKEN PARMIGIANO	18.95
Georges Bank cod, black garbanzo bean ragu, caramelized fennel, preserved lemon zabaglione		Marinara, fresh mozzarella, spaghetti, hand torn basil	
SPICED DUCK*	22.95	WOOD GRILLED NY STRIP*	29.95
Seared Sicilian spiced duck breast, black lentil~duck hash, chicory,		Sweet potato alla gratinata, broccoli rabe aglio e olio, gorgonzola fonduta	