

GLUTEN FREE DINNER MENU

PRIMI

<p>ANTIPASTO Salumi, grana parmigiano, marinated olives, Marcona almonds</p> <p>CAST IRON PROVOLONE Pan fried aged provolone, roasted mini sweet peppers, tomato vinaigrette</p> <p>FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto</p>	<p>12</p> <p>8</p> <p>9</p>	<p>CARPACCIO* Pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish</p> <p>CAPE COD MUSSELS* Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth</p> <p>CALAMARI* Sauteed, sliced cherry peppers, lemon aioli and marinara</p> <p>RISOTTO BOLOGNESE Slow simmered ragu, Arborio rice, grana parmigiano</p>	<p>11</p> <p>11</p> <p>11</p> <p>9</p>
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INSALATI

<p>CAESAR SALAD Romaine, Max's Classic Caesar dressing</p> <p>ARUGULA Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing</p> <p>MEDITERRANEAN Cucumbers, tomatoes, shaved red onions, Kalamata olives, feta cheese, chopped romaine lettuce, red wine vinaigrette</p>	<p>9</p> <p>9</p> <p>10</p>	<p>INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, Shaved red onions</p> <p>With gorgonzola add 1.50</p> <p>TUSCAN SALAD Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p> <p>KALE SALAD Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette</p>	<p>8</p> <p></p> <p>10</p> <p>10</p>
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All salads available with non-fat Orange Sherry Vinaigrette



PASTA

<p>ALLA NORMA Saba marinated eggplant, slow roasted tomatoes, fresh mozzarella boconcini</p> <p>DUCK Confit duck leg, carrots, beech & trumpet royale mushrooms, porcini brodo, herbs, truffle butter</p> <p>BRAISED PORK Braised pork sugo, plum tomatoes, grana parmigiano, shaved ricotta salata</p>	<p>19</p> <p>23</p> <p>22</p>	<p>BOLOGNESE Hearty meat sauce, garlic, ricotta, basil pesto</p> <p>BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano</p> <p>MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano</p> <p>GAMBERI* Shrimp, melted white anchovies, taggiasca olives, capers, spicy marinara, Calabrian chili</p>	<p>20</p> <p>21</p> <p>18</p> <p>24</p>
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PIATTI

<p>STONINGTON SCALLOPS* Seared sea scallops, bacon braised kale, celery root puree, granny smith apple mostarda</p> <p>OAK GRILLED SALMON* Mustard lentils, horseradish crema, taggiasca olive tapenade</p> <p>WOOD-FIRED ORGANIC HALF CHICKEN* Garlic mashed potatoes, brick oven vegetables, natural jus</p>	<p>27</p> <p>25</p> <p>21</p>	<p>MAX'S CHICKEN PARMIGIANO* chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano</p> <p>SHORT RIB Creamy mashed potatoes, caramelized brussels sprouts, agrodolce onions, pan jus, crushed marcona almonds</p> <p>WOOD GRILLED PORK CHOP* Maple brined, mascarpone creamy polenta, barbeque glazed hot sausage, blistered Shishito peppers</p>	<p>21</p> <p>24</p> <p>24</p>
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*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.