

GLUTEN FREE DINNER MENU

PRIMI

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

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



PASTA

<p>ALLA NORMA 19 Saba marinated eggplant, slow roasted tomatoes, fresh mozzarella bocconcini</p> <p>VONGOLE 23 Manila & cockles, pancetta, shallots, garlic, parsley, white wine butter brodetto</p> <p>BRAISED PORK 22 Braised pork sugo, plum tomatoes, grana parmigiano, shaved ricotta salata</p>	<p>BOLOGNESE 20 Hearty meat sauce, garlic, ricotta, basil pesto</p> <p>BUTTERO 21 Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano</p> <p>MAX-A-PENNE 18 Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano</p> <p>GAMBERI* 24 Shrimp, slow roasted tomatoes, spinach, lemon garlic butter fresh basil</p>
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PIATTI

<p>STONINGTON SCALLOPS* 27 Seared sea scallops, creamy polenta, wild mushroom ragout, truffle butter, lemon chive oil, crumbled pistachios</p> <p>OAK GRILLED SALMON* 25 Mustard lentils, horseradish crema, taggiasca olive tapenade</p> <p>WOOD-FIRED ORGANIC HALF CHICKEN* 21 Garlic mashed potatoes, brick oven vegetables, natural jus</p>	<p>MAX'S CHICKEN PARMIGIANO* 21 chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano</p> <p>SHORT RIB 24 Creamy mashed potatoes, caramelized brussels sprouts, agrodolce onions, pan jus, crushed marcona almonds</p> <p>WOOD GRILLED PORK CHOP* 24 Maple brined, mascarpone creamy polenta, barbeque glazed hot sausage, blistered Shishito peppers</p> <p>WOOD GRILLED STRIP STEAK* 33 Roasted red potato medallions, broccoli rabe, peperonata, chimichurri</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.

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Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.