

## GLUTEN FREE DINNER MENU

### PRIMI

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

<p><b>CAESAR SALAD</b> Romaine, Max's Classic Caesar dressing</p> <p><b>ARUGULA</b> Baby arugula, shaved fennel, goat cheese, lemon-black pepper vinaigrette</p> <p><b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette. <i>All salads available with non-fat Orange Sherry Vinaigrette</i></p>	<p>9</p> <p>10</p> <p>10</p>	<p><b>INSALATA DELLA CASA</b> Mixed greens, sherry vinaigrette, cucumbers, shaved red onions</p> <p>With gorgonzola add 1.50</p> <p><b>TUSCAN SALAD</b> Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p> <p><b>BIBB SALAD</b> Bibb lettuce, spinach, candied walnuts, gorgonzola, smoked pork belly, citrus vinaigrette</p>	<p>8</p> <p></p> <p>10</p> <p>11</p>
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### PASTA

<p><b>VONGOLE</b> Manila &amp; cockles, pancetta, shallots, garlic, parsley, white wine butter sauce</p> <p><b>GAMBERI*</b> Shrimp, lemon marinated artichoke hearts, capers, spinach, fresh herbs, saffron brodo</p> <p><b>BRAISED LAMB</b> Tomato brodo, white wine, spring peas, fresh mint, pecorino romano</p>	<p>23</p> <p>24</p> <p>22</p>	<p><b>BOLOGNESE</b> Hearty meat sauce, garlic, ricotta, basil pesto</p> <p><b>BUTTERO</b> Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano</p> <p><b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano</p>	<p>20</p> <p>21</p> <p>18</p>
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### PIATTI

<p><b>STONINGTON SCALLOPS*</b> Seared sea scallops, creamy polenta, wild mushroom ragout, truffle butter, lemon chive oil, crumbled pistachios</p> <p><b>OAK GRILLED SALMON*</b> Spring vegetable salad, orange, marcona almonds, honey-lime vinaigrette, aleppo cucumber yogurt</p> <p><b>WOOD-FIRED ORGANIC HALF CHICKEN*</b> Garlic mashed potatoes, brick oven vegetables, natural jus</p>	<p>27</p> <p>25</p> <p>21</p>	<p><b>MAX'S CHICKEN PARMIGIANO*</b> Chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano</p> <p><b>PORK SHORT RIB</b> Espresso-fig glaze, cannellini beans, castelvetro olives, calabrian chilies</p> <p><b>WOOD GRILLED STRIP STEAK*</b> Roasted fingerling potato, grilled spring onions, béarnaise</p>	<p>21</p> <p>24</p> <p>33</p>
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