

## GLUTEN FREE DINNER MENU PRIMI

### PRIMI

<b>MAX A MIA ANTIPASTO</b>	22
Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers	
<b>HAND DIPPED RICOTTA</b>	9
Whipped Liuzzi Angeloni ricotta, spring pea puree, white truffle acacia honey, sea salt	
<b>FEDERA</b>	9
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	

<b>CARPACCIO*</b>	11
Pepper-crusteD sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish	
<b>CAPE COD MUSSELS*</b>	11
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
<b>CALAMARI*</b>	11
Sauteed, sliced cherry peppers, shishito aioli and marinara	
<b>POLPO</b>	11
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	



### INSALATI

<b>CAESAR SALAD</b>	8
Romaine, Max's Classic Caesar dressing	
<b>ARUGULA</b>	9
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
<b>MAX'S CHOPPED SALAD</b>	9
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	
<i>All salads available with non-fat Orange Sherry Vinaigrette</i>	



<b>INSALATA DELLA CASA</b>	7
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	
With gorgonzola	add 1.25
<b>TUSCAN SALAD</b>	9
Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
<b>KALE SALAD</b>	9
Chopped kale, pumpkin seeds, roasted beets, Humboldt Fog goat cheese, creamy roasted garlic vinaigrette	



### PASTA

<b>SALCICCIA</b>	21
Hot link sausage, romesco, asparagus, marinated Calabrian chili, pecorino toscano	
<b>PAPARDELLE</b>	22
lamb shank ragu, fava beans, fried ramps, mint butter	
<b>GAMBERI*</b>	25
Shrimp, pancetta, grana padano cream, crispy prosciutto di parma	
<b>RISOTTO*</b>	28
Stonington sea scallops, parsley pesto, preserved lemon, gremolata	

<b>BOLOGNESE</b>	19
Hearty meat sauce, garlic, ricotta, basil pesto	
<b>BUTTERO</b>	19
Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
<b>MAX-A-PENNE</b>	18
Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	
<b>VONGOLE*</b>	23
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth	



### PIATTI

<b>SKATE MILANESE</b>	23
Baby lettuces, pickled red onions, slow roasted tomatoes, lemon vinaigrette, shaved grana padano	
<b>OAK GRILLED SALMON*</b>	25
Fennel pollen dusted, sunchoke puree, lemon dressed mache, heirloom cherry tomato fresca	
<b>GEORGES BANK COD*</b>	27
Yukon gold potato causa, dandelion greens, grilled littleneck clams, lobster cream	

<b>WOOD-FIRED ORGANIC HALF CHICKEN*</b>	21
Garlic mashed potatoes, brick oven vegetables, natural jus	
<b>MAX'S CHICKEN PARMIGIANO*</b>	25
Stracciatella mozzarella, spaghetti, plum tomato sauce	
<b>PORK CHOP*</b>	25
Oak grilled Kurobata pork, baby potato confit, buttered ramps, rhubarb~quince mostarda	
<b>WOOD GRILLED STRIP STEAK*</b>	33
Tricolor cauliflower~english pea risotto, marrow demiglace	