

GLUTEN FREE DINNER MENU

PRIMI

SALUMI Prosciutto di Parma, sweet coppa, speck, finochiona, caponata	14.95	CARPACCIO* Pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish	8.95
MAX A MIA ANTIPASTO Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers	29.95	CAPE COD MUSSELS* Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	8.95
BURRATA DI MIA Creamy burrata cheese, pickled oyster mushrooms, olive oil stewed tomatoes, basil, sea salt	8.95	CALAMARI* Sauteed, sliced cherry peppers, lemon aioli and spicy marinara	8.95
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95	POLPO Grilled marinated octopus, black chick pea salad, chorizo, saffron-tomato vinaigrette	9.95



INSALATI

CAESAR SALAD Romaine, Max's Classic Caesar dressing	6.95	INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	6.95
ARUGULA Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	8.95	With gorgonzola	7.25
MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette. <i>All salads available with non-fat Orange Sherry Vinaigrette</i>	7.95	TUSCAN SALAD Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	7.95
		WATERCRESS Pea tendrils, watercress, sunchokes, grilled ricotta salata, lemon-acacia honey vinaigrette	7.95



PASTA

CALAMARI* Point Judith calamari, marinated Calabrian chilies, golden raisins, plum tomatoes	18.95	BOLOGNESE Hearty meat sauce, garlic, ricotta, basil pesto	14.95
GAMBERETTI* Stonington red shrimp, arugula pesto cream, slow roasted tomatoes, crumbled dry ricotta, toasted pistachios	24.95	BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	17.95
RISOTTO English peas, fresh garbanzos, fava beans, preserved lemon, tendril salad, grana padano	16.95	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	16.95
		VONGOLE* Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon-herb broth	20.95



PIATTI

OAK GRILLED SALMON* Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	24.95	WOOD-FIRED ORGANIC HALF CHICKEN* Garlic mashed potatoes, wood fired vegetables, natural jus	20.95
STONINGTON SEA SCALLOPS* Fingerling potatoes, wood fired cauliflower, dandelion greens, pickled red onion vinaigrette	26.95	MAX'S CHICKEN PARMIGIANO* Marinara, fresh mozzarella, spaghetti, hand torn basil	19.95
PAN-ROASTED TROUT* Crimson lentils, flash grilled baby gem romaine lettuce, bagna cauda	23.95	WOOD GRILLED PRIME HANGER* Roasted fingerling, wilted baby spinach, Chianti jus	26.95
SPICED DUCK* Seared Sicilian spiced duck breast, black lentil-duck hash, chicory, methley plum vinaigrette	23.95	VEAL CHOP* Rib chop, fresh mozzarella, plum tomato sauce, grana padano, baked penne pomodoro	32.95

**These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.*