

GLUTEN FREE DINNER MENU

PRIMI

<p>THE MAX A MIA 22 Chefs selection of imported salumi and cheeses, eggplant caponata, honeycomb, tagliasca olives, marinated artichokes,</p> <p>WOOD FIRED PROSCIUTTO WRAPPED ASPARAGUS 9 Local asparagus, prosciutto, citronette</p> <p>GRILLED MARINATED OCTOPUS 12 Blistered Shishito peppers, tomato, frisee, chorizo vinaigrette</p> <p>CALAMARI* 11 Sautéed, sliced cherry peppers, lemon aioli and marinara</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>FEDERA 9 Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, spicy tomato sauce</p>
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INSALATI

<p>CAESAR SALAD 9 Romaine, Max's Classic Caesar dressing</p> <p>KALE SALAD 10 Baby kale, local strawberries, Marcona almonds, goat cheese, spring onion vinaigrette</p> <p>MAX'S CHOPPED SALAD 10 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>INSALATA DELLA CASA 8 Mixed greens, sherry vinaigrette, cucumbers, shaved red onions With gorgonzola add 1.50</p> <p>TUSCAN SALAD 10 Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p> <p>BURRATA SALAD 11 Creamy burrata cheese, heirloom tomatoes, frisee, saba</p>
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PASTA

<p>VONGOLE 23 Manila & cockles, pancetta, shallots, garlic, parsley, white wine butter brodetto</p> <p>GAMBERI* 24 Shrimp, local scape pesto, hothouse tomatoes, shallots, extra virgin olive oil</p> <p>CARBONARA 22 Pancetta, red onion, English peas, fresh egg yolk, grana Padano</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 20 Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano</p>
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PIATTI

<p>STONINGTON SCALLOPS* 27 Seared sea scallops, English pea risotto, pancetta, pea tendrils</p> <p>OAK GRILLED SALMON* 25 Heirloom tomato salad, romaine, grilled apricot mostarda</p> <p>WOOD-FIRED ORGANIC HALF CHICKEN* 21 Garlic mashed potatoes, brick oven vegetables, natural jus</p> <p>VEAL MILANESE* 27 Veal cutlet, slow roasted tomatoes, arugula, pickled red onions, romesco sauce</p>	<p>CHICKEN PARMIGIANO* 21 Chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano</p> <p>PROSCIUTTO WRAPPED MONKFISH * 25 Creamy polenta, local asparagus tips, cherry tomatoes, port wine reduction</p> <p>WOOD GRILLED STRIP STEAK* 33 Truffled fingerling potato, heirloom baby carrots, gorgonzola demi</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.*