

## GLUTEN FREE DINNER MENU

### PRIMI

- MAX A MIA ANTIPASTO** 22  
Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers
- HAND DIPPED RICOTTA** 9  
Whipped Liuzzi Angeloni ricotta, prosciutto, eggplant caponata, white truffle acacia honey, sea salt
- FEDERA** 9  
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto

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



### INSALATI

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



- INSALATA DELLA CASA** 7  
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions  
With gorgonzola add 1.25
- TUSCAN SALAD** 9  
Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette
- KALE SALAD** 9  
Chopped kale, pine nuts, roasted beets, Humboldt Fog goat cheese, creamy roasted garlic vinaigrette



### PASTA

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

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



### PIATTI

- FLUKE MILANESE** 26  
CT landed. baby lettuces, pickled red onions, slow roasted tomatoes, lemon vinaigrette, shaved grana padano
- OAK GRILLED SALMON\*** 25  
Fennel pollen dusted, sunchoke puree, lemon dressed mache, heirloom cherry tomato fresca
- GEORGES BANK COD\*** 27  
Yukon gold potato causa, dandelion greens, grilled littleneck clams, lobster cream

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