

GLUTEN FREE DINNER MENU

PRIMI

ANTIPASTO	12	BURRATA	11
Salumi, grana parmigiano, marinated olives, Marcona almonds		Creamy burrata cheese, heirloom tomatoes, frisee, saba	
CARPACCIO*	11	OAK GRILLED SEA SCALLOPS	12
Pepper-cruste sliced raw sirloin, with arugula, shaved grana parmigiano and a tomato caper relish		Basil infused watermelon, sea salt, balsamic reduction	
FEDERA	9	CAPE COD MUSSELS*	11
Crispy prosciutto di parma wrapped fresh mozzarella, arugula, sundried tomato pesto		Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
		CALAMARI*	11
		Sauteed, sliced cherry peppers, lemon aioli and marinara	



INSALATI

CAESAR SALAD	9	 INSALATA DELLA CASA	8
Romaine, Max's classic caesar dressing		Mixed greens, sherry vinaigrette, cucumbers, Shaved red onions	
KALE SALAD	10	With gorgonzola	add 1.50
Tuscan kale, charred local squash, peppers, and corn, goat cheese, honey thyme vinaigrette		TUSCAN SALAD	10
MAX'S CHOPPED SALAD	10	Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette		ROSEDALE FARMS BIBB SALAD	11
		Bibb lettuce, grilled peaches, duck prosciutto, shaved red onion, moody blue cheese vinaigrette	

All salads available with non-fat Orange Sherry Vinaigrette



PASTA

VONGOLE	23	BOLOGNESE	20
Manila & cockle clams spaghetti, pancetta, shallots, garlic, parsley, white wine, extra virgin olive oil, calabrian chili flake		Hearty meat sauce, garlic, ricotta, basil pesto	
GAMBERI*	24	BUTTERO	21
Shrimp, cherry tomatoes, yellow squash, lemon herb butter, shaved ricotta salata		Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	
SWORDFISH BOCCONCINI*	22	MAX-A-PENNE	18
Marinated artichokes, lemon white wine butter sauce, crispy capers		Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano	



PIATTI

STONINGTON SCALLOPS*	27	MAX'S CHICKEN PARMIGIANO*	21
Seared sea scallops, sweet local corn and lobster risotto, fennel salad, grana padano		chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano	
OAK GRILLED SALMON*	25	GRILLED TROUT*	22
Tri-color quinoa, garlic sautéed local beans, grilled peach salsa, chive oil		Roasted summer vegetables, tomato relish, pistachio pesto	
WOOD-FIRED ORGANIC HALF CHICKEN*	21	WOOD GRILLED STRIP STEAK*	33
Garlic mashed potatoes, brick oven vegetables, natural jus		Rosedale Farms squash noodles, herb roasted red bliss potatoes, pancetta vinaigrette	