

Maxomia

RISTORANTE

GLUTEN FREE DINNER MENU

PRIMI

SALUMI	14.95	CARPACCIO*	8.95
Prosciutto di Parma, sweet coppa, speck, finochiona, caponata		Max's traditional pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish	
CHEESE	14.95	CAPE COD MUSSELS	8.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano		Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
Add: Marinated Artichokes, cantaloupe noodles, cured olives	2.00 Each	CALAMARI	8.95
BURRATA DI MIA	8.95	Sauteed, sliced cherry peppers, lemon aioli and spicy marinara	16.95
Creamy burrata cheese, oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper		Family style	
FEDERA	7.95		
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto			



INSALATI

ARUGULA	8.95	FARM SALAD	7.95
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba		Seasonal Oxen Hill organic greens, Rosedale radishes, Garlic Farm walla walla onions & beefsteak tomatoes, cucumbers, sherry vinaigrette	
SPINACI	8.95	With Griffin Farm Goat cheese	8.25
Baby spinach, applewood smoked bacon, gorgonzola dolce, marinated long stem artichokes, fig vinaigrette		CAESAR SALAD	6.95
MAX'S CHOPPED SALAD	7.95	Romaine, Max's Classic Caesar dressing	
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.		TUSCAN SALAD	7.95
<i>All salads available with non-fat Orange Sherry Vinaigrette</i>		Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	



PASTA

PESCATORE	24.95	GHIOTTO	14.95
Stonington sea scallops & red shrimp, Cape Cod mussels, grilled Point Judith calamari, San Marzano broth		Plum tomatoes, capers, garlic, basil, Grana Parmigiano	
OXEN HILL	17.95	BUTTERO	17.95
Organic Oxen Hill peppers, hot link sausage, shaved garlic, aged white balsamic, 30 day pecorino		Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
GAMBERI	22.95	MAX-A-PENNE	16.95
Shrimp, baby spinach, red & yellow grape tomatoes, fresh mozzarella, EVOO~pomodoro puree		Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	
MAX'S BOLOGNESE	17.95	VONGOLE	20.95
Hearty meat sauce, garlic, ricotta, basil pesto		Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth	

PIATTI

OAK GRILLED SALMON*	24.95	SPICED DUCK*	22.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Seared Sicilian spiced duck breast, black lentil~duck hash, chicory, methley plum vinaigrette	
RISOTTO	22.95	GRILLED VEAL CHOP*	29.95
Bay scallops, fennel, toybox heirloom tomatoes, corn off the cob, preserved lemon		Herb breaded veal rib chop, lemon dressed arugula, pickled red onions, native tomatoes, shaved grana padano	
NANTUCKET STRIPED BASS *	26.95	WOOD GRILLED NY STRIP*	29.95
Grilled peach salad, pickled leeks, marcona almonds, tangerine infused EVOO, aged balsamic		Lemon, olive oil, sea salt, cannellini bean~zucchini ragu, crispy king oyster mushrooms, Chianti jus	
WOOD-FIRED HALF CHICKEN	17.95		
Garlic mashed potatoes, wood roasted vegetables			

**Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.*