

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, nduja spread, mission fig marmalade	
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 peas, 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.	
<i>All salads available with non-fat Orange Sherry Vinaigrette</i>	



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	
BIBB	9
Rosedale bibb lettuce, pickled red onions, Bussa Orchard grilled peaches, toybox heirloom tomatoes, ricotta salata, lemon vinaigrette	



PASTA

SALCICCIA	21
Hot link sausage, romesco, asparagus, marinated Calabrian chili, pecorino toscano	
ANATRA	22
Long Island duck sugo, fire roasted Deercreech eight ball squash, duck crackling, shaved grana padano	
GAMBERI*	25
Shrimp, pancetta, grana padano cream, crispy prosciutto di parma	
RISOTTO*	28
Hand picked lobster, wood fired tomatoes, fried cherry peppers	

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

STONINGTON SCALLOPS*	26
Seared sea scallops, Rosedale butter lettuce, zucchini & yellow squash "spaghetti," tomato~citrus vinaigrette	
OAK GRILLED SALMON*	25
Red quinoa, wax beans, ratatouille fresca, chive oil	
HAWAIIAN AHI*	32
Garlic Farm tomato, pickled beets, fried marcona almonds, orange EVOO	

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	
PORCHETTA	25
Garlic & fennel rubbed pork loin, wilted baby greens, creamy white polenta, watermelon~fennel salad	
WOOD GRILLED STRIP STEAK*	33
Confit peanut potatoes, creamed local corn gratinata, cipolini onion jus	

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