

GLUTEN FREE LUNCH MENU

PRIMI

<p>FUNGHI 12 Wood fired mushrooms, ricotta, local egg, truffled pecorino</p> <p>FEDERA 9 Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil</p> <p>CALAMARI* 11 Sautéed, sliced cherry peppers, lemon aioli and marinara</p>	<p>BEEF CARPACCIO 11 Shaved sirloin, tonnato, arugula, piave Vecchio, EVOO</p> <p>POLPO* 15 Grilled octopus, black garbanzo beans, green romesco, Calabrian chili vinaigrette</p> <p>CAPE COD MUSSELS* 11 Chorizo sausage, mushrooms, tomato brodo, garlic crostini</p>
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INSALATI

<p>ROASTED BEETS 10 Tri-color quinoa, shaved Brussel sprouts, pomegranate vinaigrette</p> <p>BABY ARUGULA 9 Duck prosciutto, fava beans, candied pecans, goat cheese, spring onion vinaigrette</p> <p>MAX'S CHOPPED 10 Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette</p>	<p>INSALATA DELLA CASA 8 Mixed greens, sherry vinaigrette, cucumbers, red onions</p> <p>With gorgonzola 9</p> <p>CAESAR 8 Romaine, Max's Classic Caesar dressing</p> <p>TUSCAN 10 Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p>
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All salads available with non-fat Orange Sherry Vinaigrette



PASTA

<p>VONGOLE * 16 Cockle & manilla clams, slow roasted tomatoes, garlic white wine</p> <p>WHITE BOLOGNESE 15 Pork and veal ragu, sheep's milk ricotta, pesto Genovese</p> <p>GHIOTTO 18 Plum tomato sauce, capers, basil, garlic, grana padano arugula pesto, Parmigiana Reggiano</p>	<p>BUTTERO 15 Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano</p> <p>PESTO DI ORTICA 14 Grilled chicken, sundried tomatoes, pine nuts, taggiasca olives, nettle pesto</p> <p>GAMBERI* 16 Seared shrimp, tomato medley, basil, garlic white wine sauce</p>
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PANINI E PIATTI

<p>PROSCIUTTO 13 Prosciutto di Parma, provolone, tomatoes arugula, basil pesto</p> <p>TURKEY BLT 13 Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, lemon caper aioli</p> <p>TUSCAN BURGER* 14 AGED Cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce <i>Add applewood smoked bacon 2.00</i></p>	<p>OAK GRILLED SALMON* 16 Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette</p> <p>VEAL SALTIMBOCCA* 18 Pounded veal cutlets, prosciutto di Parma, garlic mashed potatoes, broccoli rabe, lemon-sage pan sauce</p> <p>CHICKEN COBB SALAD 15 Bacon, avocado, tomatoes, hard cooked egg, gorgonzola, chopped chicory, romaine, Brown Derby dressing</p>
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** Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.
Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.*