

## GLUTEN FREE LUNCH MENU

### PRIMI

<p><b>MAX A MIA ANTIPASTO</b> 22 Salumi, Cheeses, Artichoke Hearts, Olives, Marinated Mushrooms, Roasted peppers</p> <p><b>HAND DIPPED RICOTTA</b> 9 Whipped Liuzzi Angeloni ricotta, nduja spread, mission fig marmaletha</p> <p><b>FEDERA</b> 9 Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto</p>	<p><b>CARPACCIO*</b> 11 Pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish</p> <p><b>CAPE COD MUSSELS*</b> 11 Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth</p> <p><b>CALAMARI*</b> 11 Sauteed, sliced cherry peppers, shishito aioli and marinara</p> <p><b>POLPO</b> 11 Grilled marinated octopus, black chick peas, chorizo, saffron~tomato vinaigrette</p>
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### INSALATI

<p><b>CAESAR SALAD</b> 8 Romaine, Max's Classic Caesar dressing</p> <p><b>ARUGULA</b> 9 Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba</p> <p><b>MAX'S CHOPPED SALAD</b> 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></p>	<p> <b>INSALATA DELLA CASA</b> 7 Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions</p> <p>With gorgonzola add 1.25</p> <p><b>TUSCAN SALAD</b> 9 Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p> <p><b>BIBB</b> 9 Rosedale bibb lettuce, pickled red onions, Bussa Orchard grilled peaches, toybox heirloom tomatoes, ricotta salata, lemon vinaigrette</p>
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### PANINI

<p><b>ROASTED CHICKEN</b> 11.95 Herb marinated roasted chicken, baby arugula, calimyrna figs, vincotto, goat cheese, pistachios</p> <p><b>MIA BURGER*</b> 12.95 Smoked mozzarella, vine ripened tomatoes, balsamic marinated grilled red onions, leaf lettuce <i>Add applewood smoked bacon 2.00</i></p>	<p><b>ROAST PORK</b> 12.95 Porchetta, broccoli rabe aglio e olio, aged provolone</p> <p><b>PROSCIUTTO</b> 11.95 Prosciutto di Parma, baby arugula, fresh mozzarella, vincotto</p> <p><b>TURKEY</b> 10.95 House smoked turkey breast, fontina, Roma tomatoes, Calabrian chili aioli</p> <p><b>CUBAN</b> 12.95 Roast pork, ham, pickles, swiss cheese, shishito pepper aioli</p>
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### PASTA

<p><b>BOLOGNESE</b> 11.95 Hearty meat sauce, garlic, ricotta, basil pesto</p> <p><b>BUTTERO</b> 12.95 Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano</p> <p><b>MAX-A-PENNE</b> 11.95 Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano</p> <p><b>VONGOLE*</b> 12.95 Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth</p>
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### PIATTI

<p><b>MAX'S CHICKEN PARMIGIANO*</b> 13.95 Marinara, fresh mozzarella, penne, hand torn basil</p> <p><b>OAK GRILLED SALMON*</b> 15.95 Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad</p> <p><b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD</b> 13.95 Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, chopped chicory, romaine, Brown Derby dressing</p>
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\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.

Max-A-Mia uses only oil that contains no Trans Fatty Acids for all fried foods. Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.