

GLUTEN FREE LUNCH MENU

PRIMI

SALUMI	14.95	CARPACCIO*	8.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata		Max's traditional pepper-crusted sliced raw sirloin, with arugula, shaved Grana Parmigiano and a tomato caper relish	
Add: Marinated Artichokes, cantaloupe noodles, cured olives	2.00 Each	CAPE COD MUSSELS*	8.95
BURRATA DI MIA	8.95	Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
Creamy burrata cheese, Oxen Hill "sweet 100" cherry tomatoes, basil, sea salt		CALAMARI*	8.95
FEDERA	7.95	Sauteed, sliced cherry peppers, lemon aioli and spicy marinara Family style	16.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto			



INSALATI

ARUGULA	8.95	INSALATA DELLA CASA	6.95
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba		Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	
FARM SALAD	8.95	With gorgonzola	7.25
Rosedale bibb lettuce, Oxen Hill giardineira, pancetta, oregano 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
		Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
		<i>All salads available with non-fat Orange Sherry Vinaigrette</i>	

PASTA

GHIOTTO	9.95	BUTTERO	12.95
Plum tomatoes, capers, garlic, basil, Grana Parmigiano		Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	
MAX-A-PENNE	11.95	GAMBERI	14.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Stonington royal red shrimp, olive oil stewed Garlic Farm tomatoes, walla walla onions, basil, dry ricotta	
MAX'S BOLOGNESE	12.95	VERDURA	11.95
Hearty meat sauce, garlic, ricotta, basil pesto		Wood fired Oxen Hill heirloom summer squashes, cherry tomatoes, cannellini beans, pecorino Toscano	
VONGOLE*	14.95		
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth			

PIATTI

ROASTED CHICKEN	10.95	OAK GRILLED SALMON*	14.95
Herb marinated roasted chicken, baby arugula, fresh figs, vincotto, goat cheese, pistachios		Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	
P.L.T	11.95	MAX'S CHICKEN PARMIGIANO*	12.95
Garlic Farm tomatoes, fresh mozzarella, basil, bibb lettuce, pancetta		Marinara, fresh mozzarella, penne, hand torn basil	
ROAST PORK	12.95	GARY CRAIG'S "HOLLYWOOD" COBB SALAD	13.95
Porchetta, broccoli rabe aglio e olio, aged provolone		Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, chopped chicory, romaine, Brown Derby dressing	
MIA BURGER*	12.95		
Smoked mozzarella, Garlic Farm tomatoes, balsamic marinated grilled red onions, red leaf lettuce			
Add applewood smoked bacon	2.00		

**These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness.
for all fried foods. Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.*