

Max Amore

ristorante



LUNCH

GLUTEN FREE

Complimentary Dee's GF bread sticks available upon request

PRIMI

Sicilian Calamari

Sautéed Point Judith calamari, Kalamata olives, capers, anchovies, San Marzano tomatoes 11

Cape Cod Mussels *

Applewood smoked bacon, sweet garlic, plum tomatoes, sherry herb brodo 10

Minestrone

GF pasta, cannellini beans, pesto Genovese 5/6

INSALATE

Della Casa 6/8

Classic Caesar 7/9

Dee's gluten free croutons

Toscana

House greens, fresh mozzarella, Dee's GF croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette 10/12

Antipasto Salad

Romaine, marinated long stem artichokes, aged provolone, Castelvetro olives, giardiniera, fennel salami, prosciutto di Parma, red wine oregano vinaigrette 11/13

Arugula

Baby arugula, shaved fennel, Valencia orange, pistachios, grana padano, preserved lemon vinaigrette 10/12

STONE PIES

(GF Pie Shells from Peace of Mind Baking Company)

Wild Mushroom & Truffle

Tri color oyster mushrooms, black truffle garlic cream, baby arugula, house made ricotta, local hot honey 22

Clam

Freshly shucked cherrystones, stracciatella, pecorino, red pepper flake, scallions 22

Pepperoni

Fresh mozzarella, tomato vodka sauce, grana padano, basil oil 21

Pollo *

Marinated chicken, caramelized onions, asiago, gorgonzola, toasted pine nuts 20

Classic Margherita

San Marzano tomatoes, fior di latte, pecorino, basil, evoo, sea salt 19

Executive Chef ~ David Stickney

Sous Chef ~ Christopher Keroack, Johana Echenique

05/04/2019



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PASTA

Penne con Salsiccia

Grilled sweet link sausage, broccoli rabe, roasted grapes, aglio e olio 16

Capellini con Gamberi *

Seared shrimp, asparagus, pine nuts, asparagus pesto 16

Baked Penne ai Modo Max

Lamberti's hot & sweet Italian sausage, peas, plum tomatoes,
Grana Parmesan cream 16

Penne Bolognese

Hearty Italian meat sauce, pesto, ricotta 16

PIATTI

Wood Grilled Salmon *

Red bliss potatoes, mashed peas, cipollini onions, stone ground mustard vinaigrette 18

"Breadless" Parmigiana *

Sautéed chicken breast, plum tomato sauce, stracciatella, basil, gluten free capellini 15

Ribeye Burger *

Wood grilled 8oz burger, lettuce, tomato, onion, pickle, American cheese, Amore special sauce,
Dee's GF roll, roasted vegetables 16

PANINI

Tacchino

Turkey, applewood bacon, romaine, tomatoes, fontina, aioli, GF baguette,
roasted vegetables 14

Milanese *

Grilled chicken breast, pickled red onions, oven dried tomatoes, arugula, grana padano,
GF baguette, roasted vegetables 16

Salsiccia di Pollo *

Grilled chicken sausage, Italian long hot peppers, caramelized onions, aged provolone,
GF baguette, roasted vegetables 15

CONTORNI

Grilled Asparagus – stone ground mustard vinaigrette, pine nuts 6

Broccoli Rabe – aglio e olio, grilled lemon 6

Roasted Seasonal Vegetables 6

Garlic Spinach 6

* Thoroughly cooking meats, poultry, seafood, shellfish, & eggs
reduces the risk of foodborne illness