

Max & Mia

RISTORANTE

ANTIPASTI

SALUMI, cured olives 4.95 each / all for 12.95
Speck - Smoked Prosciutto, Soppressata, Prosciutto di Parma
Finocchiona Salami.

CHEESE, local honey, Calimyrna Figs 4.95 each / all for 12.95
Parmigiano Reggiano, Gorgonzola Mountain, Navaro,
Pecorino Brillo Chianti, Talleggio.

Add: Roasted Peppers, Long Stem Artichokes, cured olives 2.00 Each

THE MAX AMIA 29.95
One of Everything

FONDUTA 7.95
Sharp provolone fondue, house focaccia



PRIMI

MUSSELS 9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth

CRISPY CALAMARI 8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara

FEDERA 7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella,
arugula, sundried tomato pesto

CARPACCIO 8.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula,
Grana Parmigiano, tomato caper relish

HOUSE MADE MEATBALLS 7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini

INSALATI

INSALATA DELLA CASA 4.95
Mixed greens & sherry vinaigrette
With gorgonzola

CAESAR SALAD 6.25
Romaine, focaccia croutons and Max's Classic Caesar dressing

TUSCAN SALAD 6.95
Mixed greens, kalamata olives, polenta croutons, roasted garlic,
tomatoes, fresh mozzarella, balsamic vinaigrette

GARY CRAIG'S "HOLLYWOOD" COBB SALAD 13.95
Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg,
gorgonzola, pumpernickel croutons, Brown Derby dressing

MAX'S CHOPPED SALAD 7.95
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce,
gorgonzola cheese, sherry vinaigrette

BURRATA DI MIA 8.95
Liuzzi Brothers burrata cheese, Oxen Hill heirloom tomatoes, Tuscan extra virgin
olive oil, basil, sea salt, cracked black pepper

Any Above Appetizer Salad as an Entree with:
chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

POMODORO 14.95
Heirloom tomatoes, buffalo mozzarella, chopped garlic, basil, shaved
walla walla onions

MAIALE 15.95
"Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce,
mozzarella

LITTLENECK CLAM 14.95
Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella,
fried capers

FIG E PROSCIUTTO 14.95
Fontina, Calimyrna Figs, Prosciutto di Parma, lemon dressed arugula,
white truffle acacia honey

POLLO 13.95
Roasted chicken, broccoli, apple-smoked bacon, caramelized onions,
garlic oil, aged Asiago

FORMAGGIO 13.95
Talleggio, asiago, mozzarella, Grana Padano, plum tomato sauce

BRUNCH

BREAKFAST STONE PIE 10.95
Apple-smoked bacon, eggs, Vermont cheddar cheese, shaved red onion, Roma
tomatoes

FRITTATA 10.95
Roasted red peppers, baby spinach, zucchini, goat cheese, plum tomato sauce,
grana Padano

FRIED TOMATO BENEDICT 12.95
Polenta fried heirloom tomato, basil leaf, green onion hollandaise

SPECK BENEDICT 13.95
Smoked prosciutto, green onion hollandaise

CHALLAH FRENCH TOAST 11.95
Egg dipped challah, golden raisin compound butter, local syrup, breakfast
sausage

BEEF SHORT RIB HASH 13.95
Sunny side eggs, grilled filone bread, shaved grana Padano, cracked black
pepper

Brunch Sides 4.00 each

Breakfast sausage

Apple-smoked bacon

Local eggs

Fresh fruit

Bacon-onion hash

WE USE FARM FRESH EGGS FROM FLAMIG FARMS, SIMSBURY, CT

PASTA

PAPPARDELLE 13.95
Black pepper pappardelle, wood fired Garlic Farm tomatoes, patty
pan squash, caramelized onions, 30 day pecorino

PENNE AL BUTTERO 12.95
Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and
Parmigiano cream sauce baked in our wood-fired oven

MAX-A-PENNE 10.95
Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano

MAX'S BOLOGNESE 11.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto

CAPPELLINI GHIOTTO 9.95
Plum tomatoes, capers, garlic, basil, grana Parmigiano



PIATTI

EGGPLANT LASAGNA 12.95
Eggplant, provolone, mozzarella, tomato-butter sauce

GRILLED CHICKEN PANINI 10.95
Grilled chicken, Oxen Hill Farm heirloom tomato, basil pesto, fresh
mozzarella

GRILLED ATLANTIC SALMON* 14.95
Guanciale, fava beans, caramelized fennel, herb salad, citrus-pressed
extra virgin olive oil

TUSCAN BURGER* 9.95
Oak grilled CAB, aged provolone, tomatoes, balsamic marinated red onion,
leaf lettuce, hand cut garlic chips

MORTADELLA 9.95
Aged provolone, Rosedale Farms bibb lettuce, peperonata aioli