

MaxaMia

RISTORANTE

ANTIPASTI

SALUMI , cured olives, olive oil, crostini Speck - Smoked Prosciutto Soppresata Prosciutto di Parma Finocchiona Salami, P.G. Molinari & Sons	4.95 each / all for 12.95
CHEESE , local honey, crostini Parmigiano Reggiano, cow, aged 30 months Gorgonzola Mountain, cow, Navaro, 6 months Pecorino Brillo Chianti, sheep, Tuscany, 9 months Talleggio, cow, Lombardy, 1 month	4.95 each / all for 12.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
FONDATA Sharp provolone fondue, house focaccia	7.95



PRIMI

MUSSELS Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
CRISPY CALAMARI Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95
CARPACCIO Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	8.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	7.95/ Family Style 14.95

INSALATI

INSALATA DELLA CASA Mixed greens & sherry vinaigrette With gorgonzola	4.95	ROSEDALE SALAD Bibb lettuce, cucumbers, pickled red onions, sungold tomatoes, green goddess dressing	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	6.95	BURRATA DI MIA Creamy burrata cheese, Oxen Hill heirloom tomatoes, Tuscan extra virgin olive oil basil, sea salt, cracked black pepper	8.95
	7.95		

Any Above Appetizer Salad as an Entree with:

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95 | hanger steak 15.95

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

POMODORO Heirloom tomatoes, buffalo mozzarella, chopped garlic, basil, shaved walla walla onions	14.95	FIG E PROSCIUTTO Fontina, Calimyrna figs, Prosciutto di Parma, lemon dressed arugula, white truffle acacia honey	14.95
MAIALE "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	POLLO Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
LITTLENECK CLAM Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers	14.95	FORMAGGIO Talleggio, asiago, mozzarella, Grana Padano, plum tomato sauce	13.95

PASTA

CAPELLINI GHIOTTO Plum tomatoes, capers, garlic, basil, Grana Parmigiano	9.95	PENNE AL BUTTERO Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	11.95	PAPPARDELLE Black pepper pappardelle, wood fired Garlic Farm tomatoes, patty pan squash, caramelized onions, 30 day pecorino	13.95
MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	12.95	SCAMPI Sautéed shrimp, fresh fettuccini, slow roasted tomatoes, capers, lemon white wine butter	14.95
SPAGHETTI CARBONARA Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano	11.95		

ADD TO ANY PASTA - SWEET FENNEL SAUSAGE OR CHICKEN 3.95 ~ SHRIMP 5.95

All pasta dishes are available with whole wheat penne or Le Veneziane gluten free corn pasta from Italy

PANINI

GRILLED CHICKEN Oxen Hill Farm heirloom tomato, basil pesto, fresh mozzarella	8.95
MORTADELLA Aged provolone, Rosedale Farms bibb lettuce, peperonata aioli	9.95
SALSICCIA Grilled hot link sausage, broccoli rabe aglio e olio, sungold tomato jam	9.95
TUSCAN BURGER* Oak-Grilled Angus beef, provolone, Garlic Farm tomatoes, balsamic marinated grilled red onions, leaf lettuce, house-made potato chips	9.95

PIATTI

MAX'S CHICKEN PARMIGIANO Herb-breaded chicken breast, marinara, provolone, spaghetti	11.95
EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
GRILLED ATLANTIC SALMON* Guanciale, fava beans, caramelized fennel, herb salad, citrus-pressed extra virgin olive oil	14.95
GARY CRAIG'S "HOLLYWOOD" COBB SALAD Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola pumpernickel croutons, chopped chicory, romaine, Brown Derby dressing	13.95



TUSCAN AND FOCACCIA BREADS AVAILABLE UPON REQUEST.