



## ANTIPASTI

<b>SALUMI</b> , cured olives, Sicilian eggplant caponata	4.95 each / all for 12.95
<b>CHEESE</b> , local honey, calimyrna figs	4.95 each / all for 12.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
<b>THE MAX A MIA</b> One of Everything	29.95
<b>ARRANCINI</b> Crispy breaded saffron and fontina risotto balls, pancetta aioli, saba	7.95
<b>BURRATA DI MIA</b> Liuzzi Brothers burrata cheese, slow-roasted tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	8.95

## PRIMI

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

## INSALATI

<b>INSALATA DELLA CASA</b> Mixed greens & sherry vinaigrette With gorgonzola	4.95	<b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD</b> Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, Brown Derby dressing	13.95
<b>CAESAR SALAD</b> Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	<b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
<b>TUSCAN SALAD</b> Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	6.95	<b>SPINACI</b> Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette	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

*All salads available with non-fat Orange Sherry Vinaigrette.*



## STONE PIES

<b>MARGHERITA</b> Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	13.95	<b>POLLO</b> Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
<b>MAIALE</b> "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	<b>PUTTANESCA</b> Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	14.95
<b>BIANCA</b> Goat cheese, mozzarella, Grana Padano, caramelized cipolini onions, toasted pine nuts, saba	14.95	<b>FUNGHI</b> Brown & white beech mushrooms, crimini, king oyster, herbed ricotta, wilted baby spinach	14.95

## BRUNCH

<b>BREAKFAST STONE PIE</b> Apple-smoked bacon, eggs, Vermont cheddar cheese, shaved red onion, Roma tomatoes	10.95	<b>PORK BELLY BENEDICT</b> Crispy fried pork belly, preserved lemon hollandaise	12.95,
<b>FRITTATA</b> Roasted red peppers, baby spinach, delicata squash, goat cheese, plum tomato sauce, grana Padano	10.95	<b>FRENCH TOAST</b> Egg dipped challah, cinnamon mascarpone, local syrup, breakfast sausage	11.95
<b>MIA LEO</b> Farm eggs, smoked salmon, caramelized onions, bacon~onion hash	13.95	<b>BEEF SHORT RIB HASH</b> Sunny side eggs, grilled filone bread, shaved grana Padano, cracked black pepper	13.95

**Brunch Sides** 4.00 each

**Breakfast sausage      Applewood smoked bacon      Farm fresh eggs      Fresh fruit      Bacon-onion hash**

## PASTA

<b>SCAMPI</b> Spaghetti, shrimp, slow roasted tomatoes, leeks, capers, lemon butter sauce	14.95
<b>PENNE AL BUTTERO</b> Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
<b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano	10.95
<b>MAX'S BOLOGNESE</b> Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	11.95
<b>CAPPELLINI GHIOTTO</b> Plum tomatoes, capers, garlic, basil, grana Parmigiano	9.95

## PIATTI E PANINI

<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
<b>GRILLED CHICKEN PANINI</b> Grilled chicken, house oven roasted tomatoes, basil pesto, fresh mozzarella	10.95
<b>OAK GRILLED SALMON*</b> Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel	14.95
<b>TUSCAN BURGER*</b> Oak grilled CAB, aged provolone, tomatoes, balsamic marinated red onion, leaf lettuce, parmigiano~herb fries	9.95
<b>MELANZANA</b> Grilled marinated eggplant, asiago, arugula, tomato butter	8.95



*18% gratuity added to parties of 10 or more. \*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*

*Executive Chef David Stickney Sous Chefs Silvio Martos, Derek Jakobait*