

# Max a Mia

RISTORANTE

## LIBATIONS

<b>MIA'S BLOODY MARY</b> House-Made Bloody Mary Mix, Aquavit	10
<b>THE OTHER DRIVER</b> Lagunitas IPA, Citadelle Gin, Fresh Orange Juice	9
<b>BLOOD ORANGE COCKTAIL</b> Campari, St. George Citrus Vodka, Effervescent	9
<b>NOT YOUR USUAL COFFEE</b> Presidential port, Three Olives Triple Espresso Vodka, Tuaca, Egg Whites	10
<b>BONES' BELLINI</b> Tito's Vodka, Midori, Peachtree, Cranberry Juice, Pineapple Juice, Prosecco	10

## PRIMI

<b>CAPE COD MUSSELS*</b> Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	10.95
<b>BURRATA DI MIA</b> Creamy burrata cheese, beet carpaccio, arugula, black pepper	8.95
<b>CARPACCIO*</b> Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	9.95
<b>POINT JUDITH CALAMARI*</b> Cherry peppers, lemon aioli, spicy marinara	9.95 / Family style 18.95
<b>HOUSE MADE MEATBALLS</b> Beef, sausage and ricotta meatballs, plum tomato sauce, garlic crostini	8.95/ Family Style 16.95

## INSALATI

<b>INSALATA DELLA CASA</b> Mixed greens, sherry vinaigrette, cucumbers, red onions With gorgonzola	7.95 9.50	<b>ARUGULA</b> Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing	8.95
<b>CAESAR SALAD</b> Romaine, focaccia croutons and Max's Classic Caesar dressing	7.95	<b>KALE SALAD</b> Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	9.95
<b>TUSCAN SALAD</b> Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	9.95	<b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	9.95

**Any Above Appetizer Salad as an Entree with:**

chicken 13.95 | shrimp 15.95 | salmon 17.95 | calamari fritti 15.95 | scallops 18.95 | hanger steak 17.95

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

## STONE PIES

<b>MARGHERITA</b> Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil	14.95	<b>POLLO*</b> Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	14.95
<b>SOPRESSATA</b> Molinari sopressata, roasted peppers, taggiasca olives, shaved red onions, chili flake, mozzarella, grana parmigiano	15.95	<b>VERDURA</b> Spinach, roasted peppers, slow roasted tomatoes, marinara, mozzarella, asiago	14.95
<b>BIANCO</b> Apple-smoked bacon, Yukon gold potatoes, red onion, garlic cream, fontina, truffle oil	14.95	<b>FUNGHI</b> Herb marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	15.95

## BRUNCH

<b>UOVA BIANCO AL FORNO *</b> Farm fresh eggs poached in a spicy tomato sauce, parmesan, grilled bread	13.95	<b>BENEDICT DI PARMA *</b> Prosciutto di parma, poached eggs, hollandaise, arugula, extra virgin olive oil, fresh lemon	14.95
<b>FRITTATA</b> Yukon gold potatoes, braised onions, eggs, tomato salsa, arugula salad	12.95	<b>BRIOCHE FRENCH TOAST BREAD PUDDING*</b> Seasonal fruit, apple wood smoked bacon	13.95
<b>UOVO PANINO *</b> Grilled sausage patty, fried egg, cheddar cheese, lemon dressed arugula, ciabatta	11.95	<b>BRAISED PORK BELLY &amp; SWEET POTATO HASH</b> Scallions, peppers, fried egg	13.95

**Brunch Sides** 4.00 each

**Applewood smoked bacon      Farm fresh eggs      Fresh fruit      Homefries      Avocado toast**

## PASTA

<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	14.95
<b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano	13.95
<b>MAX'S BOLOGNESE</b> Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	14.95
<b>GAMBERI*</b> Hand cut linguini, shrimp, melted white anchovies, taggiasca olives, capers, spicy marinara, Calabrian chili	15.95

## PIATTI E PANINI

<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato-butter sauce	13.95
<b>FRIED CHICKEN</b> Triple breaded, ciabatta roll, American cheese, fried egg, tabasco aioli	12.95
<b>OAK GRILLED SALMON*</b> Mustard lentils, horseradish crema, taggiasca olive tapenade	17.95
<b>TUSCAN BURGER*</b> Cheddar cheese, tomato, red onions, pickles, parmesan aioli, red leaf lettuce, parmesan-herb fries	13.95
Add applewood smoked bacon	2.00
Add an egg	2.00

*\*These items are cooked to order. 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, whenever possible.*

**Executive Chef** Ben Slogesky **Sous Chefs** Colin Mercuri & John Stickney