

ANTIPASTI

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| SALUMI | 14.95 |
| Prosciutto di Parma, sweet coppa, speck, finochiona, caponata | |
| CHEESE | 14.95 |
| Taleggio, pecorino chianti, gorgonzola mountain, grana padano | |
| Add marinated artichokes, roasted peppers, cured olives | 2.00 each |
| POINT JUDITH CALAMARI | 8.95 / Family style 16.95 |
| Cherry peppers, lemon aioli, spicy marinara | |
| HOUSE MADE MEATBALLS | 7.95/ Family Style 14.95 |
| Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini | |



PRIMI

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| CAPE COD MUSSELS | 9.95 |
| Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth | |
| BURRATA DI MIA | 8.95 |
| Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper | |
| FEDERA | 7.95 |
| Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto | |
| CARPACCIO* | 9.95 |
| Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish | |

INSALATI

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| INSALATA DELLA CASA | 6.95 | GARY CRAIG'S "HOLLYWOOD" COBB SALAD | 13.95 |
| Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions | | Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, Brown Derby dressing | |
| With gorgonzola | 7.25 | MAX'S CHOPPED SALAD | 7.95 |
| CAESAR SALAD | 6.95 | Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette | |
| Romaine, focaccia croutons and Max's Classic Caesar dressing | | POACHED APPLE | 8.95 |
| TUSCAN SALAD | 7.95 | Chicory, prosecco poached apples, grappa soaked currants, pistachios, bacon~gorgonzola vinaigrette | |
| Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette | | | |

Any Above Appetizer Salad as an Entree with:

chicken 12.95 | shrimp 13.95 | salmon 15.95 | calamari fritti 13.95 | scallops 17.95 | hanger steak 16.95

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

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| MARGHERITA | 14.95 | PUTTANESCA | 16.95 |
| Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil | | Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce | |
| SALSICCIA | 15.95 | PANCETTA | 15.95 |
| Fontina, sweet sausage, wood fired broccoli rabe, sweet garlic cloves, Calabrian chili flake, grana Padano | | Pancetta, goat cheese, leeks, roasted garlic, oven dried tomatoes, sage, plum tomato sauce | |
| PORCINI | 15.95 | POLLO | 14.95 |
| Taleggio, porcini mushrooms, marcona almonds, cipolini onions, local honey | | Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago | |

BRUNCH

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| UOVA AL FORNO | 12.95 | BRAISED PANCETTA BENEDICT | 13.95 |
| Farm fresh eggs wood oven poached in smoked prosciutto ragu, sweet roasted garlic crostini, grana Padano | | Slow roasted pancetta, rosemary hollandaise, bacon onion hash | |
| TORTA | 11.95 | FRENCH TOAST | 11.95 |
| Quiche of melted leeks, smoked mozzarella, porcini mushrooms, balsamic dressed house greens | | Egg dipped challah, cinnamon mascarpone, local syrup, apple wood smoked bacon | |
| POLENTA & EGGS | 14.95 | HANGER STEAK* | 15.95 |
| White prosciutto, & herb white polenta, braised beef short rib, farm fresh eggs, grilled Tuscan bread | | Oak grilled hanger steak, farm fresh eggs, bacon onion hash, hollandaise | |

Brunch Sides 4.00 each

Applewood smoked bacon

Farm fresh eggs

Fresh fruit

Bacon-onion hash

PASTA

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| SCAMPI | 14.95 |
| Linguini, shrimp, slow roasted tomatoes, white wine lemon butter, fried capers | |
| 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 | |

PIATTI E PANINI

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| EGGPLANT LASAGNA | 12.95 |
| Eggplant, provolone, mozzarella, tomato-butter sauce | |
| GRILLED CHICKEN PANINI | 9.95 |
| Pancetta, sharp provolone, red leaf lettuce, Roma tomatoes, caper aioli | |
| OAK GRILLED SALMON* | 15.95 |
| Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel | |
| TUSCAN BURGER* | 10.95 |
| Oak grilled CAB, aged provolone, tomatoes, balsamic marinated red onion, leaf lettuce, parmigiano~herb fries | |

LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95

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, whenever possible.

Executive Chef David Stickney Sous Chefs Silvio Martos, James Casey