

## LIBATIONS

<b>MIA'S BLOODY MARY</b> House-made Bloody Mary Mix, Aquavit...	10
<b>THE OTHER DRIVER</b> Lagunitas IPA, Fresh Orange Juice, Citadelle Gin	9
<b>BLOOD ORANGE COCKTAIL</b> Campari, Stolichnaya Ohranj, splash soda water	9
<b>NOT YOUR USUAL COFFEE</b> Presidential port, Three Olives Triple Espresso Vodka, Tuaca, egg whites	10
<b>TUSCAN EYE OPENER</b> Grapefruit, cranberry, prosecco, triple sec	9

## PRIMI

<b>CAPE COD MUSSELS*</b> Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	10.95
<b>BURRATA DI MIA</b> Creamy burrata cheese, slow roasted tomatoes, basil, sea salt	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, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	8.95/ Family Style 16.95

## INSALATI

<b>INSALATA DELLA CASA</b> Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions With gorgonzola	7.95 9.50	<b>ARUGULA</b> Baby arugula, roasted heirloom baby carrots, pickled red onions, fresh squeezed lemon, extra virgin olive oil, saba	8.95
<b>CAESAR SALAD</b> Romaine, focaccia croutons and Max's Classic Caesar dressing	7.95	<b>KALE SALAD</b> Tuscan kale, red & golden beets, truffle honey goat cheese, toasted pumpkin seeds, aged white balsamic vinaigrette	8.95
<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	7.95

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

chicken 13.95 | shrimp 14.95 | salmon 16.95 | calamari fritti 14.95 | scallops 18.95 | hanger steak 17.95

*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> Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	14.95
<b>POLPETTI*</b> Fontina, ricotta, veal & pork meatballs, roasted red peppers, plum tomato sauce	14.95	<b>FICO</b> Mission figs, pancetta, melted leeks, gorgonzola dolce, garlic oil	13.95
<b>GAMBERI*</b> Shrimp, romesco sauce, roasted red peppers, spinach, fontina	15.95	<b>FUNGHI</b> Saba marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	15.95

## BRUNCH

<b>UOVA BIANCO AL FORNO *</b> Farm fresh egg whites, roasted root vegetables, fresh mozzarella sweet roasted garlic crostini	13.95	<b>BENEDICT DI PARMA *</b> Prosciutto di parma, poached eggs, roasted tomato hollandaise, arugula, extra virgin olive oil, fresh lemon	14.95
<b>SHRIMP AND GRITS*</b> Stone milled roasted grits, chorizo sausage, blackened gulf shrimp, sharp cheddar cheese, sunny side eggs	14.95	<b>FRENCH TOAST*</b> Egg dipped cinnamon sugar challah, tiramisu cream, apple wood smoked bacon	13.95
<b>BREAKFAST PIE</b> Applewood smoked bacon, red onions, Yukon gold potatoes, sunny side up eggs, garlic oil, fontina	14.95	<b>HANGER STEAK*</b> Oak grilled hanger steak, farm fresh eggs, homefries, hollandaise	17.95

**Brunch Sides** 4.00 each

**Applewood smoked bacon**

**Farm fresh eggs**

**Fresh fruit**

**Homefries**

## 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> Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	14.95
<b>PUTTANESCA*</b> Spaghetti, shrimp, melted anchovies, taggiasca olives, capers, marinated Calabrian chili	15.95

## PIATTI E PANINI

<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato-butter sauce	13.95
<b>ROASTED CHICKEN WRAP</b> Pancetta, sharp provolone, red leaf lettuce, Roma tomatoes, caper aioli	12.95
<b>OAK GRILLED SALMON*</b> Root vegetable~guanciale hash, braised swiss chard, fig & orange gastrique	16.95
<b>TUSCAN BURGER*</b> Smoked mozzarella, tomatoes, balsamic marinated grilled red onions, 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** Colin Mercuri **Sous Chef** John Stickney