

ANTIPASTI

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

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

INSALATA DELLA CASA	6.95	GARY CRAIG'S "HOLLYWOOD" COBB SALAD	13.95
Mixed greens & sherry vinaigrette		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		SPINACI	8.95
TUSCAN SALAD	7.95	Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig 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

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

BREAKFAST STONE PIE	12.95	PROSCIUTTO BENEDICT	12.95
Apple-smoked bacon, eggs, Vermont cheddar cheese, shaved red onion, Roma tomatoes		Parma prosciutto, farm fresh eggs, preserved lemon hollandaise	
FRITTATA	11.95	FRENCH TOAST	11.95
Roasted red peppers, baby spinach, delicata squash, goat cheese, plum tomato sauce, grana Padano, bacon onion hash		Egg dipped challah, cinnamon mascarpone, local syrup, apple wood smoked bacon	
MIA LEO	13.95	HANGER STEAK*	18.95
Farm eggs, smoked salmon, caramelized onions, bacon~onion hash		Oak grilled hanger steak, farm fresh eggs, bacon onion hash, green onion hollandaise	

Brunch Sides 4.00 each

Applewood smoked bacon

Farm fresh eggs

Fresh fruit

Bacon-onion hash

PASTA

SCAMPI	14.95
Red beet cappellini, 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	
CAPELLINI GHIOTTO	9.95
Plum tomatoes, capers, garlic, basil, grana Parmigiano	

PIATTI E PANINI

EGGPLANT LASAGNA	12.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
GRILLED CHICKEN PANINI	9.95
Pancetta, sharp provolone, red leaf lettuce, Garlic Farm 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