

MaxA Mia

RISTORANTE



ANTIPASTI

SALUMI , cured olives, Sicilian eggplant caponata Speck - Smoked Prosciutto, Soppressata, Prosciutto di Parma Finocchiona Salami.	4.95 each / all for 12.95
CHEESE , local honey, calimyrna figs Parmigiano Reggiano, Gorgonzola Mountain, Navaro, Pecorino Brillo Chianti, Talleggio.	4.95 each / all for 12.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
THE MAX A MIA One of Everything	29.95
FONDUTA Sharp provolone fondue, house focaccia	7.95
ARRANCINI Crispy breaded saffron and fontina risotto balls, pancetta aioli, saba	7.95

PRIMI

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

INSALATI

INSALATA DELLA CASA Mixed greens & sherry vinaigrette With gorgonzola	4.95	GARY CRAIG'S "HOLLYWOOD" COBB SALAD Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, Brown Derby dressing	13.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	6.95	BURRATA DI MIA Liuzzi Brothers burrata cheese, slow-roasted tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	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

MARGHERITA Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	13.95	POLLO Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
MAIALE "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	GAMBERI Marinated shrimp, fresh mozzarella, red onions, caper berries, saba	14.95
LITTLENECK CLAM Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers	14.95	PROSCIUTTO Gorgonzola dolce, grappa soaked dried cherries, melted leeks, prosciutto di parma, white truffle acacia honey	14.95

BRUNCH

BREAKFAST STONE PIE Apple-smoked bacon, eggs, Vermont cheddar cheese, shaved red onion, Roma tomatoes	10.95	HOT SAUSAGE BENEDICT Grilled hot link sausage, caramelized shallot hollandaise	13.95
FRITTATA Roasted red peppers, baby spinach, delicata squash, goat cheese, plum tomato sauce, grana Padano	10.95	CHALLAH FRENCH TOAST Egg dipped challah, golden raisin compound butter, local syrup, breakfast sausage	11.95
MIA LEO Farm eggs, smoked salmon, caramelized onions, bacon-onion hash	13.95	BEEF SHORT RIB HASH Sunny side eggs, grilled filone bread, shaved grana Padano, cracked black pepper	13.95

Brunch Sides 4.00 each

Breakfast sausage Apple-smoked bacon Local eggs Fresh fruit Bacon-onion hash

PASTA

MALTAGLIATTI Hand cut black pepper pasta, wood fired cauliflower, speck, crispy fried pasta gremolata	11.95
PENNE AL BUTTERO Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano	10.95
MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	11.95
CAPPELLINI GHIOTTO Plum tomatoes, capers, garlic, basil, grana Parmigiano	9.95

PIATTI E PANINI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
GRILLED CHICKEN PANINI Grilled chicken, house oven roasted tomato, basil pesto, fresh mozzarella	10.95
GRILLED ATLANTIC SALMON* Root vegetable & pancetta hash, roasted leek pesto, beluga lentils, extra virgin olive oil	14.95
TUSCAN BURGER* Oak grilled CAB, aged provolone, tomatoes, balsamic marinated red onion, leaf lettuce, hand cut garlic chips	9.95
SALSICCIA Grilled hot link sausage, Fontina, broccoli rabe aglio e olio, sungold tomato	9.95



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