

Max a Mia

RISTORANTE

LIBATIONS

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



PRIMI

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

INSALATI

INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, red onions With gorgonzola	7.95 9.50	ARUGULA Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	7.95	KALE SALAD Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	9.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	9.95	MEDITERRANEAN Cucumbers, tomatoes, shaved red onions, Kalamata olives, feta cheese, chopped romaine lettuce, red wine 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

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

BRUNCH

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

PENNE AL BUTTERO Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	14.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano	13.95
MAX'S BOLOGNESE Meat ragu, marinara, mezzi rigatoni, garlic, ricotta, pesto Genovese	14.95
GAMBERI* Hand cut linguini, shrimp, melted white anchovies, taggiasca olives, capers, spicy marinara, Calabrian chili	15.95

PIATTI E PANINI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	13.95
VEGETABLE WRAP Spinach, cucumbers, pickled carrots, tomato, hummus, pesto	11.95
OAK GRILLED SALMON* Mustard lentils, horseradish crema, taggiasca olive tapenade	17.95
TUSCAN BURGER* 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