

ANTIPASTI

SALUMI	14.95
Prosciutto di parma, sweet coppa, speck, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
POINT JUDITH CALAMARI*	9.50 / Family style 17.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	8.50/ Family Style 16.50
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
POLPO	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	

INSALATI

INSALATA DELLA CASA	6.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	
With gorgonzola	add 1.25
CAESAR SALAD	7.50
Romaine, focaccia croutons and Max's classic caesar dressing	
TUSCAN SALAD	8.50
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	

CAPE COD MUSSELS*	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95
Creamy burrata cheese, slow roasted tomatoes, basil, sea salt	
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	

GARY CRAIG'S "HOLLYWOOD" COBB SALAD	13.95
Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, brown derby dressing	
MAX'S CHOPPED SALAD	7.95
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
KALE SALAD	8.95
Chopped kale, pumpkin seeds, humboldt fog goat cheese, creamy roasted garlic vinaigrette	

Any Above Appetizer Salad as an Entree with:

chicken 13.95 | shrimp 14.95 | salmon 16.95 | calamari fritti 15.95 | scallops 17.95 | hanger steak 18.95

All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

MARGHERITA	13.95
Hand crushed san marzano tomatoes, liuzzi angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	
POLPETTI*	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce	
FIG	15.95
Calimyrna figs, smoked prosciutto, gorgonzola mountain, shaved kale, vincotto	

POLLO*	13.95
Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
BRUSSELS SPROUT	14.95
Caramelized brussels sprouts, agrodolce butternut squash, garlic~truffle cream, fontina	
CAULIFLOWER	14.95
Wood fired cauliflower, mozzarella, caramelized onions, pecorino, seasoned bread crumbs	

BRUNCH

FRITATTA *	13.95
Winter vegetables, goat cheese, baby spinach, plum tomato sauce	
LOX STONE PIE	15.95
House smoked salmon, shaved red onions, stracciatella mozzarella, capers, herb cream cheese	
BISCUITS AND GRAVY*	14.95
Buttermilk~fontina biscuit, fennel sausage gravy, farmers cow eggs	

RIBEYE BENEDICT*	16.95
Shaved ribeye, caramelized onions, truffle hollandaise, bacon~onion hash	
FRENCH TOAST*	13.95
Amarula dipped brioche, tiramisu cream, applewood smoked bacon	
SHORT RIB SANDWICH*	14.95
Braised beef short rib, fried egg, provolone cheese, cipollini compote, grilled brioche roll, truffle hollandaise	

Brunch Sides 4.00 each

Applewood smoked bacon

Farm fresh eggs

Fresh fruit

Bacon-onion hash

PASTA

CAPPELLINI GHIOTTO	11.95
Plum tomatoes, capers, garlic, basil, grana padano	
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	11.95
Grilled chicken, escarole, tomatoes, garlic, grana parmigiano	
MAX'S BOLOGNESE	12.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	

PIATTI E PANINI

EGGPLANT LASAGNA	12.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
ROASTED CHICKEN WRAP	12.95
Herb marinated roasted chicken, baby arugula, calimyrna figs, vincotto, goat cheese, pistachios, sundried tomato wrap	
OAK GRILLED SALMON*	15.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel	
MIA BURGER*	12.95
Smoked mozzarella, vine ripened tomatoes, balsamic marinated grilled red onions, leaf lettuce, parmesan~herb fries, brioche roll	

Add applewood smoked bacon 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 David Stickney Sous Chefs Silvio Martos, James Casey