

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, cucumbers, radishes, red onions		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		POACHED APPLE	8.95
TUSCAN SALAD	7.95	Chicory, prosecco poached apples, grappa soaked currants, pistachios, bacon~gorgonzola 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	13.95	PUTTANESCA*	15.95
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*	13.95	PANCETTA	14.95
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	14.95	POLLO*	13.95
Taleggio, porcini mushrooms, marcona almonds, cipolini onions, local honey		Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	

BRUNCH

UOVA AL FORNO *	12.95	BRAISED PANCETTA BENEDICT*	13.95
Farm fresh eggs wood oven poached in smoked prosciutto ragu, sweet roasted garlic crostini, grana Padano		Slow roasted pancetta, rosemary hollandaise, bacon onion hash	
TORTA*	11.95	FRENCH TOAST*	11.95
Quiche of melted leeks, smoked mozzarella, porcini mushrooms, balsamic dressed house greens		Egg dipped challah, cinnamon mascarpone, local syrup, apple wood smoked bacon	
POLENTA & EGGS*	14.95	HANGER STEAK*	15.95
White prosciutto, & herb white polenta, braised beef short rib, farm fresh eggs, grilled Tuscan bread		Oak grilled hanger steak, farm fresh eggs, bacon onion hash, hollandaise	

Brunch Sides 4.00 each

Applewood smoked bacon

Farm fresh eggs

Fresh fruit

Bacon-onion hash

PASTA

SCAMPI*	14.95
Linguini, 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	

PIATTI E PANINI

EGGPLANT LASAGNA	12.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
GRILLED CHICKEN PANINI*	9.95
Pancetta, sharp provolone, red leaf lettuce, Roma 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
Aged provolone, tomatoes, balsamic marinated red onion, leaf lettuce, parmigiano~herb fries	

LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95

*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