

PRIMI

FUNGHI / 12

Wood fired mushrooms, ricotta, local egg, truffled pecorino



BEEF CARPACCIO* / 11

Shaved sirloin, tonnato, arugula, piave Vecchio, tomato caper relish, EVOO



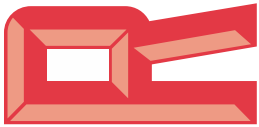
CAPE COD MUSSELS* / 11

Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo



POINT JUDITH CALAMARI* / 9 / 18

Cherry peppers, lemon aioli, spicy marinara



HOUSE MADE MEATBALLS / 8 / 16

Beef, pork and veal meatballs, marinara, parmigiano



BRUNCH

MIA BENEDICT* / 13

Poached farm fresh eggs, prosciutto di Parma, olive bread, hollandaise

BISCUITS AND GRAVY* / 13

Buttermilk biscuits, white bolognese, 2 eggs, scallions, hash browns

CHEF'S SUNDAY GRAVY / 16

House made meatballs, sweet Italian sausage, braised prosciutto, San Marzano tomatoes, pappardelle, ricotta salata

LIBATIONS

MIA'S BLOODY MARY / 10

House-Made Bloody Mary Mix, applewood smoked bacon & roasted garlic infused vodka

THE OTHER DRIVER / 9

Lagunitas IPA, Citadelle Gin, Fresh Orange Juice

GRAPEFRUIT APEROL SPRITZ / 10

Bisol Jeio Prosecco, Aperol, grapefruit juice, soda water

COLD BREW 'TINI / 10

House-made Irish Cream, Skyy Vanilla Vodka, cold brew coffee

REVIVER DE MIA / 12

Cointreau, BMD "Ethereal" Gin, Cocchi Americano, lemon juice

LOBSTER BENEDICT* / 22

Poached farm fresh eggs, asparagus, hollandaise, English muffin

POLENTA WAFFLES / 13

Blackberry compote, whipped mascarpone, applewood smoked bacon, local maple syrup

GRILLED ANGUS STEAK AND EGGS* / 16

Farm fresh eggs cooked to order, spring onion potato hash, demi

BRUNCH SIDES

Applewood smoked bacon | Farm fresh eggs (2) | Fresh fruit | Homefries

BUON APPETITO

INSALATI

CAESAR / 8 / 10

Romaine, garlic croutons, Grana Padano, Max's Classic Caesar dressing

TUSCAN / 10 / 12

Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

MAX'S CHOPPED / 10 / 12

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

ROASTED BEETS / 10 / 12

Tri-color quinoa, shaved Brussel sprouts, goat cheese, pomegranate vinaigrette

BABY ARUGULA / 11 / 13

Duck prosciutto, fava beans, candied pecans, local feta, spring onion vinaigrette

BURRATA / 12

Bibb lettuce, prosciutto di speck, slow roasted tomatoes, pistachio vinaigrette

ANY SALAD ABOVE AS ENTREE, ADD

Chicken / 6 Calamari Fritti / 8 Shrimp / 8
Scallops / 11 Salmon / 9 Hanger Steak / 11

PASTA

PENNE AL BUTTERO / 15

Sweet Italian sausage, tomatoes, garlic, Calabrian chili flake, peas, and parmigiano cream sauce baked in our wood-fired oven

RICOTTA GNOCCHI / 14

Asparagus, radicchio, sugar snap peas, fresh fennel, black garlic brodo

WHITE BOLOGNESE / 15

Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto Genovese

GRANDMA LUNDGREN'S STUFFED SHELLS / 15

Sausage, beef, and cheese stuffed, san Marzano tomato sauce, basil, Grana Padano

PESTO DI ORTICA / 14

Grilled chicken, sundried tomatoes, pine nuts, taggiasca olives, nettle pesto, gemelli

*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 Stephen Lundgren

STONE PIES

POMODORO / 14

Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, Maldon sea salt

GAMBERI* / 16

Shrimp, sweetie drop peppers, nduja, shallots, parmigiana, herb oil

MANZO / 16

Beef tenderloin, pickled onions, gorgonzola, arugula, parmigiana

POLLO* / 15

Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago

MELANZANA / 15

Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella

SMOKED SALMON / 17

Smoked salmon, tomato, shallots, creme fraiche, crispy capers, mozzarella, parmesan, herb oil

PIATTI

EGGPLANT LASAGNA / 14

Eggplant, provolone, mozzarella, tomato-butter sauce

OAK GRILLED SALMON* / 16

Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette

CATCH OF THE DAY / MP

Spring vegetable succotash, watercress sauce, paprika oil

TUSCAN BURGER* / 14

Cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce, parmesan herb fries

Add Applewood smoked bacon / 2

Add an egg / 2