



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	

PRIMI

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	

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	add 1.25	MAX'S CHOPPED SALAD	7.95
CAESAR SALAD	7.50	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Romaine, focaccia croutons and Max's classic caesar dressing		KALE SALAD	8.95
TUSCAN SALAD	8.50	Chopped kale, roasted beets, pine nuts, humboldt fog goat cheese, creamy roasted garlic vinaigrette	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic 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	POLLO*	13.95
Hand crushed san marzano tomatoes, liuzzi angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
POLPETTI*	14.95	CARCIOFI	15.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Fried artichokes, taggiasca, marinated oyster mushrooms, fontina, marinara	
PROSCIUTTO	15.95	HAWAIIAN	14.95
Stracciatella mozzarella, pickled red onions, pea tendrils. Prosciutto di Parma		Coconut gouda, charred pineapple, sweet coppa, garlic cream	

BRUNCH

FRITATTA *	13.95	RIBEYE BENEDICT*	16.95
Winter vegetables, goat cheese, baby spinach, plum tomato sauce		Shaved ribeye, caramelized onions, truffle hollandaise, bacon~onion hash	
LOX STONE PIE	15.95	FRENCH TOAST*	13.95
House smoked salmon, shaved red onions, stracciatella mozzarella, capers, herb cream cheese		Amarula dipped brioche, tiramisu cream, applewood smoked bacon	
BISCUITS AND GRAVY*	14.95	SHORT RIB SANDWICH*	14.95
Buttermilk~fontina biscuit, fennel sausage gravy, farmers cow eggs		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

CAPELLINI 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	

**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 Chef Colin Mercuri Colin