

Max & Mia

RISTORANTE

LIBATIONS

MIA'S BLOODY MARY House-Made Bloody Mary Mix, Applewood Smoked Bacon & Roasted Garlic Infused Vodka	10
THE OTHER DRIVER Lagunitas IPA, Citadelle Gin, Fresh Orange Juice	9
BLOOD ORANGE COCKTAIL Campari, St. George Citrus Vodka, Effervescent	9
NOT YOUR USUAL COFFEE Presidential port, Three Olives Triple Espresso Vodka, Tuaca, Egg Whites	10
BONES' BELLINI Tito's Vodka, Midori, Peachtree, Cranberry Juice, Pineapple Juice, Prosecco	10

PRIMI

CAPE COD MUSSELS* Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	10.95
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 veal meatballs, plum tomato sauce, garlic crostini	8.95/ Family Style 16.95
BURRATA Creamy burrata cheese, heirloom tomatoes, frisee, garlic crostini, saba	10.95

INSALATI

INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, red onions With gorgonzola	7.95 9.50	KALE SALAD Tuscan kale, charred local squash, peppers, and corn goat cheese, honey thyme vinaigrette	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	7.95	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	9.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	9.95	ROSEDALE FARMS BIBB SALAD Grilled peaches, duck prosciutto, shaved red onion, moody blue cheese 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 local heirloom 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
SALSICCIA Hot link sausage, sautéed broccoli rabe, roasted garlic, plum tomato sauce, mozzarella	15.95	VERDURA Shaved local zucchini, squash blossoms, shallots, stracciatella cheese, grana Padano, garlic oil	15.95
WHITE CLAM * Fresh clams, applewood bacon, garlic, mozzarella, fresh herbs, grilled lemon	16.95	PROSCIUTTO DI PARMA Grilled peaches, caramelized red onions, asiago, mozzarella, arugula, saba	16.95

BRUNCH

OAK GRILLED HOT LINK SAUSAGE BENEDICT * Poached farm fresh eggs, Pepperonata, hollandaise, fennel pollen	14.95	SALMON EGGS BENEDICT* House made salmon cakes, poached eggs, caper hollandaise, arugula, extra virgin olive oil, fresh lemon	14.95
FRITTATA Grilled corn, sundried tomatoes, local cubanelle peppers, feta crispy caper gremolata	12.95	BLUEBERRY AND MASCARPONE STUFFED FRENCH TOAST* Seasonal fruit, apple wood smoked bacon	13.95
CHEF'S SUNDAY GRAVY * House made meatballs, sweet Italian sausage, braised prosciutto, San Marzano tomatoes, black pepper pappardelle, ricotta salata	15.95	GRILLED ANGUS STEAK AND EGGS Farm fresh eggs cooked to order, crispy Vidalia onions, potato pancake, gorgonzola demi	15.95

Brunch Sides 4.00 each

Applewood smoked bacon Farm fresh eggs Fresh fruit Homefries Caprese

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, rigatoni, garlic, ricotta, pesto Genovese	14.95
GAMBERI* Shrimp, fresh spinach linguine, cherry tomatoes, yellow squash, lemon herb butter, shaved ricotta salata	15.95

PIATTI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	13.95
OAK GRILLED SALMON* Tri-color quinoa, garlic sautéed local beans, grilled peach salsa, chive oil	17.95
TUSCAN BURGER* Cheddar cheese, tomato, red onions, pickles, parmesan aioli, red leaf lettuce, parmesan-herb fries Add applewood smoked bacon 2.00 Add an egg 2.00	13.95

*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 Stephen Lundgren **Sous Chef** John Stickney