

ANTIPASTI

SALUMI , cured olives Speck - Smoked Prosciutto Soppressata Prosciutto di Parma Finocchiona Salami, P.G. Molinari & Sons	4.95 each / all for 12.95
CHEESE , local honey, calimyrna figs Parmigiano Reggiano, cow, aged 30 months Gorgonzola Mountain, cow, Navaro, 6 months Pecorino Brillo Chianti, sheep, Tuscany, 9 months Talleggio, cow, Lombardy, 1 month	4.95 each / all for 12.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
THE MAX AMIA One of Everything	29.95

PRIMI

MUSSELS Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
CRISPY CALAMARI Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95
CARPACCIO Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	8.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	7.95/ Family Style 14.95

INSALATI

INSALATA DELLA CASA Mixed greens & sherry vinaigrette With gorgonzola	4.95	GARY CRAIG'S "HOLLYWOOD" COBB SALAD Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, sherry vinaigrette	13.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	6.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	7.95	BURRATA DI MIA Liuzzi Brothers burrata cheese, Roma tomato fresca, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	7.95

Any Above Appetizer Salad as an Entree with:

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95

All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

CRIMINI MUSHROOM Crimini mushrooms, herb ricotta, baby spinach, gorgonzola	13.95	GAMBERI Shrimp, roasted peppers, Romesco sauce, garlic oil, fresh mozzarella, grana Parmigiano	13.95
MAX AMORE Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella	13.95	FIG E PROSCIUTTO Fontina, calimyrna figs, Prosciutto di Parma, lemon dressed arugula, white truffle acacia honey	13.95
LITTLENECK CLAM Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers	14.95	POLLO Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
MARGHERITA Hand crushed plum tomatoes, fresh mozzarella, basil, sea salt, extra virgin olive oil	12.95		

BRUNCH

BREAKFAST STONE PIE Apple-smoked bacon, eggs, Vermont cheddar cheese, shaved red onion, Roma tomatoes	10.95	SPECK BENEDICT Smoked prosciutto, poached eggs, green onion hollandaise, English muffin	12.95
FRITTATA Roasted red peppers, baby spinach, zucchini, goat cheese, plum tomato sauce, grana Padano	10.95	CHALLAH FRENCH TOAST Egg dipped challah, golden raisin compound butter, local syrup, breakfast sausage	11.95
STEAK AND EGGS* Oak-grilled strip steak, over easy eggs, bacon-onion hash, Tabasco hollandaise	18.95	BEEF SHORT RIB HASH Sunny side eggs, grilled filone bread, shaved grana Padano, cracked black pepper	13.95
FRUIT AND CHEESE PLATE Seasonal fruit, local honey, Nutella	14.95		

Brunch Sides 4.00 each

Breakfast sausage Apple-smoked bacon Local eggs Fresh fruit Bacon-onion hash

WE USE FARM FRESH EGGS FROM FLAMIG FARMS, SIMSBURY, CT

PASTA

MAX A MIA SUNDAY GRAVY Braised beef short rib ragu, hot link sausage, house made meatballs, plum tomato, rigatoni, ricotta salata	13.95
PENNE AL BUTTERO Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, grana Parmigiano	10.95
MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	11.95
CAPPELLINI GHIOTTO Plum tomatoes, capers, garlic, basil, grana Parmigiano	9.95
GNOCCHI ALLA NORMA House made ricotta gnocchi, grilled marinated eggplant, Roma tomatoes, fresh mozzarella, shaved garlic, basil	10.95

PIATTI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
GRILLED CHICKEN PANINI Grilled chicken, pancetta, fontina cheese, baby spinach, walnut pesto, house made foccacia	10.95
GRILLED ATLANTIC SALMON* Guanciaie, fava beans, caramelized fennel, herb salad, citrus-pressed extra virgin olive oil	14.95
TUSCAN BURGER* Oak grilled CAB, aged provolone, tomatoes, red onion, red leaf lettuce, house made potato chips	9.95
MAX A MIA WRAP Applewood smoked bacon, Roma tomatoes, red leaf lettuce, pesto aioli, aged provolone	
Chicken 8.95 Turkey 9.95 Shrimp 10.95	

18% gratuity added to parties of 10 or more. *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 Scott Well