

ANTIPASTI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
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	
POLPO	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	



PRIMI

MINISTRONE GENOVESE	5.95
Vegetable soup with pasta, cannellini beans, and pesto	
CAPE COD MUSSELS*	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95
Creamy burrata cheese, Oxen Hill "sweet 100" cherry 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	ARUGULA	8.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
With gorgonzola	7.25	FARM SALAD	8.95
CAESAR SALAD	6.95	Rosedale bibb lettuce, Oxen Hill giardineira, pancetta, oregano vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		MAX'S CHOPPED SALAD	7.95
TUSCAN SALAD	7.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry 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	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	SQUASH BLOSSOM	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Rosedale zucchini blossoms, stracciatella, grana padano, herb oil, sea salt, cracked black pepper	
FIG	15.95	LOBSTER	18.95
Fresh figs, smoked prosciutto, gorgonzola mountain, shaved kale, vincotto		Hand picked lobster, wood roasted corn, toybox tomatoes, mozzarella, truffle~garlic cream	

BRUNCH

UOVA AL FORNO *	13.95	SALUMI BENEDICT*	14.95
Farm fresh eggs wood oven poached in smoked prosciutto ragu, sweet roasted garlic crostini, grana Padano		Sweet coppa, smoked prosciutto, finocchiona, hollandaise, bacon onion hash	
SMOKED TROUT PANCAKE	12.95	FRENCH TOAST*	13.95
Buttermilk and house smoked trout pancake, breakfast sausage, CT maple syrup crema		Egg dipped challah, sweet butter, bruleed bananas, local syrup, apple wood smoked bacon	
SHRIMP AND GRITS*	14.95	HANGER STEAK*	16.95
Stone milled roasted tomato grits, applewood smoked bacon, gulf shrimp, Flamig eggs, marsala cream		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
Spaghetti, shrimp, slow roasted tomatoes, white wine lemon butter, 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	
ROASTED CHICKEN WRAP	12.95
Herb marinated roasted chicken, baby arugula, fresh 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, Garlic Farm tomatoes, balsamic marinated grilled red onions, red 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 Chefs Silvio Martos, James Casey