

## PRIMI

<b>ANTIPASTO</b> Salumi, grana parmigiano, marinated olives, Marcona almonds	12
<b>POINT JUDITH CALAMARI*</b> Cherry peppers, lemon aioli, marinara	11 / Family style 20
<b>HOUSE MADE MEATBALLS</b> Beef, sausage and ricotta meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
<b>FEDERA</b> Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9

## PRIMI

<b>MUSHROOM BARLOTTO</b> Pearled barley, beech, trumpet royale and shitake mushrooms, porcini brodo, herbs, truffle butter, grana parmigiano	9
<b>CAST IRON PROVOLONE</b> Pan fried aged provolone, roasted mini sweet peppers, tomato vinaigrette	8
<b>CARPACCIO*</b> Thinly-sliced Black Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish	11
<b>CAPE COD MUSSELS</b> Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	11

## INSALATI

<b>INSALATA DELLA CASA</b> Mixed greens, sherry vinaigrette, cucumbers, shaved red onions With gorgonzola	8 add 1.50	<b>KALE SALAD</b> Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	9
<b>CAESAR SALAD</b> Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9	<b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10
<b>TUSCAN SALAD</b> Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	<b>ARUGULA</b> Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing	10

## STONE PIES

<b>MARGHERITA</b> Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil	15	<b>POLLO*</b> Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	17
<b>SOPRESSATA</b> Molinari sopressata, roasted peppers, taggiasca olives, shaved red onions, chili flake, mozzarella, grana parmigiano	17	<b>VERDURA</b> Spinach, roasted peppers, slow roasted tomatoes, marinara, mozzarella, asiago	16
<b>BIANCO</b> Apple-smoked bacon, Yukon gold potatoes, red onion, garlic cream, fontina, truffle oil	16	<b>FUNGHI</b> Herb marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	16

## PASTA

<b>GNOCCHI ALA NORMA</b> Ricotta basil gnocchi, saba marinated eggplant, slow roasted tomatoes, fresh mozzarella	19	<b>PENNE AL BUTTERO</b> Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
<b>VONGOLE</b> Clams, fresh spaghetti, pancetta, shallots, garlic, parsley, white wine butter sauce	23	<b>MAX-A-PENNE</b> Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	18
<b>RIGATONI GIGANTI</b> Braised pork sugo, plum tomatoes, grana parmigiano, shaved ricotta salata	22	<b>GAMBERI*</b> Shrimp, fresh fettucine, slow roasted tomatoes, spinach, lemon garlic butter, fresh parsley	24
<b>MAX'S BOLOGNESE</b> Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	20		

All pasta dishes are available with Rustichella imported pasta, wheat pasta, or Le Veneziane gluten free corn pasta

## PIATTI

<b>STONINGTON SCALLOPS*</b> Seared sea scallops, mushroom barlotto, beech, trumpet royale, shitake mushrooms, lemon chive oil, crumbled pistachio	27	<b>WOOD-FIRED ORGANIC HALF CHICKEN*</b> Garlic mashed potatoes, brick oven vegetables, natural jus	21
<b>OAK GRILLED SALMON*</b> Mustard lentils, horseradish crema, taggiasca olive tapenade	25	<b>OAK GRILLED PORK CHOP*</b> Maple brined, mascarpone creamy polenta, barbeque glazed hot sausage, blistered Shishito peppers	24
<b>MAX'S CHICKEN PARMIGIANO*</b> Panko crusted chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano	21	<b>SHORT RIB</b> Creamy mashed potatoes, caramelized brussels sprouts, agrodolce onions, pan jus, crushed marcona almonds	24
<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato butter	18	<b>WOOD GRILLED STRIP STEAK*</b> Roasted red bliss potato medallions, pepperonata, chimichurri	33

## CONTORNI

BLISTERED SHISHITO PEPPERS	SAUTÉED SPINACH	CARAMLIZED BRUSSELS SPROUTS WITH PANCETTA	GARLIC MASHED POTATOES	HOT LINK SAUSAGE WITH POLENTA
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\*\*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, eggs reduces the risk of food-borne illness.

Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.

Executive Chef Ben Slogesky Sous Chefs Colin Mercuri & John Stickney