



PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
MAX A MIA ANTIPASTO	21.95
Salumi, cheeses, long stem artichokes, cured olives, marinated mushrooms, roasted peppers	
POINT JUDITH CALAMARI*	9.50 / Family style 17.95
Cherry peppers, shishito pepper aioli, 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 peas, chorizo, saffron~tomato vinaigrette	

PRIMI

HAND DIPPED RICOTTA	8.95
Whipped Liuzzi Angeloni ricotta, Sicilian pistachio paste, white truffle acacia honey, grilled Tuscan bread, sea salt	
FEDERA	8.95
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	
CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

INSALATI

INSALATA DELLA CASA	6.95	KALE SALAD	8.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Chopped kale, pumpkin seeds, roasted beets, Humboldt Fog goat cheese, creamy roasted garlic vinaigrette	
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		ARUGULA	8.95
TUSCAN SALAD	8.50	Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, , fresh squeezed lemon, EVOO, saba	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic 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	BRUSSELS SPROUT	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Caramelized Brussels sprouts, agrodolce butternut squash, garlic~truffle cream, fontina	
FIG	15.95	CAULIFLOWER	14.95
Figs, smoked prosciutto, gorgonzola mountain, shaved kale, vincotto		Wood fired cauliflower, mozzarella, caramelized onions, pecorino, seasoned bread crumbs	

HOUSEMADE PASTA	RISOTTO	IMPORTED PASTA
GNOCCHI Ricotta~basil gnocchi, prosciutto di Parma ragu, stracciatella mozzarella, seasoned bread crumbs	19.95	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano
PAPARDELLE Braised lamb shank ragu, dried bing cherries, pistachios, shaved Romano	18.95	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano
SPAGHETTI NERI Black spaghetti, sweet coppa, royal red shrimp, slow roasted tomatoes	24.95	SPAGHETTI VONGOLE* Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth
RISOTTO* Sicilian spice rubbed duck confit, oyster mushrooms, grana Padano, duck cracklings	20.95	MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto

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

PIATTI

OAK GRILLED SALMON*	24.95	EGGPLANT LASAGNA	17.95
Fregola, pickled red & golden beets, shishito pepper soffrito, citrus~arugula oil		Eggplant, provolone, mozzarella, tomato butter	
STONINGTON SCALLOPS*	25.95	WOOD-FIRED ORGANIC HALF CHICKEN*	20.95
Pan seared sea scallops, celery root pancake, pea tendrils, beet vinaigrette		Garlic mashed potatoes, caramelized Brussels sprouts, granny smith apples, natural jus	
PAN-ROASTED TROUT*	23.95	MAX'S CHICKEN PARMIGIANO*	19.95
Crimson lentils, salsify, calamata olives, bagna cauda		Marinara, fresh mozzarella, spaghetti, hand torn basil	
SHORT RIB	22.95	WOOD GRILLED STRIP*	32.95
Chianti~marsala braised boneless beef short rib, Yukon potato puree, wood fired root vegetables, cipollini onions, natural jus		Potato pave, grilled melted leek hearts, charred tomato ragu	



CONTORNI 5.95 EA.

CARAMELIZED
BRUSSELS SPROUTS

SAUTÉED
SPINACH

BRAISED
ESCAROLE

GARLIC MASHED
POTATOES

SAUTEED
BROCCOLINI

**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 David Stickney~Sous Chefs Silvio Martos, James Casey*



LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95