

Max & Mia

RISTORANTE

PRIMI

SALUMI , Sicilian eggplant caponata	4.95 each / all for 14.95
CHEESE , honey comb, calimyrna figs	4.95 each / all for 14.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
THE MAX A MIA One of Everything	29.95
POINT JUDITH CALAMARI Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	7.95/ Family Style 14.95

PRIMI

MUSSELS Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
ARRANCINI Crispy breaded saffron and fontina risotto balls, pancetta aioli, saba	7.95
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
BURRATA DI MIA Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	8.95

INSALATI

INSALATA DELLA CASA Mixed greens & sherry vinaigrette With Gorgonzola	5.95	SPINACI Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	INSALATA DI PERA Frissee, watercress, Barolo poached bosc pear, young pecorino, hazelnuts, stone ground mustard vinaigrette	8.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette <i>All salads available with non-fat Orange Sherry Vinaigrette.</i>	6.95	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
	7.95		

STONE PIES

MARGHERITA Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	14.95	PUTTANESCA Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	16.95,
MAIALE "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	FUNGHI Brown & white beech mushrooms, crimini, king oyster, herbed ricotta, wilted baby spinach	14.95
BIANCA Goat cheese, mozzarella, Grana Padano, caramelized cipolini onions, toasted pine nuts, saba	14.95	POLLO Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	13.95

HOUSEMADE PASTA

SCAMPI Lobster infused cappellini, shrimp, slow roasted tomatoes, leeks, capers, lemon butter sauce	21.95
PAPPARDELLE Black pepper pasta, smoked prosciutto~pork ragu, porcini mushrooms, 30 day pecorino	19.95
GNOCCHI ALLA NORMA House made ricotta gnocchi, grilled marinated eggplant, Roma tomatoes, fresh mozzarella, shaved garlic, basil	16.95
FETTUCINE NERI Black fettucine, sauteed calamari, caper berries, golden raisins, San Marzano tomatoes,	18.95

IMPORTED PASTA

PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	17.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	16.95
SPAGHETTI CARBONARA Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano	16.95
MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	17.95

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

PIATTI

STONINGTON SEA SCALLOPS* Roasted sugar beet risotto, melted leeks, crumbled dry ricotta	24.95	VEAL PICCATA Thinly pounded veal loin, salsify and delicata scossa, red bliss potatoes, preserved lemon butter sauce, caper berries	23.95
OAK GRILLED SALMON* Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	24.95	EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	16.95
PAN ROASTED MAHI* Butternut squash "pappardelle", haricot vert, baby beet greens, lemon infused Tuscan olive oil	25.95	WOOD-FIRED HALF CHICKEN Garlic mashed potatoes, wood roasted winter ratatouille, natural jus	17.95
BRAISED SHORT RIB Boneless all natural beef short rib, cannellini bean ragu, Tuscan kale, smoked parsnip chips, root vegetable pan sauce	22.95	MAX'S CHICKEN PARMIGIANO Marinara, fresh mozzarella, spaghetti, hand torn basil	16.95
		WOOD GRILLED NY STRIP* Potato~pancetta crocchetta, Swiss chard alla gratinata, beech mushrooms, gorgonzola dolce butter	29.95

MAX CLASSICS

SUNDAY MAX'S SUNDAY GRAVY~17.95	MONDAY DUCK CANNELONI ~21.95	TUESDAY LASAGNA BOLOGNESE ~ 16.95	WEDNESDAY SPAGHETTI VONGOLE ~ 21.95	THURSDAY VEAL PARMIGIANO ~19.95	FRIDAY OSSO BUCO MILANESE~ 30.95	SATURDAY LOBSTER FRA DIAVOLO ~ MP
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CONTORNI

SPAGHETTI AGLIO E OLIO	WINTER RATATOUILLE	SAUTÉED SPINACH	GARLIC MASHED POTATOES	BRAISED ESCAROLE	SAUTEED BROCCOLINI
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**Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Max & Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.*

Executive Chef David Stickney~Sous Chefs Silvio Martos, Derek Jakobait