

Max & Mia

RISTORANTE

PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
MAX A MIA ANTIPASTO	29.95
Salumi, cheeses, long stem artichokes, cured olives, marinated mushrooms, roasted peppers	
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	
CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

PRIMI

RAVIOLINI	8.95
Delicata squash, goat cheese, burro marrone, sage, chestnuts	
BURRATA DI MIA	8.95
Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	
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	
SALSICCIA	9.95
Grilled hot link sausage, tri-color pepperonata, saba, shaved grana padano	

INSALATI

INSALATA DELLA CASA	6.95	POACHED APPLE	8.95
Mixed greens & sherry vianigrette		Chicory, prosecco poached apples, grappa soaked currants, pistachios, bacon~gorgonzola vinaigrette	
With gorgonzola	7.25	ARUGULA	8.95
CAESAR SALAD	6.95	Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
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			

STONE PIES

MARGHERITA	14.95	PUTTANESCA	16.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	
SALSICCIA	15.95	PANCETTA	15.95
Fontina, sweet sausage, wood fired broccoli rabe, sweet garlic cloves, Calabrian chili flake, grana Padano		Pancetta, goat cheese, leeks, roasted garlic, oven dried tomatoes, sage, plum tomato sauce	
PORCINI	15.95	POLLO	14.95
Talleggio, porcini mushrooms, marcona almonds, cipolini onions, local honey		Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	

HOUSEMADE PASTA

SCAMPI	24.95
Red beet cappellini, shrimp, slow roasted tomatoes, white wine lemon butter, fried capers	
POLPO	18.95
Black spaghetti, grilled marinated octopus, chianti~tomato pesto, gremolata seasoned bread crumbs	
GNOCCHI	17.95
Ricotta~basil gnocchi, sweet fennel sausage ragu, castelmagno cheese, crispy smoked prosciutto	
RISOTTO	19.95
Baby shrimp, San Marzano tomato, basil, mascarpone	

RISOTTO

PENNE AL BUTTERO	17.95
Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
MAX-A-PENNE	16.95
Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	
SPAGHETTI VONGOLE	21.95
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth	
MAX'S BOLOGNESE	17.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	

IMPORTED PASTA

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

PIATTI

OAK GRILLED SALMON*	24.95	SHORT RIB	22.95
Red quinoa, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Nero d'avola braised boneless beef short rib, saffron spaetzle, saba marinated cippolini onions	
STONINGTON SEA SCALLOPS*	25.95	EGGPLANT LASAGNA	16.95
Herb & white prosciutto stone milled white polenta, Tuscan kale, pine nut vinaigrette		Eggplant, provolone, mozzarella, tomato butter	
COD IN CARTOCCIO*	26.95	WOOD-FIRED HALF CHICKEN	19.95
Georges Bank cod, black garbanzo bean ragu, caramelized fennel, preserved lemon zabaglione		Garlic mashed potatoes, wood roasted root vegetables, natural jus	
SPICED DUCK*	22.95	MAX'S CHICKEN PARMIGIANO	18.95
Seared Sicilian spiced duck breast, black lentil~duck hash, chicory,		Marinara, fresh mozzarella, spaghetti, hand torn basil	
		WOOD GRILLED NY STRIP*	29.95
		Sweet potato alla gratinata, broccoli rabe aglio e olio, gorgonzola fonduta	

CONTORNI

SPAGHETTI AGLIO E OLIO	ROASTED ROOT VEGETABLES	SAUTÉED SPINACH	CARAMLIZED BRUSSELS SPROUTS WITH PANCETTA	GARLIC MASHED POTATOES	PARMESAN FRIES	SAUTEED BROCCOLI RABE
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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, James Casey