

# Max a Mia

RISTORANTE

## ANTIPASTI

<b>SALUMI</b> , cured olives, olive oil, crostini Prosciutto di Parma Porcini Salami, Salumeria Biellese Duck Prosciutto Finocchiona Salami, P.G. Molinari & Sons	4.95 each / all for 12.95
<b>CHEESE</b> , local honey, crostini Parmigiano Reggiano, cow, aged 30 months Black Ledge Blue, Cato Corner Farm, CT, cow Bloomsday, Cato Corner Farm, CT, cow Bridgid's Abby, Cato Corner Farm, CT, cow	4.95 each / all for 12.95
<b>MAX'S ANTIPASTO</b> Prosciutto di Parma, Finocchiona Salami, Sharp Provolone, Grana Parmigiano, Butternut Squash Caponata, Fire-Roasted Sweet Peppers, Marinated Artichoke Hearts	16.95
<b>THE MAX AMIA</b> One of Everything	29.95

## PRIMI

<b>MUSSELS</b> Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
<b>CRISPY CALAMARI</b> Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
<b>FEDERA</b> Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95
<b>CARPACCIO</b> Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	8.95
<b>HOUSE-MADE GNOCCHI</b> Porcini gnocchi, roasted wild mushrooms, Parmigiano Reggiano, white truffle oil	8.95

## INSALATI

<b>ROASTED BEET INSALATA</b> Frisée, Mache, Liuzzi Bros. baby burrata cheese, citrus-herb vinaigrette, spiced walnuts	8.95	<b>INSALATA DI PERA</b> Roasted pears, tri colored greens, dried cranberries, cashews, gorgonzola, white balsamic vinaigrette	8.95
<b>CAESAR SALAD</b> Romaine, focaccia croutons and Max's Classic Caesar dressing	6.95	<b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
<b>TUSCAN SALAD</b> Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette <i>All salads available with non-fat Orange Sherry Vinaigrette.</i>	7.95	<b>INSALATA DELLA CASA</b> Mixed greens & sherry vinaigrette With Gorgonzola	4.95 6.25

## STONE PIES

<b>WILD MUSHROOM</b> Hen of the Woods mushrooms, apple-smoked bacon, garlic-herb oil, mozzarella, fresh ricotta	13.95	<b>GAMBERI</b> Shrimp, roasted peppers, Romesco sauce, garlic oil, gorgonzola, Grana Parmigiano	13.95
<b>MAX AMORE</b> Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella	13.95	<b>FIG E GORGONZOLA</b> Fresh figs, caramelized onions, gorgonzola, garlic-herb oil, crispy Prosciutto di Parma	13.95
<b>ALLE VERDURE</b> Roasted vegetables, spinach, tomatoes, basil, mozzarella, garlic oil, ricotta	12.95	<b>POLLO</b> Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	13.95
<b>MARGHERITA</b> Hot house tomatoes, basil, marinara, mozzarella, Grana Parmigiano	11.95		

## PASTA

<b>PORK RAGOUT</b> Braised Berkshire pork & tomato ragout, house-made pappardelle, Grana Parmigiano	17.95	<b>CAPPELLINI GHIOTTO</b> Plum tomatoes, capers, garlic, basil, Grana Parmigiano	13.95
<b>GNOCCHI CON ANATRA</b> Porcini gnocchi, duck confit, swiss chard, roasted wild mushrooms & butternut squash, mushroom broth, white truffle oil	19.95	<b>MAX'S BOLOGNESE</b> Hearty meat sauce, shells, garlic, ricotta, basil pesto	17.95
<b>GAMBERI ARRABIATTA</b> Shrimp, Taggiasca olives, balsamic-marinated fennel,	18.95	<b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	16.95
		<b>PENNE AL BUTTERO</b> Hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce	17.95

*All pasta dishes are available with Barilla Plus penne, enriched with fiber, protein, and ALA omega-3 or Le Veneziane gluten free pasta from Italy.*

## PIATTI

<b>PORCINI-DUSTED YELLOWFIN TUNA*</b> Sautéed Swiss chard, roasted wild mushrooms, ceci & parsnip sauce	25.95	<b>BRAISED PORK OSSO BUCCO</b> Lentils, roasted apples & baby carrots, red wine & maple syrup reduction	18.95
<b>STONINGTON, CT SEA SCALLOPS</b> Frutti di Mare risotto, fresh herbs, Grana Parmigiano	24.95	<b>STEAK ALLA MAX*</b> Oak-Grilled certified Angus New York strip, horseradish-mashed potatoes, balsamic-roasted cippolini & baby carrots, pepperoncini	29.95
<b>WOOD-FIRED HALF CHICKEN</b> Mashed sweet potatoes, caramelized Brussels sprouts & pancetta	16.95	<b>FILET MIGNON*</b> Oak-Grilled certified Angus tenderloin, roasted sweet potatoes, sautéed broccoli rabe, rustic garlic bread	29.95
<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato-butter sauce	16.95	<b>CAST-IRON SEARED ATLANTIC SALMON</b>	23.95
<b>MAX'S CHICKEN PARMIGIANO</b> Marinara, provolone, spaghetti	16.95		

## MAX CLASSICS

<b>SUNDAY</b> SPAGHETTI AND MEATBALLS ~ 14.95	<b>MONDAY</b> PORK CHOP MILANESE ~18.95	<b>TUESDAY</b> LASAGNA BOLOGNESE ~ 16.95	<b>WEDNESDAY</b> RAVIOLI	<b>THURSDAY</b> VEAL PARMIGIANO 19.95	<b>FRIDAY</b> GRILLED VEAL CHOP ~ 29.95	<b>SATURDAY</b> FRESH LOBSTER PASTA ~ MP
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## CONTORNI

MASHED SWEET POTATOES	ROASTED FALL VEGETABLES	SAUTEED SPINACH	GARLIC MASHED POTATOES	BRUSSELS SPROUTS & PANCETTA	SAUTÉED BROCCOLI RABE
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\*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.