

# Maxomia

RISTORANTE

## PRIMI

<b>SALUMI</b> , Sicilian eggplant caponata	4.95 each / all for 14.95
<b>CHEESE</b> , honey comb, calimyrna figs	4.95 each / all for 14.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
<b>THE MAX A MIA</b> One of Everything	29.95
<b>ARRANCINI</b> Crispy breaded saffron and fontina risotto balls, pancetta aioli, saba	7.95
<b>GNOCCHI AL FORNO</b> , Wood fired sugar pumpkin gnocchi, talleggio, speck	7.95
<b>HOUSE MADE MEATBALLS</b>	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	



## PRIMI

<b>MUSSELS</b> Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
<b>POINT JUDITH 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>FONDUTA</b> Sharp provolone fondue, house focaccia crostini	7.95

## INSALATI

<b>BURRATA DI MIA</b> Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	8.95	<b>INSALATA DI PERA</b> Frissee, watercress, Barolo poached bosc pear, gorgonzola dolce, hazelnuts, stone ground mustard 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>MARGHERITA</b> Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	14.95	<b>GAMBERI</b> Marinated shrimp, fresh mozzarella, red onions, caper berries, saba	16.95,
<b>MAIALE</b> "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	<b>PROSCIUTTO</b> Gorgonzola dolce, grappa soaked dried cherries, melted leeks, prosciutto di parma, white truffle acacia honey	14.95
<b>LITTLENECK CLAM</b> Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers	14.95	<b>POLLO</b> Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	13.95

## PASTA E RISOTTO

<b>MAX'S BOLOGNESE</b> Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	17.95	<b>PENNE AL BUTTERO</b> Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	17.95
<b>MUSHROOM RISOTTO</b> Porcini, king oyster, crispy nebrodini bianco mushrooms, grana padano	19.95	<b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	16.95
<b>PUTTANESCA</b> Black fettucine, shrimp, capers, San Marzano tomatoes, taggiasca olive briciole	20.95	<b>SPAGHETTI CARBONARA</b> Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano	16.95
<b>GNOCCHI ALLA NORMA</b> House made ricotta gnocchi, grilled marinated eggplant, roma tomatoes, fresh mozzarella, shaved garlic, basil	15.95	<b>MALTAGLIATTI</b> Hand cut black pepper pasta, wood fired cauliflower, speck, crispy fried pasta gremolata	15.95
<b>CAPPELLINI GHIOTTO</b> Plum tomatoes, capers, garlic, basil, Grana Parmigiano	15.95		

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

## PIATTI

<b>STONINGTON SEA SCALLOPS*</b> White balsamic rainbow pepperonata, fried black and white gnocchi, basil-chive oil	24.95	<b>VEAL PICCATA</b> Thinly pounded veal loin, salsify and delicata scossa, red bliss potatoes, preserved lemon butter sauce, caper berries	23.95
<b>OAK GRILLED SALMON*</b> Root vegetable & pancetta hash, roasted leek pesto, beluga lentils	23.95	<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato butter	16.95
<b>MONKFISH MARSALA*</b> Pan seared medallions, wheat berry risotto, baby spinach, tomato-marsala reduction	25.95,	<b>WOOD-FIRED HALF CHICKEN</b> Garlic mashed potatoes, roasted vegetables	17.95
<b>VEAL CHOP*</b> Oak grilled veal rib chop, roasted butternut squash polenta, Tuscan kale, grasso fritto, apple jus	32.95	<b>MAX'S CHICKEN PARMIGIANO</b> Marinara, fresh mozzarella, spaghetti, hand torn basil	16.95
		<b>WOOD GRILLED FILET*</b> Black truffle salted, baby spinach, pancetta vinaigrette, talleggio maccheroni al forno, chianti jus	30.95



## MAX CLASSICS

<b>SUNDAY</b> MAX'S SUNDAY GRAVY~17.95	<b>MONDAY</b> PORK CHOP MILANESE ~ 19.95	<b>TUESDAY</b> LASAGNA BOLOGNESE ~ 16.95	<b>WEDNESDAY</b> CIOPPINO	<b>THURSDAY</b> VEAL PARMIGIANO ~18.95	<b>FRIDAY</b> WOOD GRILLED NY STRIP~ 29.95	<b>SATURDAY</b> SPAGHETTI VONGOLE ~ 21.95
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## CONTORNI

SPAGHETTI AGLIO E OLIO	WOOD FIRED VEGETABLES	SAUTÉED SPINACH	GARLIC MASHED POTATOES	BRAISED ESCAROLE	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.

**Executive Chef David Stickney~Sous Chefs David Solomon, Silvio Martos**