



MAX
AMIA

DINNER

B**E****N****N****I****O****PRIMI****AGNOLOTTI / 10**

Local sugar pumpkin and crab agnolotti, roasted chestnut cream sauce, sage, parmesan crisp

POLPO* / 12

Grilled octopus, fresh calamarata pasta, spicy tomato sugo, basil

BEEF CARPACCIO* / 11

Shaved sirloin, arugula, tomato caper relish, EVOO

FEDERA / 9

Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil

POINT JUDITH CALAMARI* / 11 / 20

Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS / 10 / 19

Beef, pork, and veal meatballs, marinara, parmigiano

WOOD FIRED BONE MARROW / 12

Pignoli gremolata, pickled onions, frisee, crostini, cider vinegar reduction

CAPE COD MUSSELS* / 11

Chorizo sausage, mushrooms, tomato brodo, garlic crostini

[FRESH] PASTA**RICOTTA GNOCCHI / 19**

Wood fired eggplant, delicata squash, balsamic roasted cippolini onions, capers, basil, tomato brodo

WHITE BOLOGNESE / 21

Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto Genovese

POLLO GRIGLIATO / 19

Grilled chicken, roasted butternut squash, Brussels sprouts, shallots, fennel cream sauce, fettuccini

SHORT RIB RAVIOLI / 24

Portabella mushrooms, gorgonzola, marsala sauce, crystalized basil

INSALATE**CAESAR / 9**

Romaine, garlic croutons, Grana Padano, Max's Classic Caesar dressing

TUSCAN / 10

Mixed greens, Kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

BURRATA / 12

Deercrest Farm honeycrisp apples, butternut squash, caramelized shallots, kale, basil, spiced hazelnuts, apple cider agrodolce

NATIVE PEAR / 10

Prosecco poached Rose's Farm pears, arugula, chicory, mountain gorgonzola, shallots, maple pecan vinaigrette

BEETROOT CARPACCIO / 11

Sliced salt roasted beets, arugula, Beaver Brook feta, parsnip crisps, pomegranate dijon vinaigrette

MAX'S CHOPPED / 10

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

[IMPORTED] PASTA**PENNE AL BUTTERO / 21**

Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

GAMBERI* / 24

Pan seared shrimp, sundried tomatoes, toasted pine nuts, pesto genovese, EVOO, spaghetti, Grana Padano

SPAGHETTI ALLA VONGOLE* / 23

Manila & cockle clams, slow roasted tomatoes, garlic white wine sauce

GRANDMA LUNDGREN'S STUFFED SHELLS / 22

Sausage, beef and cheese stuffed, San Marzano tomato sauce, basil

BUON APPETITO

PIATTI

GRILLED SALMON* / 24

Tri-color quinoa, roasted Brussels sprouts, crispy leeks, pomegranate vinaigrette

STONINGTON SCALLOPS* / 28

Roasted butternut squash risotto, parmigiano Reggiano, crispy shallots, sage

OAK GRILLED BRANZINO ALLA LIVORNESE* / 29

Spinach, roasted fingerling potatoes, olives, capers, tomato ragu, basil oil

MAX'S CHICKEN PARMIGIANO* / 21

Herb breaded all natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano

EGGPLANT LASAGNA / 20

Eggplant, provolone, mozzarella, tomato butter

PORK MILANESE* / 27

Pounded panko crusted pork chop, slow roasted tomatoes, arugula, parmigiano Reggiano, grilled lemon, romesco sauce

WOOD-FIRED ORGANIC HALF CHICKEN* / 21

Garlic mashed potatoes, brick oven roasted vegetables, natural jus

CHIANTI BRAISED LAMB SHANK / 28

Cannellini beans, escarole, tomatoes, sage, pan jus

BRACIOLE DI VITELLO* / 28

Prosciutto, spinach, and pecorino stuffed veal cutlet, tomato sauce, broccoli rabe, white polenta

**These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Max-A-Mia uses only oil that contains no Trans Fatty Acids for all fried foods. We proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible. Executive Chef Stephen Lundgren*

STONE PIES

POMODORO / 16

Fresh mozzarella, basil, crushed tomatoes, extra virgin olive oil, Maldon sea salt

FUNGHI / 17

Wild mushrooms, melted leeks, housemade ricotta, mozzarella, black truffle sauce

PROSCIUTTO / 18

Prosciutto di parma, fresh figs, caramelized onions, fior di latte, hot honey, arugula

POLLO* / 17

Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago

MELANZANA / 16

Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella

AUTUMN HARVEST / 17

Delicata squash, heirloom carrots, braised kale, pomegranate, crispy pancetta, fontina, parmesan, parsnip cream

CONTORNI

SAUTEED BROCCOLI RABE

WOOD OVEN ROASTED CAULIFLOWER

Romesco, marcona almonds

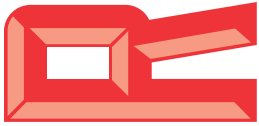
BRICK OVEN ROASTED VEGETABLES

BUTTERNUT RISOTTO Parmigiano Reggiano, sage

ROASTED BRUSSELS SPROUTS

Pomegranate, caramelized onions, cider reduction

DELIZIOSO



PRIMI

FEDERA / 9

Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil



CALAMARI* / 11

Sautéed, sliced cherry peppers, lemon aioli and marinara



BEEF CARPACCIO / 11

Shaved sirloin, tomato-caper relish, arugula EVOO



POLPO* / 15

Grilled octopus, fusilli pasta, spicy tomato sugo, basil



CAPE COD MUSSELS* / 11

Chorizo sausage, mushrooms, tomato brodo



GLUTEN FREE

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INSALATE

CAESAR / 9

Romaine, Grana Padano, Max's Classic Caesar dressing

TUSCAN / 10

Mixed greens, kalamata olives, roasted garlic, red grape tomatoes, fresh mozzarella, balsamic vinaigrette

BURRATA CAPRESE / 12

Deercrest Farm Honeycrisp apples, butternut squash, caramelized shallots, kale, basil, spiced hazelnuts, apple cider agrodolce

BEETROOT CARPACCIO / 10

Sliced salt roasted beets, Beaver Brook feta, arugula, parsnip crisp, pomegranate dijon vinaigrette

NATIVE PEAR / 11

Prosecco poached Rose's Farm pears, arugula, chicory, Mountain Gorgonzola, shallots, maple pecan vinaigrette

MAX'S CHOPPED / 10

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

PASTA

VONGOLE* / 23

Cockle & manilla clams, slow roasted tomatoes, garlic white wine

WHITE BOLOGNESE / 21

Pork and veal ragu, sheep's milk ricotta, pesto Genovese

GHIOTTO / 18

Plum tomato sauce, capers, basil, garlic, Grana Padano

PIATTI

STONINGTON SCALLOPS* / 28

Roasted butternut squash risotto, parmigiano Reggiano, crispy shallots, sage

OAK GRILLED SALMON* / 25

Tri-color quinoa, roasted Brussels sprouts, crispy leeks, pomegranate vinaigrette

WOOD FIRED ORGANIC HALF CHICKEN / 21

Garlic mashed potatoes, brick oven roasted vegetables, natural jus

BUTTERO / 21

Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

POLLO GRIGLIATO / 19

Grilled chicken, roasted butternut squash, brussels sprouts, shallots, fennel cream sauce

GAMBERI* / 24

Shrimp, prosciutto di parma, fresh figs, caramelized onions, basil, white wine, EVOO

CHIANTI BRAISED LAMB SHANK / 28

Cannellini beans, escarole, tomatoes, sage, pan jus

BRANZINO ALLA LIVORNESE* / 29

Spinach, roasted fingerling potatoes, olives, capes, tomato ragu, basil oil

BRACIOLE DI VITELLO / 28

Prosciutto, spinach and pecorino stuffed veal cutlet, tomato sauce, broccoli rabe, white polenta