

PRIMI

ANTIPASTO Salumi, grana parmigiano, marinated olives, Marcona almonds	12
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	11 / Family style 20
HOUSE MADE MEATBALLS Beef, sausage and ricotta meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
CAST IRON PROVOLONE Pan fried aged provolone, roasted mini sweet peppers, tomato vinaigrette	8

PRIMI

RISOTTO BOLOGNESE Slow simmered ragu, Arborio rice, grana parmigiano	9
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9
CARPACCIO* Thinly-sliced Black Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish	11
CAPE COD MUSSELS Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	11

INSALATI

INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, shaved red onions With gorgonzola	8 add 1.50	KALE SALAD Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	10
CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9	MEDITERRANEAN Cucumbers, tomatoes, shaved red onions, Kalamata olives, feta cheese, chopped romaine lettuce, red wine vinaigrette	10
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	ARUGULA Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing	9

STONE PIES

MARGHERITA Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil	15	POLLO* Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	17
SOPRESSATA Molinari sopressata, roasted peppers, taggiasca olives, shaved red onions, chili flake, mozzarella, grana parmigiano	17	VERDURA Spinach, roasted peppers, slow roasted tomatoes, marinara, mozzarella, asiago	16
BIANCO Apple-smoked bacon, Yukon gold potatoes, red onion, garlic cream, fontina, truffle oil	16	FUNGHI Herb marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	16

PASTA

GNOCCHI ALA NORMA Ricotta basil gnocchi, saba marinated eggplant, slow roasted tomatoes, fresh mozzarella	19	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
RICOTTA CAVATELLI Confit duck leg, carrots, beech & trumpet royale mushrooms, porcini brodo, herbs, truffle butter	23	MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	18
RIGATONI GIGANTI Braised pork sugo, plum tomatoes, grana parmigiano, shaved ricotta salata	22	GAMBERI* Hand cut linguini, shrimp, melted white anchovies, taggiasca olives, capers, spicy marinara, Calabrian chili	24
MAX'S BOLOGNESE Meat ragu, marinara, mezzi rigatoni, garlic, ricotta, pesto Genovese	20		

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

PIATTI

STONINGTON SCALLOPS* Seared sea scallops, bacon braised kale, celery root puree, granny smith apple mostarda	27	MAX'S CHICKEN PARMIGIANO* panko crusted chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano	21
OAK GRILLED SALMON* Mustard lentils, horseradish crema, taggiasca olive tapenade	25	SHORT RIB Creamy mashed potatoes, caramelized brussels sprouts, agrodolce onions, pan jus, crushed marcona almonds	24
WOOD-FIRED ORGANIC HALF CHICKEN* Garlic mashed potatoes, brick oven vegetables, natural jus	21	WOOD GRILLED PORK CHOP* Maple brined, mascarpone creamy polenta, barbeque glazed hot sausage, blistered Shishito peppers	24
EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	18		

CONTORNI

BLISTERED SHISHITOS	SAUTÉED SPINACH	CARAMLIZED BRUSSELS SPROUTS WITH PANCETTA	GARLIC MASHED POTATOES	SKILLET MUSHROOMS WITH CONFIT DUCK & ARUGULA	HOT LINK SAUSAGE WITH POLENTA
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***These items are cooked to order. 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 Ben Slogesky **Sous Chefs** Colin Mercuri & John Stickney