

Maxamia

RISTORANTE

ANTIPASTI

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

PRIMI

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

INSALATI

ROASTED BEET INSALATA Frisée, shaved fennel, fried goat cheese, citrus-herb vinaigrette	8.95	INSALATA DI PERA Roasted pears, tri colored greens, dried cranberries, cashews, gorgonzola, white balsamic vinaigrette	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.95	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
TUSCAN SALAD 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	INSALATA DELLA CASA Mixed greens & sherry vinaigrette With Gorgonzola	4.95 6.25

STONE PIES

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

PASTA

MAX'S BOLOGNESE Hearty meat sauce, shells, garlic, ricotta, basil pesto	17.95	CAPELLINI GHIOTTO Plum tomatoes, capers, garlic, basil, Grana Parmigiano	13.95
GNOCCHI CON ANATRA Porcini gnocchi, duck confit, swiss chard, roasted wild mushrooms & butternut squash, mushroom broth, white truffle oil	19.95	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	17.95
PASTA GAMBERI Sautéed shrimp, house-made fettuccine, lemon-caper-butter sauce, fresh oregano, crispy smoked prosciutto	19.95	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	16.95

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

PORK RAGOUT Braised Berkshire pork & tomato ragout, gigante beans, melted leeks, fennel & onions, Grana Parmigiano	18.95	BRAISED PORK OSSO BUCCO Lentils, roasted apples & baby carrots, red wine & maple syrup reduction	19.95
STONINGTON, CT SEA SCALLOPS Pumpkin risotto, fresh herbs, crispy shallots	24.95	BONELESS BEEF SHORT RIB Caramelized apple polenta, sautéed spinach, braising sauce	23.95
CAST-IRON SEARED ATLANTIC SALMON Apple & celery root farrotto, house-cured salmon pancetta, celery root purée, salmon caviar, extra virgin olive oil	23.95	WOOD-FIRED HALF CHICKEN Mashed sweet potatoes, caramelized Brussels sprouts & pancetta	17.95
STEAK ALLA MAX* Oak-Grilled certified Angus New York strip, horseradish-mashed potatoes, balsamic-roasted parsnips & carrots, pepperonata	29.95	EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	16.95
		MAX'S CHICKEN PARMIGIANO Marinara. provolone. spaghetti	16.95

MAX CLASSICS

SUNDAY SPAGHETTI AND MEATBALLS ~ 14.95	MONDAY PORK CHOP MILANESE ~ 18.95	TUESDAY LASAGNA BOLOGNESE ~ 16.95	WEDNESDAY RAVIOLI	THURSDAY VEAL PARMIGIANO 18.95	FRIDAY PORK SALTIMBOCCA 18.95	SATURDAY FRESH LOBSTER PASTA ~ MP
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CONTORNI

OVEN ROASTED POTATOES	ROASTED WINTER VEGETABLES	SAUTÉED 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.
Executive Chef Matthew J Brodeur ~ Sous Chefs Ben Slogesky & Scott Well*