



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
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9

PRIMI

ASPARAGUS E UOVO Prosciutto di Parma, grilled asparagus, farm fresh egg, grilled Tuscan bread	9
CAST IRON PROVOLONE Pan fried aged provolone, roasted mini sweet peppers, tomato vinaigrette	8
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
CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10

BIBB SALAD Bibb lettuce, spinach, candied walnuts, gorgonzola, smoked pork belly, citrus vinaigrette	11
MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10
ARUGULA Baby arugula, shaved fennel, goat cheese, lemon-black pepper vinaigrette	10



STONE PIES

MARGHERITA Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil	15
PROSCIUTTO E FICO Black mission figs, caramelized onions, mozzarella, prosciutto, lemon dressed arugula	17
BIANCO Apple-smoked bacon, yukon gold potatoes, red onion, garlic cream, fontina, truffle oil	16

POLLO* Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago	17
VERDURA Spinach, roasted peppers, slow roasted tomatoes, marinara, mozzarella, asiago	16
FUNGHI Herb marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	16

PASTA

GNOCCHI ALA CACIO E PEPE Ricotta basil gnocchi, caramelized spring onions, snap peas, fresh herbs, pecorino romano	19
VONGOLE Manila & cockle clams, fresh spaghetti, pancetta, shallots, garlic, parsley, white wine butter brodetto	23
BRAISED LAMB Ricotta cavatelli, tomato brodo, white wine, spring peas, fresh mint, pecorino romano	22
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	20

PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	18
GAMBERI* Shrimp, fettuccini, lemon marinated artichoke hearts, capers, spinach, fresh herbs, saffron brodo	24

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

PIATTI

STONINGTON SCALLOPS* Seared sea scallops, mushroom barlotto, beech, trumpet royale, shiitake mushrooms, truffle butter, lemon chive oil, crumbled pistachio	27
OAK GRILLED SALMON* Farro and spring vegetable salad, orange, marcona almonds, honey-lime vinaigrette, aleppo spiced cucumber yogurt	25
MAX'S CHICKEN PARMIGIANO* Panko crusted chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, grana parmigiano	21

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	18
WOOD-FIRED ORGANIC HALF CHICKEN* Garlic mashed potatoes, brick oven vegetables, natural jus	21
PORK SHORT RIBS Espresso-fig glaze, cannellini beans, castelvetro olives, calabrian chilies	24
WOOD GRILLED STRIP STEAK* Roasted fingerling potatoes, grilled spring onions, béarnaise	33

CONTORNI

SAUTÉED SPINACH

SUGAR SNAP PEAS

GARLIC MASHED POTATOES

ROASTED FINGERLING POTATOES WITH SHALLOTS

GRILLED ASPARAGUS

**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

