



PRIMI

BEEF CARPACCIO* / 11

Shaved sirloin, tonnato, arugula, piave Vecchio, 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



FUNGHI / 12

Wood fired mushrooms, ricotta, local egg, truffled pecorino



CAPE COD MUSSELS* / 11

Chorizo sausage, mushrooms, tomato brood, garlic crostini



CHAR GRILLED OCTOPUS* / 12

Black garbanzo beans, green romesco, Calabrian chili vinaigrette

THE MAX A MIA / 12

Chef's selection of meats and cheeses

INSALATI

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 / 11

Bibb lettuce, prosciutto di speck, slow roasted tomatoes, pistachio vinaigrette

ROASTED BEETS / 10

Tri-color quinoa, shaved Brussel sprouts, pomegranate vinaigrette

BABY ARUGULA / 11

Duck prosciutto, fava beans, candied pecans, goat cheese, spring onion vinaigrette

MAX'S CHOPPED / 10

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

[FRESH] PASTA

RICOTTA GNOCCHI / 19

Asparagus, radicchio, sugar snap peas, fresh fennel, black garlic brodo

WHITE BOLOGNESE / 21

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

SPAGHETTI NERO* / 24

Shrimp, tomato medley, basil, squid ink spaghetti, garlic white wine sauce

SHORT RIB RAVIOLI / 24

Portabella mushrooms, gorgonzola, Marsala sauce, crystalized basil

[IMPORTED] PASTA

PENNE AL BUTTERO / 21

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

PESTO DI ORTICA / 18

Grilled chicken, sundried tomatoes, pine nuts, taggiasca olives, nettle pesto, gemelli

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, Brussels sprouts, pomegranate, golden beet vinaigrette

STONINGTON SCALLOPS* / 28

Wild mushroom risotto, black truffle pecorino, fresh herbs

OAK GRILLED BRANZINO* / 29

Sunchoke puree, confit tomato, asparagus, crispy caper gremolata

MAX'S CHICKEN PARMIGIANO* / 21

Panko crusted all natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano

EGGPLANT LASAGNA / 20

Eggplant, provolone, mozzarella, tomato butter

VEAL SALTIMBOCCA* / 25

Pounded veal cutlets, prosciutto di Parma, garlic mashed potatoes, broccoli rabe, lemon-sage pan sauce

WOOD-FIRED ORGANIC HALF CHICKEN* / 21

Garlic mashed potatoes, roasted brick oven vegetables, natural jus

WOOD GRILLED CENTER CUT RIBEYE* / 36

Fingerling potatoes, pepperonata, marrow butter

*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

GAMBERI* / 17

Shrimp, sweet drop peppers, nduja, shallots, parmigiano, herb oil

MANZO / 18

Beef tenderloin, pickled onions, gorgonzola, arugula, parmigiano

POLLO* / 17

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

MELANZANA / 16

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

PICANTE / 16

Finocchiona, cherry peppers, caramelized onions, marinara, mozzarella, parmigiano

CONTORINI

SAUTEED BROCCOLI

WOOD OVEN ROASTED CAULIFLOWER

Romesco, marcona almonds

BRICK OVEN ROASTED VEGETABLES

BAKED TRUFFLED PECORINO MAC N CHEESE

Bacon lardons

DELIZIOSO
