



PRIMI

BEEF CARPACCIO* / 11

Shaved sirloin, tonnato, arugula, piave Vecchio, 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



FUNGHI / 12

Wood fired mushrooms, ricotta, local egg, truffled pecorino



CAPE COD MUSSELS* / 11

Chorizo sausage, mushrooms, tomato brodo, garlic crostini

CHAR GRILLED OCTOPUS* / 12

Black garbanzo beans, green romesco, Calabrian chili vinaigrette

THE ANTIPASTI / 12 / 21

Chef's selection of meats and cheeses, caponata, honeycomb

[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

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 / 12

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

ROASTED BEETS / 10

Tri-color quinoa, shaved Brussel sprouts, pomegranate vinaigrette, goat cheese

BABY ARUGULA / 11

Duck prosciutto, fava beans, candied pecans, local feta, spring onion 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

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, golden raisins, broken 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* / 28

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 RABE

WOOD OVEN ROASTED CAULIFLOWER

Romesco, marcona almonds

BRICK OVEN ROASTED VEGETABLES

ROASTED BRUSSELS SPROUTS

Spring onion vinaigrette

BAKED TRUFFLED PECORINO MAC N CHEESE

Bacon lardons, panko

DELIZIOSO
