



PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
MAX A MIA ANTIPASTO	29.95
Salumi, cheeses, long stem artichokes, cured olives, marinated mushrooms, roasted peppers	
POINT JUDITH CALAMARI*	8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
POLPO	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	

PRIMI

RED SHRIMP TORTELLONE	10.95
White and green asparagus, preserved lemon butter	
BURRATA DI MIA	8.95
Creamy burrata cheese, pickled oyster mushrooms, olive oil stewed tomatoes, basil, sea salt	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
CARPACCIO*	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	
CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

INSALATI

INSALATA DELLA CASA	6.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	
With gorgonzola	
CAESAR SALAD	6.95
Romaine, focaccia croutons and Max's Classic Caesar dressing	
TUSCAN SALAD	7.95
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	

WATERCRESS	7.95
Pea tendrils, watercress, sunchokes, pumpnickel croutons, grilled ricotta salata, lemon~acacia honey vinaigrette	
MAX'S CHOPPED SALAD	7.95
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
ARUGULA	8.95
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	



STONE PIES

MARGHERITA	13.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	
POLPETTI*	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce	
FUNGHI	14.95
Goat cheese, king oyster, brown & white beech mushrooms, citrus marinated asparagus, spring onions, marsala syrup	

POLLO*	13.95
Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
PORCHETTA	14.95
Smoked mozzarella, shaved porchetta, pickled red onions, fennel pollen, lemon dressed baby arugula	
PESCATORE*	16.95
Mozzarella, marinated baby shrimp, hand picked Cape Cod mussels, grilled octopus, padrone peppers, arrabiatta sauce	

HOUSEMADE PASTA	RISOTTO	IMPORTED PASTA
GNOCCHI Ricotta~basil gnocchi, sweet fennel sausage ragu, cacio di Roma cheese, crispy smoked prosciutto	17.95	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano 17.95
CALAMARI* Black maltagliatti, Point Judith calamari, marinated Calabrian chilies, golden raisins, plum tomatoes	18.95	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano 16.95
GAMBERETTI* Fresh fettuccine, Stonington red shrimp, arugula pesto cream, slow roasted tomatoes, crumbled dry ricotta, toasted pistachios	24.95	SPAGHETTI VONGOLE* Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth 21.95
RISOTTO English peas, fresh garbanzos, fava beans, preserved lemon, tendril salad, grana padano	16.95	MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto 17.95

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

PIATTI

OAK GRILLED SALMON*	24.95
Red quinoa, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	
STONINGTON SEA SCALLOPS*	26.95
Fingerling potatoes, wood fired cauliflower, dandelion greens, pickled red onion vinaigrette	
PAN-ROASTED TROUT*	23.95
Crimson lentils, flash grilled baby gem romaine lettuce, bagna cauda	
SPICED DUCK*	23.95
Seared Sicilian spiced duck breast, black lentil~duck hash, chicory, methley plum vinaigrette	

EGGPLANT LASAGNA	16.95
Eggplant, provolone, mozzarella, tomato butter	
WOOD-FIRED ORGANIC HALF CHICKEN*	20.95
Garlic mashed potatoes, wood fired vegetables, natural jus	
MAX'S CHICKEN PARMIGIANO*	19.95
Marinara, fresh mozzarella, spaghetti, hand torn basil	
WOOD GRILLED PRIME HANGER*	26.95
Truffled potato pancake "grilled cheese", wilted baby spinach, Chianti jus	
VEAL CHOP*	32.95
Herb breaded rib chop, fresh mozzarella, plum tomato sauce, grana padano, baked penne pomodoro	



CONTORNI

SPAGHETTI AGLIO E OLIO	ROASTED ROOT VEGETABLES	SAUTÉED SPINACH	GRILLED ASPARAGUS	GARLIC MASHED POTATOES	PARMESAN FRIES	SAUTEED BROCCOLI RABE
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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 David Stickney~Sous Chefs Silvio Martos, James Casey*



LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95