

Maxomia

RISTORANTE

ANTIPASTI

SALUMI, Sicilian eggplant caponata 4.95 each / all for 14.95
 Speck - Smoked Prosciutto
 Soppressata
 Prosciutto di Parma
 Finocchiona Salami, P.G. Molinari & Sons

CHEESE, honey comb, calimyrna figs 4.95 each / all for 14.95
 Parmigiano Reggiano, cow, aged 30 months
 Gorgonzola Mountain, cow, Navaro, 6 months
 Pecorino Brillo Chianti, sheep, Tuscany, 9 months
 Talleggio, cow, Lombardy, 1 month

Add: Roasted Peppers, Long Stem Artichokes, cured olives 2.00 Each

THE MAX A MIA 29.95
 One of Everything

PRIMI

MUSSELS 9.95
 Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth

POINT JUDITH CALAMARI 8.95 / Family style 16.95
 Cherry peppers, lemon aioli, spicy marinara

FEDERA 7.95
 Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto

CARPACCIO 8.95
 Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish

HOUSE MADE MEATBALLS 7.95/ Family Style 14.95
 Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini

CARCIOFI FRITTI 8.95
 Crispy fried artichokes, Prosciutto di Parma, Saba vinaigrette, grana Padano

INSALATI

BURRATA DI MIA 8.95
 Creamy burrata cheese, toybox heirloom tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper

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

All salads available with non-fat Orange Sherry Vinaigrette.

BIBB SALAD 8.95
 Pea tendrils, bibb lettuce, caracara oranges, shaved fennel, white anchovies, preserved lemon vinaigrette

MAX'S CHOPPED SALAD 7.95
 Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

INSALATA DELLA CASA 4.95
 Mixed greens & sherry vinaigrette
 With Gorgonzola 6.25

STONE PIES

CRIMINI MUSHROOM 13.95
 Crimini mushrooms, herb ricotta, baby spinach, gorgonzola

MAX AMORE 13.95
 Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella

LITTLENECK CLAM 14.95
 Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers

MARGHERITA 12.95
 Hand crushed plum tomatoes, fresh mozzarella, basil, sea salt, extra virgin olive oil

GAMBERI 14.95
 Shrimp, roasted peppers, Romesco sauce, garlic oil, fresh mozzarella, Grana Parmigiano

FIG E PROSCIUTTO 14.95
 Fontina, calimyrna figs, Prosciutto di Parma, lemon dressed arugula, white truffle acacia honey

POLLO 13.95
 Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago

PASTA E RISOTTO

MAX'S BOLOGNESE 17.95
 Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto

ENGLISH PEA RISOTTO 15.95
 Fava beans, English pea puree, toybox tomatoes, 30 day pecorino, pea tendril salad

SCAMPI 20.95
 Sautéed shrimp, fresh fettuccini, slow roasted tomatoes, capers, lemon white wine butter

GNOCCHI ALLA NORMA 14.95
 House made ricotta gnocchi, grilled marinated eggplant, Roma tomatoes, fresh mozzarella, shaved garlic, basil

CAPPELLINI GHIOTTO 14.95
 Plum tomatoes, capers, garlic, basil, Grana Parmigiano

PENNE AL BUTTERO 17.95
 Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano

MAX-A-PENNE 16.95
 Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano

SPAGHETTI CARBONARA 16.95
 Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano

PENNE ALLA VODKA 15.95
 Sundried tomato vodka cream, basil

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

STONINGTON SEA SCALLOPS 24.95
 English cucumbers, balsamic marinated grilled red onions, ceci beans, Italian cous cous vinaigrette

PORK CHOP 19.95
 Wood grilled, ricotta gnocchi and pancetta hash, baby spinach, melted gorgonzola, Chianti jus

OAK GRILLED SALMON 23.95
 Guanciale, fava beans, caramelized fennel, herb salad, citrus-pressed extra virgin olive oil

MAX'S CHICKEN PARMIGIANO 16.95
 Marinara, fresh mozzarella, spaghetti, hand torn basil

VEAL PICCATA 23.95
 Thinly pounded veal loin, white and green asparagus scossa, red bliss potatoes, preserved lemon butter sauce, caper berries

WOOD-FIRED HALF CHICKEN 17.95
 Garlic mashed potatoes, roasted vegetables

EGGPLANT LASAGNA 16.95
 Eggplant, provolone, mozzarella, tomato butter

WOOD GRILLED NY STRIP* 30.95
 Gremolata marinated, olive oil glazed baby vegetables, fingerling potatoes, sea salt, red wine jus

MAX CLASSICS

SUNDAY
 MAX'S SUNDAY
 GRAVY~17.95

MONDAY
 PORK CHOP
 MILANESE ~ 19.95

TUESDAY
 LASAGNA
 BOLOGNESE ~ 16.95

WEDNESDAY
 RAVIOLI

THURSDAY
 VEAL PARMIGIANO
 ~18.95

FRIDAY
 WOOD GRILLED
 RIBEYE~ 29.95

SATURDAY
 SPAGHETTI
 VONGOLE ~ 21.95

CONTORNI

ROASTED
 POTATOES

ROASTED
 VEGETABLES

SAUTÉED
 SPINACH

GARLIC MASHED
 POTATOES

ASPARAGUS

SAUTÉED
 BROCCOLI RABE

*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 Ben Slogesky & Scott Well