

Max & Mia

RISTORANTE

PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, castelmagno, grana padano	
Add marinated artichokes, cantaloupe noodles, cured olives	2.00 each
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	
CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

PRIMI

MINISTRONE GENOVESE	5.95
Tuscan vegetable soup, acini di pepe, cannellini beans, pesto	
BURRATA DI MIA	8.95
Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	
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	
POLPO	9.95
Oak grilled octopus, fregola salad, corn, preserved lemon~mint vinaigrette	

INSALATI

FARM SALAD	7.95	SPINACI	8.95
Seasonal Oxen Hill organic greens, Rosedale radishes, Garlic Farm walla walla onions & beefsteak tomatoes, cucumbers, sherry vinaigrette		Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette	
With Griffin Farm Goat cheese	8.25	ARUGULA	8.95
CAESAR SALAD	6.95	Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
Romaine, focaccia croutons and Max's Classic Caesar dressing		MAX'S CHOPPED SALAD	7.95
TUSCAN SALAD	7.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette			

STONE PIES

MARGHERITA	14.95	PUTTANESCA	16.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	
SALSICCIA	15.95	PANCETTA	15.95
Fontina, sweet sausage, caramelized fennel, Aleppo pepper, Calabrian chili flake		Pancetta, Griffin Farm goat cheese, leeks, roasted garlic, beefsteak tomatoes, sage	
ROSEDALE	15.95	POLLO	14.95
Squash blossoms, Liuzzi Angeloni burrata, Grana Padano, shaved zucchini, cracked black pepper		Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	

HOUSEMADE PASTA

PESCATORE	24.95
Linguini, Stonington sea scallops & red shrimp, Cape Cod mussels, grilled Point Judith calamari, San Marzano broth	
AGNOLOTTI	18.95
Cacciatorini & ricotta filled, green onion pesto, oil cured olives, castelmagno cheese	
GNOCCHI	17.95
Ricotta gnocchi, organic Oxen Hill peppers, hot link sausage, shaved garlic, aged white balsamic, 30 day pecorino	
FETTUCINE	22.95
Shrimp, baby spinach, red & yellow grape tomatoes, fresh mozzarella, EVOO~pomodoro puree	

IMPORTED PASTA

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 VONGOLE	21.95
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth	
MAX'S BOLOGNESE	17.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	

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

PIATTI

OAK GRILLED SALMON*	24.95	MILANESE	29.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Herb breaded veal rib chop, lemon dressed arugula, pickled red onions, native tomatoes, shaved grana padano	
RISOTTO	22.95	EGGPLANT LASAGNA	16.95
Bay scallops, fennel, toybox heirloom tomatoes, corn off the cob, preserved lemon		Eggplant, provolone, mozzarella, tomato butter	
NANTUCKET STRIPED BASS*	26.95	WOOD-FIRED HALF CHICKEN	19.95
Grilled peach panzanella, pickled leeks, marcona almonds, tangerine infused EVOO, aged balsamic		Garlic mashed potatoes, wood roasted Rosedale vegetables, natural jus	
SPICED DUCK*	22.95	MAX'S CHICKEN PARMIGIANO	18.95
Seared Sicilian spiced duck breast, black lentil~duck hash, chicory, methley plum vinaigrette		Marinara, fresh mozzarella, spaghetti, hand torn basil	
		WOOD GRILLED NY STRIP*	29.95
		Lemon, olive oil, sea salt, cannellini bean~zucchini ragu, crispy king oyster mushrooms, Chianti jus	

SPAGHETTI AGLIO
E OLIO

ROASTED
VEGETABLES

SAUTÉED
SPINACH

BRAISED
ESCAROLE

GARLIC MASHED
POTATOES

GRILLED
ASPARAGUS

SAUTEED
BROCCOLI
RABE

*Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Max & 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