

PRIMI

THE MAX A MIA Chefs selection of imported salumi and cheeses, eggplant caponata, honeycomb, tagliasca olives, marinated artichokes, crostini	22
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	11 / Family style 20
HOUSE MADE MEATBALLS Beef, sausage and ricotta meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9

PRIMI

WOOD FIRED PROSCIUTTO WRAPPED ASPARAGUS Local asparagus, prosciutto, citronette	9
GRILLED MARINATED OCTOPUS Blistered Shishito peppers, tomato, frisee, chorizo vinaigrette	12
CARPACCIO* Thinly-sliced Black Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish	11
CAPE COD MUSSELS Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	11

INSALATI

INSALATA DELLA CASA Mixed greens, sherry vinaigrette, cucumbers, shaved red onions With gorgonzola add 1.50	8	KALE SALAD Baby kale, local strawberries, Marcona almonds, goat cheese spring onion vinaigrette	10
CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	BURRATA SALAD Creamy burrata cheese, heirloom tomatoes, frisee, garlic crostini, saba	11

STONE PIES

MARGHERITA Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil	15	POLLO* Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago	17
TRE CARNE Soppressata, fennel sausage, house made meatballs, fontina, marinara	17	VERDURA Basil pesto, shaved asparagus, English peas, roasted peppers, toasted pine nuts, herbed ricotta, grana Padano	16
WHITE CLAM Steamed clams, applewood bacon, garlic, mozzarella, fresh herbs, grilled lemon	17	PROSCIUTTO DI PARMA Grilled apricots, caramelized red onions, asiago, mozzarella, arugula, saba	17

PASTA

GNOCCHI Ricotta basil gnocchi, roasted eggplant, heirloom tomatoes, wood fired pearl onions, arugula pesto, 30 day pecorino	19	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
VONGOLE Manila & cockle clams, fresh Bucatini, pancetta, shallots, garlic, parsley, white wine butter brodetto	23	MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	20
CARBONARA Fresh spaghetti, pancetta, red onion, English peas, fresh egg yolk, grana Padano	22	GAMBERI Shrimp, fresh fettuccini, local garlic scape pesto, hothouse tomatoes, shallots, extra virgin olive oil	24
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	20		

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

PIATTI

STONINGTON SCALLOPS* Seared sea scallops, English pea risotto, pancetta, pea tendrils, parmesan crisps	27	EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	18
OAK GRILLED SALMON* Panzanella salad, heirloom tomatoes, garlic croutons, romaine, grilled apricot mostarda	25	WOOD-FIRED ORGANIC HALF CHICKEN Garlic mashed potatoes, brick oven vegetables, natural jus	21
PROSCIUTTO WRAPPED MONKFISH Creamy polenta, local asparagus tips, cherry tomatoes, port wine reduction	25	VEAL MILANESE * Herb breaded veal cutlets, arugula, pickled red onions, slow roasted tomatoes, romesco	27
MAX'S CHICKEN PARMIGIANO Herb breaded chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, grana parmigiano	21	WOOD GRILLED NY STRIP STEAK* Truffled fingerling potatoes, heirloom baby carrots, gorgonzola demi	33

CONTORNI

SAUTÉED
BROCCOLI
RABE

EGGPLANT
CAPONATA

BRICK OVEN
ROASTED
VEGETABLES

ENGLISH PEA
RISOTTO

HEIRLOOM TOMATOES,
FRESH MOZZARELLA,
BASIL, EVOO, SEA SALT

***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 Stephen Lundgren **Sous Chef** John Stickney