

PRIMI

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| MAX A MIA ANTIPASTO | 22 |
| Salumi, cheeses, long stem artichokes, cured olives, marinated mushrooms, roasted peppers | |
| POINT JUDITH CALAMARI* | 11 / Family style 18 |
| Cherry peppers, shishito pepper aioli, marinara | |
| HOUSE MADE MEATBALLS | 10 / Family Style 17 |
| Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini | |
| POLPO | 11 |
| Grilled marinated octopus, black chick peas, chorizo, saffron~tomato vinaigrette | |

PRIMI

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| HAND DIPPED RICOTTA | 9 |
| Whipped Liuzzi Angeloni ricotta, prosciutto, eggplant caponata, white truffle acacia honey, grilled Tuscan bread, sea salt | |
| FEDERA | 9 |
| Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto | |
| CARPACCIO* | 11 |
| Thinly-sliced Black Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish | |
| CAPE COD MUSSELS | 11 |
| Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth | |

INSALATI

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| INSALATA DELLA CASA | 7 | KALE SALAD | 9 |
| Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions | | Chopped kale, toasted pine nuts, roasted beets, Humboldt Fog goat cheese, creamy roasted garlic vinaigrette | |
| With gorgonzola | add 1.25 | MAX'S CHOPPED SALAD | 9 |
| CAESAR SALAD | 8 | Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette | |
| Romaine, focaccia croutons and Max's Classic Caesar dressing | | ARUGULA | 9 |
| TUSCAN SALAD | 9 | Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, fresh squeezed lemon, extra virgin olive oil, saba | |
| Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette | | | |

STONE PIES

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| MARGHERITA | 14 | POLLO* | 16 |
| Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil | | Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago | |
| POLPETTI* | 16 | HAWAIIAN | 16 |
| Fontina, ricotta, veal & pork meatballs, roasted red peppers, plum tomato sauce | | Coconut gouda, charred pineapple, sweet coppa, garlic cream | |
| PROSCIUTTO | 16 | CARCIOFO | 15 |
| Stracciatella mozzarella, pickled red onions, pea tendrils, prosciutto di parma, pecorino romano | | Fried artichokes, taggiasca olives, marinated oyster mushrooms, fontina, marinara | |

HOUSEMADE PASTA

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| GNOCCHI | 21 |
| Ricotta~basil gnocchi, hot link sausage, romesco, asparagus, marinated Calabrian chili, pecorino toscano | |
| PAPARDELLE | 22 |
| lamb shank ragu, fava beans, fried ramps, mint butter, seasoned bread crumbs | |
| PAGLIA E FIENO* | 25 |
| Green & white spaghetti, pancetta, shrimp, grana padano cream, crispy prosciutto di parma | |
| STONINGTON SEA SCALLOP RISOTTO* | 28 |
| Parsley pesto, preserved lemon, gremolata | |

IMPORTED PASTA

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| PENNE AL BUTTERO | 19 |
| Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano | |
| MAX-A-PENNE | 18 |
| Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano | |
| SPAGHETTI VONGOLE* | 23 |
| Pancetta, littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth | |
| MAX'S BOLOGNESE | 19 |
| Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto | |

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

PIATTI

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| FLUKE MILANESE | 26 | WOOD-FIRED ORGANIC HALF CHICKEN* | 21 |
| CT landed fluke, baby lettuces, pickled red onions, slow roasted tomatoes, lemon vinaigrette, shaved grana padano | | Garlic mashed potatoes, brick oven vegetables, natural jus | |
| OAK GRILLED SALMON* | 25 | MAX'S VEAL PARMIGIANO* | 25 |
| Fennel pollen dusted, sunchoke puree, lemon dressed mache, heirloom cherry tomato fresca | | Herb breaded veal loin, stracciatella mozzarella, spaghetti, plum tomato sauce | |
| GEORGES BANK COD* | 27 | PORK CHOP* | 25 |
| Yukon gold potato causa, dandelion greens, grilled littleneck clams, lobster cream | | Oak grilled Kurobata pork, baby potato confit, baby spinach, rhubarb~quince mostarda | |
| EGGPLANT LASAGNA | 18 | WOOD GRILLED STRIP STEAK* | 33 |
| Eggplant, provolone, mozzarella, tomato butter | | Fontina beignet, tricolor cauliflower~english pea risotto, marrow demiglace | |

CONTORNI

GRILLED ASPARAGUS

SAUTÉED SPINACH

BRAISED ESCAROLE

GARLIC MASHED POTATOES

SAUTEED BROCCOLI RABE

**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 Chef Colin Mercuri