

PRIMI

THE MAX A MIA Chefs selection of imported salumi and cheeses, eggplant caponata, honeycomb, taggiasca olives, marinated artichokes, crostini	22
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	11 / Family style 20
OAK GRILLED STONINGTON SCALLOPS* Basil infused watermelon, sea salt, balsamic reduction	12
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9

PRIMI

BURRATA Creamy burrata cheese, heirloom tomatoes, frisee, garlic crostini, saba	11
CARPACCIO* Thinly-sliced Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish	11
HOUSE MADE MEATBALLS Beef, sausage and veal meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
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 Tuscan kale, charred local squash, peppers, and corn goat cheese, honey thyme 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	ROSEDALE FARMS BIBB SALAD Grilled peaches, duck prosciutto, shaved red onion, moody blue cheese vinaigrette	11

STONE PIES

MARGHERITA Sliced local heirloom 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
SALSICCIA Hot link sausage, sautéed broccoli rabe, roasted garlic, plum tomato sauce, mozzarella	16	VERDURA Shaved local zucchini, squash blossoms, cherry tomatoes, shallots, stracciatella cheese, grana padano, garlic oil	16
WHITE CLAM* Fresh clams, applewood bacon, garlic, mozzarella, fresh herbs, grilled lemon	17	PROSCIUTTO DI PARMA Grilled peaches, caramelized red onions, asiago, mozzarella, arugula, truffle honey	17

PASTA

GNOCCHI Ricotta basil gnocchi, grilled corn, Shishito peppers, sundried tomato cream	19	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiano	21
VONGOLE Manila & cockle clams spaghetti, pancetta, shallots, garlic, parsley, white wine, extra virgin olive oil, calabrian chili flake	23	MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	20
GAMBERI Shrimp, fresh spinach linguine, cherry tomatoes, yellow squash, lemon herb butter, shaved ricotta salata	24	SWORDFISH BOCCONCINI Fresh cavatelli, marinated artichokes, lemon white wine butter sauce, crispy capers	22
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	20		

All pasta dishes are made with Rustichella imported pasta. Wheat pasta, or Le Veneziane gluten free corn pasta are also available

PIATTI

STONINGTON SCALLOPS* Seared sea scallops, sweet local corn and lobster risotto, fennel salad, grana padano	27	EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	18
OAK GRILLED SALMON* Tri-color quinoa, garlic sautéed local beans, grilled peach salsa, chive oil	25	WOOD-FIRED ORGANIC HALF CHICKEN Garlic mashed potatoes, brick oven vegetables, natural jus	21
GRILLED TROUT* Roasted summer vegetables, barley, tomato relish, pistachio pesto	22	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* Rosedale Farms squash noodles, herb roasted red bliss potatoes, pancetta vinaigrette	33

CONTORNI

SAUTEED BROCCOLI RABE 5	EGGPLANT CAPONATA 5	BRICK OVEN ROASTED VEGETABLES 5	SWEET LOCAL CORN RISOTTO 6	HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, EVOO, SEA SALT 8
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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 Stephen Lundgren Sous Chef John Stickney