

ANTIPASTI

SALUMI, mostarda, crostini
5.95 ea / all for 14.95
Prosciutto di Parma
Hot Sopressate Salami, Berkshire Black
Hot Coppa, La Quercia
Finocchiona Salami, P.G. Molinari & Sons

CHEESE, local honey, crostini
4.95 ea / all for 14.95
Parmigiano Reggiano, cow, aged 30 months
Brinata, Fresh Pecorino, Tuscany, sheep
Black Ledge Blue, Cato Corner Farm, CT, cow
Bloomsday, Cato Corner Farm, CT, cow
Bridgid's Abby Cato Corner Farm, CT, cow

MAX'S ANTIPASTO, Prosciutto di Parma,
Hot Sopressate Salami, Sharp Provolone,
Grana Parmigiano, Eggplant Caponata,
Marinated Mushrooms, Fire-Roasted Sweet
Peppers, Marinated Artichoke Hearts, \$16.95

THE MAX AMIA, One of Everything
\$29.95

PRIMI

Mussels
Chorizo sausage, crimini mushrooms,
tomatoes, sweet vermouth. 9.95

Crispy Calamari
Cherry peppers, lemon aioli, spicy marinara.
8.95 Family style- 16.95

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

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

Ravioli
English peas, asparagus, ricotta, Grana Parmigiano,
basil cream sauce. 8.95

INSALATI

ROSEDALE FARMS INSALATA
Rosedale Farm Bibb lettuce, asparagus,
yellow wax beans, watermelon,
buttermilk herb dressing. 8.95

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

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

CAESAR SALAD
Romaine, focaccia croutons, and Max's Classic
Caesar dressing. 6.95

TUSCAN SALAD
Mixed greens, kalamata olives, polenta
croutons, roasted garlic, tomatoes, fresh
mozzarella, balsamic vinaigrette. 7.95

All salads available with non-fat Orange Sherry
Vinaigrette.

STONE PIES

WILD MUSHROOM
Hen of the Woods mushrooms, apple-wood bacon,
garlic puree, herb oil, house-smoked mozzarella,
fresh ricotta. 13.95

CARNE
Hot Sopressate Salami, house-cured bacon, La
Quercia Guanciale, tomato sauce, Taggiasca olives,
Grana Parmigiano 13.95

MAX AMORE
Prosciutto di Parma, goat cheese, plum tomatoes,
red onions, marinara, mozzarella. 13.95

ALLE VERDURE
Roasted vegetables, spinach, plum tomatoes, basil,
mozzarella, garlic oil, ricotta. 12.95

GAMBERI
Shrimp, roasted peppers, apple-smoked bacon,
tomatoes, garlic oil, gorgonzola, mozzarella,
Grana Parmigiano. 13.95

SALSICCIA CON BROCCOLI RABE
Sweet-fennel sausage, roasted garlic, broccoli rabe,
mushrooms, marinara, mozzarella. 13.95

POLLO
Roasted chicken, broccoli, apple-smoked bacon,
caramelized onions, garlic oil, asiago. 13.95

MARGHERITA
Plum tomatoes, fresh basil, marinara sauce,
mozzarella, Grana Parmigiano. 11.95

PASTA

HOUSE-MADE PASTAS

Our chefs create fresh pasta on a daily basis, ensuring both freshness, and a true taste of Italian authenticity

FETTUCCINI CARBONARA

Peas, house-cured bacon, housemade pea tendrils, fettuccini, fresh farm egg-Grana Parmigiano sauce. 16.95

PORK RAGOUT

Braised Berkshire pork & tomato ragout, house-made pappardelle, Grana Parmigiano 17.95

POLLO CON GNOCCHI

Ricotta gnocchi, braised chicken, artichokes, roasted peppers, spinach, goat cheese, saffron broth. 19.95

Eggplant Lasagna

Eggplant, provolone, mozzarella, tomato-butter sauce 16.95

DRY PASTAS

Old-world classics spun with new ideas, and farm-fresh, local ingredients.

GAMBERI ARRABIATTA

Shrimp, Taggiasca olives, balsamic-marinated fennel, cappellini, spicy tomato sauce. 18.95

MAX –A– PENNE

Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano. 16.95

MAX'S BOLOGNESE

Meat sauce, shells, garlic, ricotta, basil pesto. 17.95

CAPPELLINI GHIOTTO

Plum tomatoes, capers, garlic, basil, Grana Parmigiano. 13.95

PENNE AL BUTTERO

Baked with hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce. 17.95

All pasta dishes are available with Barilla Plus penne, enriched with fiber, protein, and ALA omega-3 or Quattrobimbi gluten free pasta from Italy

PIATTI

STONINGTON, CT SEA SCALLOPS

English pea risotto, pancetta. 24.95

IDAHO RAINBOW TROUT

Marcona almond & oregano crust, celery root gnocchi, baby carrots, roasted pearl onions, celery root puree. 18.95

CAST-IRON SEARED ATLANTIC SALMON

Panzanella salad, seasonal farm vegetables, shaved Grana Padano, tarragon mustard vinaigrette. 23.95

WOOD-FIRED HALF CHICKEN

Seasonal wood-roasted vegetables, garlic mashed potatoes. 16.95

GRILLED PORK CHOP

Creamy polenta, Marsala demi glace. 18.95

STEAK ALLA MAX*

Oak-Grilled certified Angus New York strip, grilled onions, gorgonzola, broccoli rabe, garlic-mashed potatoes. 29.95

FILET MIGNON*

Oak-Grilled certified Angus tenderloin, crispy shallot mashed potatoes, asparagus, wild mushroom demi glace. 29.95

MAX'S CHICKEN PARMIGIANO

Marinara, provolone, spaghetti. 16.95

Contorni

Garlic Mashed Potatoes

Sautéed Spinach

Grilled Asparagus

Roasted vegetables

Creamy Polenta

Sautéed Broccoli Rabe

MAX CLASSICS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Spaghetti and Meatballs...13.95	Pork Chop Milanese...18.95	Lasagna Bolognese.16.95	Ravioli...	Veal Parmigiano... 18.95	Max's Surf and Turf ...	Fresh Lobster Pasta...

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

Max a Mia proudly supports local farmers, and organic & sustainable practices, whenever possible.

Executive Chef Matthew Brodeur
Sous Chefs Colin Mercuri & Ben Slogesky

PASTA

HOUSE-MADE PASTAS

Our chefs create fresh pasta on a daily basis, ensuring both freshness, and a true taste of Italian authenticity

FETTUCCINI CARBONARA

Spring fava beans, house-cured bacon, house-made pea tendrill fettuccini, fresh farm egg-Grana Parmigiano sauce. 17.95

PORK RAGOUT

Braised Berkshire pork & tomato ragout, house-made pappardelle, Grana Parmigiano 18.95

ANATRA CON GNOCCHI

Ricotta gnocchi, duck confit, Swiss chard, wild mushrooms, Grana Parmigiano. 19.95

DRY PASTAS

Old-world classics spun with new ideas, and farm-fresh, local ingredients.

GAMBERI ARRABIATTA

Shrimp, Taggiasca olives, balsamic-marinated fennel, cappellini, spicy tomato sauce. 19.95

MAX –A– PENNE

Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano. 17.95

MAX'S BOLOGNESE

Meat sauce, shells, garlic, ricotta, basil pesto. 18.95

PENNE AL BUTTERO

Baked with hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce. 18.95

All pasta dishes are available with Barilla Plus penne, enriched with fiber, protein, and ALA omega-3 or Quattrobimbi gluten free pasta from Italy

PIATTI

STONINGTON, CT SEA SCALLOPS

English peas, pancetta, risotto, crispy shallots. 24.95

IDAHO RAINBOW TROUT

Marcona almond & oregano crust, celery root gnocchi, baby carrots, roasted pearl onions, celery root puree. 18.95

CAST-IRON SEARED ATLANTIC SALMON

Apple & Brussels sprout farrotto, house-cured salmon pancetta, Marsala-apple cider reduction. 23.95

WOOD-FIRED HALF CHICKEN

Seasonal wood-roasted vegetables, garlic mashed potatoes. 16.95

MAX'S CHICKEN PARMIGIANO

Marinara, provolone, spaghetti. 16.95

STUFFED PORK LOIN

Roasted pork loin filled with broccoli rabe, sundried tomatoes and fresh mozzarella, served with Yukon gold mashed potatoes. 18.95

STEAK ALLA MAX*

Oak-Grilled certified Angus New York strip, grilled onions, gorgonzola, broccoli rabe, garlic-mashed potatoes. 30.95

FILET MIGNON*

Oak-Grilled certified Angus tenderloin, crispy -shallot mashed potatoes, asparagus, wild mushroom demi glace. 31.95

LASAGNA CON MELANZANA

Eggplant layered with provolone, mozzarella, and marinara over tomato butter sauce. 16.95

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Spaghetti and Meatballs...13.95	Pork Chop Milanese...18.95	Lasagna Bolognese.16.95	Ravioli...	Veal Parmigiano...18.95	Braised Short Rib ...23.95	Fresh Lobster Pasta...

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