

## PRIMI

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

## PRIMI

<b>HAND DIPPED RICOTTA</b>	9
Whipped Liuzzi Angeloni ricotta, nduja spread, mission fig marmalade	
<b>FEDERA</b>	9
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
<b>CARPACCIO*</b>	11
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, grana parmigiano, tomato caper relish	
<b>CAPE COD MUSSELS</b>	11
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

## INSALATI

<b>INSALATA DELLA CASA</b>	7
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions	
With gorgonzola	add 1.25
<b>CAESAR SALAD</b>	8
Romaine, focaccia croutons and Max's Classic Caesar dressing	
<b>TUSCAN SALAD</b>	9
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	

<b>BIBB</b>	9
Rosedale bibb lettuce, pickled red onions, Bussa Orchard grilled peaches, toybox heirloom tomatoes, ricotta salata, lemon vinaigrette	
<b>MAX'S CHOPPED SALAD</b>	9
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
<b>ARUGULA</b>	9
Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, fresh squeezed lemon, extra virgin olive oil, saba	

## STONE PIES

<b>MARGHERITA</b>	14
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	
<b>POLPETTI*</b>	16
Fontina, ricotta, veal & pork meatballs, roasted red peppers, plum tomato sauce	
<b>FUNGHI</b>	16
Saba marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	

<b>POLLO*</b>	16
Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
<b>FRESCA</b>	16
Garlic Farm big beef tomatoes & Walla Walla onions, Rosedale zucchini flowers, native corn, hand torn burrata	
<b>VONGOLE</b>	16
Mozzarella, applewood smoked bacon, Stonington cherrystone clams, cockles, Italian parsley, Calabrian chili, bagna cauda	

## HOUSEMADE PASTA

<b>GNOCCHI</b>	21
Ricotta~basil gnocchi, hot link sausage, romesco, asparagus, marinated Calabrian chili, pecorino toscano	
<b>PAPARDELLE</b>	22
Long Island duck sugo, fire roasted Deercrest eight ball squash, duck crackling, shaved grana padano	
<b>PAGLIA E FIENO*</b>	25
Green & white spaghetti, pancetta, shrimp, grana padano cream, crispy prosciutto di parma	
<b>RISOTTO FRA DIAVOLO</b>	28
Hand picked lobster, wood fired tomatoes, fried cherry peppers	

## IMPORTED PASTA

<b>PENNE AL BUTTERO</b>	19
Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
<b>MAX-A-PENNE</b>	18
Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	
<b>SPAGHETTI &amp; CLAMS*</b>	23
Pancetta, littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth	
<b>MAX'S BOLOGNESE</b>	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

<b>STONINGTON SCALLOPS*</b>	26
Seared sea scallops, Rosedale butter lettuce, zucchini & yellow squash "spaghetti," tomato~citrus vinaigrette	
<b>OAK GRILLED SALMON*</b>	25
Chianti braised farro, wax beans, ratatouille fresca, chive oil	
<b>HAWAIIAN AHI*</b>	32
Garlic Farm tomato panzanella, pickled beets, fried marcona almonds, grilled Tuscan bread, orange EVOO	
<b>EGGPLANT LASAGNA</b>	18
Eggplant, provolone, mozzarella, tomato butter	

<b>WOOD-FIRED ORGANIC HALF CHICKEN*</b>	21
Garlic mashed potatoes, brick oven vegetables, natural jus	
<b>MAX'S VEAL PARMIGIANO*</b>	25
Herb breaded veal loin, stracciatella mozzarella, spaghetti, plum tomato sauce	
<b>PORCHETTA</b>	25
Garlic & fennel rubbed pork loin, wilted baby greens, creamy white polenta, watermelon~fennel salad	
<b>WOOD GRILLED STRIP STEAK*</b>	33
Confit peanut potatoes, creamed local corn gratinata, cipolini onion jus	

GRILLED ASPARAGUS

SAUTÉED SPINACH

CONTORNI  
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**