



PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
MAX A MIA ANTIPASTO	29.95
Salumi, cheeses, long stem artichokes, cured olives, marinated mushrooms, roasted peppers	
POINT JUDITH CALAMARI*	8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
POLPO	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	

PRIMI

BURRATA DI MIA	8.95
Creamy burrata cheese, Oxen Hill "sweet 100" cherry tomatoes, basil, sea salt	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
CARPACCIO*	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	
CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	

INSALATI

INSALATA DELLA CASA	6.95	FARM SALAD	8.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Rosedale bibb lettuce, Oxen Hill giardineira, pancetta, oregano vinaigrette	
With gorgonzola		MAX'S CHOPPED SALAD	7.95
CAESAR SALAD	6.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		ARUGULA	8.95
TUSCAN SALAD	7.95	Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette			



STONE PIES

MARGHERITA	13.95	POLLO*	13.95
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*	14.95	SQUASH BLOSSOM	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Rosedale zucchini blossoms, stracciatella, grana padano, herb oil, sea salt, cracked black pepper	
FIG	15.95	LOBSTER	18.95
Fresh figs, smoked prosciutto, gorgonzola mountain, shaved kale, vincotto		Hand picked lobster, wood roasted corn, toybox tomatoes, mozzarella, truffle~garlic cream	

HOUSEMADE PASTA	RISOTTO	IMPORTED PASTA
GNOCCHI* Stonington royal red shrimp, olive oil stewed Garlic Farm tomatoes, walla walla onions, basil, dry ricotta	22.95	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano
PAPARDELLE Wood fired Oxen Hill heirloom summer squashes, cherry tomatoes, cannellini beans, pecorino Toscano	17.95	MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, grana parmigiano
FETTUCINE Basil~lime fettucine, butter poached lobster, fava beans, chive butter	26.95	SPAGHETTI VONGOLE* Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic, lemon~herb broth
RISOTTO* Seared Bomster Brothers sea scallops, Rosedale corn, guanciale, crispy fried Garlic Farm red onions	25.95	MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto

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

PIATTI

OAK GRILLED SALMON*	24.95	EGGPLANT LASAGNA	16.95
Red quinoa, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Eggplant, provolone, mozzarella, tomato butter	
SEARED TUNA*	27.95	WOOD-FIRED ORGANIC HALF CHICKEN*	20.95
Aleppo pepper dusted ahi tuna, cucumber~herloom tomato salad, aged balsamic, smoked marcona almonds, shishito pepper aioli		Garlic mashed potatoes, wood fired vegetables, natural jus	
PAN-ROASTED TROUT*	23.95	MAX'S CHICKEN PARMIGIANO*	19.95
Crimson lentils, flash grilled baby gem romaine lettuce, bagna cauda		Marinara, fresh mozzarella, spaghetti, hand torn basil	
SPICED DUCK*	24.95	GRILLED VEAL RACK*	28.95
Seared Sicilian spiced duck breast, black lentil~duck hash, chicory, methley plum vinaigrette		Oak grilled petite veal rack, roasted tomato polenta cake, purple velour beans, crispy Garlic Farm leeks, peach jus	
		WOOD GRILLED STRIP*	32.95
		Garlic Farm "big beef" tomatoes, shaved sweet onions, parmesan zepole, Chianti syrup	

CONTORNI

SPAGHETTI AGLIO E OLIO	ROASTED ROOT VEGETABLES	SAUTÉED SPINACH	GRILLED ASPARAGUS	GARLIC MASHED POTATOES	PARMESAN FRIES	SAUTEED BROCCOLI RABE
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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 David Stickney~Sous Chefs Silvio Martos, James Casey*



LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95