

ANTIPASTI

SALUMI, mostarda, crostini

5.95 ea / all for 14.95

Prosciutto di Parma

Porcini Salami, Salumeria Biellese

Hot Coppa, La Quercia

Finocchiona Salami, P.G. Molinari & Sons

Duck Prosciutto

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

Bloomeday, 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

POTATO GNOCCHI

George's Bank Scallops, roasted local peppers,
pine nuts, lemon-parsley pesto. 10.95

CAPRESE SALAD

Connecticut tomatoes, fresh mozzarella, basil,
balsamic vinegar, sea salt. 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, calamata olives, polenta
croutons, roasted garlic, tomatoes, fresh
mozzarella, balsamic vinaigrette. 7.95

*All salads available with non-fat Orange Sherry
Vinaigrette.*

STONE PIES

FIG E GORGONZOLA

Fresh figs, caramelized onions, gorgonzola, Fontina,
garlic-herb oil, crispy prosciutto. 13.95

CARNE

Salami, house-cured bacon, marinara, black 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, Romesco sauce, garlic oil,
gorgonzola, Grana Parmigiano. 13.95

WILD MUSHROOM

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

POLLO

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

POMODORO

Local tomatoes, basil, fresh mozzarella,
herb oil. 13.95

PASTA

HOUSE-MADE PASTAS

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

SPINACH CAVATELLI

Local, farm-fresh vegetables, Connecticut tomatoes, tomato broth 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

Rosedale Farm corn risotto, bacon. 24.95

IDAHO RAINBOW TROUT

Ragu of Connecticut squashes & braising greens, vincotto. 18.95

CAST-IRON SEARED ATLANTIC SALMON

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

WOOD-FIRED HALF CHICKEN

Orzo salad, Rosedale Farm corn, green beans, tomato, portobella mushroom, citrus vinaigrette . 16.95

GRILLED PORK CHOP*

Rosedale Farm corn polenta, balsamic roasted green beans, stone fruit chutney 18.95

STEAK ALLA MAX*

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

FILET MIGNON*

Roasted fingerling potatoes, Rosedale Farm squash-caramelized onion-goat cheese gratin, compound butter 29.95

MAX'S CHICKEN PARMIGIANO

Marinara, provolone, spaghetti. 16.95

CONTORNI

GARLIC MASHED POTATOES

SAUTÉED SPINACH

SUMMER SQUASH CASSERUOLA

ROASTED VEGETABLES

FRESH CORN POLENTA

GRILLED ASPARAGUS

MAX CLASSICS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Spaghetti and Meatballs... 13.95	Linguini and Clams 18.95	Roast Chicken Lasagna. 16.95	Ravioli...	Veal Parmigiano... 18.95	Stuffed Pork Loin. 18.95	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

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FETTUCCINI CARBONARA

Spring fava beans, house-cured bacon, house-made pea tendril 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

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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

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	Braised Short Rib ... 23.95	Fresh Lobster Pasta...

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