

PRIMI	
HOUSE MADE RICOTTA BRUSCHETTA Mission figs, prosciutto di parma, truffle honey	12
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	11 / Family style 20
HOUSE MADE MEATBALLS Beef, sausage and veal meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
FEDERA Crispy prosciutto di parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9



PRIMI	
WOOD FIRED BONE MARROW Frisee, gremolata, pickled shallot vinaigrette, garlic crostini	12
GRILLED MARINATED OCTOPUS Marinated gigante beans, calabrian chili peppers, arugula, rosemary sugar pumpkin emulsion	12
ROASTED DUCK LEG Squash caponata, sage butter, black plum and pistachio vinaigrette	14
CAPE COD MUSSELS Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	11

INSALATI	
CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	9
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10
BURRATA Balsamic dressed arugula, fresh figs, burrata cheese, crispy prosciutto, casaba melon	11



STONE PIES	
AUTUMN HARVEST Roasted butternut, local beets, melted leeks, house made ricotta, sage, spiced apple puree	15
FUNGHI Wild mushrooms, caramelized onion, basil, fontina, grana padano, truffle salsa	17
WHITE CLAM* Steamed clams, chorizo, garlic, grana padano, fresh herbs, grilled lemon	17

QUINOA Salt roasted beets, brussel sprouts, pomegranate, goat cheese, pistachio vinaigrette	11
KALE Acorn squash, honeycrisp apples, hen of the woods mushrooms, cider vinaigrette	11
MAX'S CHOPPED Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10

PASTA	
GNOCCHI Ricotta basil gnocchi, acorn squash, roasted eggplant, cipolini onions, wild mushroom ragu	19
VONGOLE* Manila & cockle clams, spaghetti, pancetta, shallots, garlic, chili flake, extra virgin olive oil	23
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto genovese	20
LAMBERTI'S CHICKEN SAUSAGE Shishito, onion, slow roasted tomato, al ceppo pasta, parmesan cream	22

POLLO* Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago	17
POMODORO Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, maldon sea salt	16
PROSCIUTTO DI PARMA Rogers orchard poached anjou pears, red onions, arugula, hot honey	17
PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiana	21
MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	18
GAMBERI Seared shrimp, sugar pumpkin agnolotti, tuscan kale, caramelized fennel brood	24
SMOKED SALMON CARBONARA* Fresh fettucine, pancetta, onion, crispy capers, fresh egg yolk, grana padano	22

PIATTI	
STONINGTON SCALLOPS * Fregola Sarda, roasted butternut, cipolini onions, ricotta salata, spicy lemoncello vinaigrette	27
OAK GRILLED SALMON * Tri-color quinoa, wood fired brussels sprouts, pomegranate, port wine reduction	25
GRILLED WILD IDAHO TROUT * Barley, roasted fall vegetables, tomato relish, pistachio pesto	23
CRISPY CIDER BRAISED PORK SHANK Celeriac and sweet potato gratin, garlic sautéed tuscan kale, pancetta cider jus	29



EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	18
WOOD-FIRED HALF CHICKEN * Garlic mashed potatoes, brick oven vegetables, natural jus	21
MAX'S CHICKEN PARMIGIANO Stracciatella, spaghetti, plum tomato sauce, basil, grana parmigiano	21
VEAL MILANESE * Herb breaded veal cutlets, arugula, pickled red onions, slow roasted tomatoes, romesco	25
OAK GRILLED STRIP STEAK * Horseradish and peppercorn crusted, chive and goat cheese whipped potatoes, baby carrots, rosemary demi	33

CONTORNI				
SAUTÉED BROCCOLI RABE	WOOD OVEN ROASTED CAULIFLOWER, ROMESCO, MARCONA ALMONDS	BRICK OVEN ROASTED VEGETABLES	CELERIAC AND SWEET POTATO GRATIN	ROASTED BRUSSEL SPROUTS, POMEGRANATE, BALSAMIC REDUCTION

***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

