



PRIMI

FEDERA / 9

Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil



CALAMARI* / 11

Sautéed, sliced cherry peppers, lemon aioli and marinara



BEEF CARPACCIO / 11

Shaved sirloin, tomato-caper relish, arugula EVOO



POLPO* / 15

Grilled octopus, fusilli pasta, spicy tomato sugo, basil



CAPE COD MUSSELS* / 11

Chorizo sausage, mushrooms, tomato brodo



GLUTEN FREE

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Max-A-Mia uses only oil that contains no Trans Fatty Acids for all fried foods. We proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible. Executive Chef Stephen Lundgren

INSALATE

CAESAR / 9

Romaine, Grana Padano, Max's Classic Caesar dressing

TUSCAN / 10

Mixed greens, kalamata olives, roasted garlic, red grape tomatoes, fresh mozzarella, balsamic vinaigrette

BURRATA CAPRESE / 12

Deercrest Farm Honeycrisp apples, butternut squash, caramelized shallots, kale, basil, spiced hazelnuts, apple cider agrodolce

BEETROOT CARPACCIO / 10

Sliced salt roasted beets, Beaver Brook feta, arugula, parsnip crisp, pomegranate dijon vinaigrette

NATIVE PEAR / 11

Prosecco poached Rose's Farm pears, arugula, chicory, Mountain Gorgonzola, shallots, maple pecan vinaigrette

MAX'S CHOPPED / 10

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

PASTA

VONGOLE* / 23

Cockle & manilla clams, slow roasted tomatoes, garlic white wine

WHITE BOLOGNESE / 21

Pork and veal ragu, sheep's milk ricotta, pesto Genovese

GHIOTTO / 18

Plum tomato sauce, capers, basil, garlic, Grana Padano

BUTTERO / 21

Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

POLLO GRIGLIATO / 19

Grilled chicken, roasted butternut squash, brussels sprouts, shallots, fennel cream sauce

GAMBERI* / 24

Pan seared shrimp, sundried tomatoes, toasted pine nuts, pesto genovese, EVOO, Grana Padano

PIATTI

STONINGTON SCALLOPS* / 28

Roasted butternut squash risotto, parmigiano Reggiano, crispy shallots, sage

OAK GRILLED SALMON* / 25

Tri-color quinoa, roasted Brussels sprouts, crispy leeks, pomegranate vinaigrette

WOOD FIRED ORGANIC HALF CHICKEN / 21

Garlic mashed potatoes, brick oven roasted vegetables, natural jus

CHIANTI BRAISED LAMB SHANK / 28

Cannellini beans, escarole, tomatoes, sage, pan jus

BRANZINO ALLA LIVORNESE* / 29

Spinach, roasted fingerling potatoes, olives, capes, tomato ragu, basil oil

BRACIOLE DI VITELLO / 28

Prosciutto, spinach and pecorino stuffed veal cutlet, tomato sauce, broccoli rabe, white polenta