



## PRIMI

### FUNGHI / 12

Wood fired mushrooms, ricotta, local egg, truffled pecorino



### 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, tonnato, arugula, piave Vecchio, tomato caper relish, EVOO



### POLPO\* / 15

Grilled octopus, black garbanzo beans, green romesco, Calabrian chili vinaigrette



### CAPE COD MUSSELS\* / 11

Chorizo sausage, mushrooms, tomato brodo

\*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

**GLUTEN FREE**

## INSALATI

### 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 / 11

Bibb lettuce, shaved prosciutto di Speck, slow roasted tomatoes, pistachio vinaigrette

### ROASTED BEETS / 10

Tri-color quinoa, shaved Brussel sprouts, goat cheese, pomegranate vinaigrette

### BABY ARUGULA / 9

Duck prosciutto, fava beans, candied pecans, local feta, spring onion vinaigrette

### MAX'S CHOPPED / 10

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

All salads available with non-fat Orange 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

### PESTO DI ORTICA / 18

Grilled chicken, sundried tomatoes, pine nuts, taggiasca olives, nettle pesto

### GAMBERI\* / 24

Seared shrimp, tomato medley, basil, garlic white wine sauce

## PIATTI

### STONINGTON SCALLOPS\* / 28

Wild mushroom risotto, black truffle, fresh herbs

### OAK GRILLED SALMON\* / 25

Tri-color quinoa, roasted brussels sprouts, golden raisins, broken beet vinaigrette

### WOOD FIRED ORGANIC HALF CHICKEN

Garlic mashed potatoes, roasted brick oven vegetables, natural jus

### VEAL SALTIMBOCCA\* / 25

Pounded veal cutlets, prosciutto di Parma, garlic mashed potatoes, broccoli rabe, lemon-sage pan sauce

### OAK GRILLED BRANZINO\* / 29

Sunchoke puree, confit tomato, asparagus, crispy caper gremolata

### WOOD GRILLED CENTER CUT RIBEYE\* / 28

Fingerling potatoes, pepperonata, marrow butter