

## INTERMEZZO

### PRIMI

<p><b>SALUMI</b> 14.95 Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata</p> <p><b>CHEESE</b> 14.95 Taleggio, pecorino chianti, gorgonzola mountain, grana padano Add marinated artichokes, cantaloupe noodles, cured olives 2.00 each</p> <p><b>POINT JUDITH CALAMARI</b> 8.95 / Family style 16.95 Cherry peppers, lemon aioli, spicy marinara</p> <p><b>HOUSE MADE MEATBALLS</b> 7.95/ Family Style 14.95 Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini</p>	<p><b>CAPE COD MUSSELS</b> 9.95 Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth</p> <p><b>BURRATA DI MIA</b> 8.95 Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper</p> <p><b>FEDERA</b> 7.95 Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto</p> <p><b>CARPACCIO*</b> 9.95 Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish</p>
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### INSALATI

<p><b>ARUGULA</b> 8.95 Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba</p> <p><b>SPINACI</b> 8.95 Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette</p> <p><b>MAX'S CHOPPED SALAD</b> 7.95 Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette. <i>All salads available with non-fat Orange Sherry Vinaigrette</i></p>	<p><b>FARM SALAD</b> 7.95 Seasonal Oxen Hill organic greens, Rosedale radishes, Garlic Farm walla walla onions &amp; beefsteak tomatoes, cucumbers, sherry vinaigrette With Griffin Farm Goat cheese 8.25</p> <p><b>CAESAR SALAD</b> 6.95 Romaine, focaccia croutons and Max's Classic Caesar dressing Entrée size with grilled chicken 12.95</p> <p><b>TUSCAN SALAD</b> 7.95 Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette</p>
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### STONE PIE

<p><b>MARGHERITA</b> 14.95 Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil</p> <p><b>SALSICCIA</b> 15.95 Fontina, sweet sausage, caramelized fennel, Aleppo pepper, Calabrian chili flake</p> <p><b>ROSEDALE</b> 15.95 Squash blossoms, Liuzzi Angeloni burrata, Grana Padano, shaved zucchini, cracked black pepper</p>	<p><b>PUTTANESCA</b> 16.95 Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce</p> <p><b>PANCETTA</b> 15.95 Pancetta, Griffin Farm goat cheese, leeks, roasted garlic, beefsteak tomatoes, sage</p> <p><b>POLLO</b> 14.95 Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago</p>
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### PASTA

<p><b>CAPELLINI GHIOTTO</b> 9.95 Plum tomatoes, capers, garlic, fresh basil and Grana Parmigiano</p> <p><b>MAX A PENNE</b> 11.95 Grilled chicken, escarole, tomatoes, garlic and Grana Parmigiano</p> <p><b>ABBRONZANTE</b> 10.95 Penne, garlic, sundried tomato cream, basil</p>	<p><b>GAMBERI</b> 14.95 Shrimp, baby spinach, red &amp; yellow grape tomatoes, fresh mozzarella, whole wheat penne, EVOO~pomodoro puree</p> <p><b>MAX'S BOLOGNESE</b> 12.95 Hearty meat sauce, rigatoni, garlic, ricotta cheese and pesto</p> <p><b>PENNE AL BUTTERO</b> 12.95 Baked with hot Italian sausage, tomatoes, peas and Grana Parmigiano cream sauce</p>
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\* 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.

All pasta dishes are also available with whole wheat penne or imported Le Veneziane gluten free corn pasta.