

MaxMia

RISTORANTE

ANTIPASTI

HOUSE MADE RICOTTA BRUSCHETTA Mission figs, prosciutto di parma, truffle honey	10
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	9 / Family style 18
HOUSE MADE MEATBALLS Beef, sausage and veal meatballs, plum tomato sauce, garlic crostini	8 / Family Style 16
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, roasted fennel, Satsuma orange, arugula, sunchoke puree	12
BLISTERED PEPPERS Shishito, sweet habanero, and mini bell peppers, extra virgin olive oil, meyer lemon crème fraiche, sea salt, parmigiano reggiano	10
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	8	QUINOA Salt roasted beets, brussels sprouts, pomegranate, goat cheese, mixed greens, pistachio vinaigrette	11
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	WINTER CITRUS Cara Cara, Satsuma, and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, kumquat vinaigrette	11
BURRATA Balsamic dressed arugula, fresh figs, burrata cheese, crispy prosciutto, honey dew melon	11	MAX'S CHOPPED Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10

Any Above Appetizer Salad as an Entree with, add:

chicken 5 | shrimp 7 | salmon 8 | calamari fritti 7 | scallops 10 | hanger steak 10

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

FUNGHI Wild mushrooms, caramelized onion, basil, fontina, grana padano, truffle salsa	14	POLLO* Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago	14
FRUTTI DI MARE Shrimp, calamari, mussels, taggiasca olives, basil, grana padano, spicy tomato sauce	15	POMODORO Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, maldon sea salt	13
VERDURA Garlic sautéed spinach, fire roasted red peppers, cherry tomatoes, toasted pine nuts, smoked mozzarella, grana padano	14	PROSCIUTTO DI PARMA Shaved prosciutto di Parma, arugula pesto, slow roasted tomatoes, goat cheese, grana padano, fig gastrique	14

PASTA

GNOCCHI House made ricotta basil gnocchi, caramelized shallots, butternut squash, roasted chestnut cream	14	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiana	15
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto genovese	15	MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	14
LAMBERTI'S CHICKEN SAUSAGE Broccoli rabe, slow roasted tomatoes, caramelized onions, plum tomato sauce, fresh radiatore	15	GAMBERI Seared shrimp, kale sprouts, roasted red peppers, basil, kumato tomato cream, fresh linguini	16

All pasta dishes are available with Rustichella imported pasta, wheat pasta, or Le Veneziane gluten free corn pasta

PANINO

BAKED MEATBALL GRINDER* Chef's meatballs, plum tomato sauce, provolone cheese	13
HOUSE MADE VEGGIE BURGER Provolone, arugula, grilled onions, tomato truffle aioli	12
SICILIAN Prosciutto, soppressata, mortadella, provolone, lettuce, tomato, cherry peppers, olive relish, house made focaccia	13
LEMONCELLO SEARED SHRIMP WRAP* Slow roasted tomatoes, avocado, arugula, lemon caper aioli	14
TURKEY BLT Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread	13



PIATTI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	14
OAK GRILLED SALMON* Tri-color quinoa, roasted brussels sprouts, fennel, blood orange salsa, chive oil	16
GRILLED WILD IDAHO TROUT * Barley, roasted root vegetables, tomato relish, pistachio pesto	16
CHICKEN COBB SALAD Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, chopped romaine, brown derby dressing	15
TUSCAN BURGER * Aged cheddar, lettuce, tomato, red onion, pickles, parmesan aioli, fries Add Applewood smoked bacon 2.00	14

**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. Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.*

Executive Chef Stephen Lundgren **Sous Chef** John Stickney