

## ANTIPASTI

<b>SALUMI</b>	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
<b>CHEESE</b>	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
<b>POINT JUDITH CALAMARI*</b>	8.95 / Family style 16.95
Cherry peppers, shishito pepper aioli, marinara	
<b>HOUSE MADE MEATBALLS</b>	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
<b>POLPO</b>	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	



## PRIMI

<b>MINISTRONE GENOVESE</b>	5.95
Vegetable soup with pasta, cannellini beans, and pesto	
<b>CAPE COD MUSSELS*</b>	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
<b>BURRATA DI MIA</b>	8.95
Creamy burrata cheese, slow roasted tomatoes, basil, sea salt	
<b>FEDERA</b>	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
<b>CARPACCIO*</b>	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	

## INSALATI

<b>INSALATA DELLA CASA</b>	6.95	<b>ARUGULA</b>	8.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, fresh squeezed lemon, EVOO, saba	
With gorgonzola	7.25	<b>KALE SALAD</b>	8.95
<b>CAESAR SALAD</b>	6.95	Chopped kale, pumpkin seeds, roasted beets, Humboldt Fog goat cheese, creamy roasted garlic vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		<b>MAX'S CHOPPED SALAD</b>	7.95
<b>TUSCAN SALAD</b>	7.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette			

**Any Above Appetizer Salad as an Entree with:**

chicken 12.95 | shrimp 13.95 | salmon 15.95 | calamari fritti 13.95 | scallops 17.95 | hanger steak 16.95

*All salads available with non-fat Orange Sherry Vinaigrette.*



## STONE PIES

<b>MARGHERITA</b>	13.95	<b>POLLO*</b>	13.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
<b>POLPETTI*</b>	14.95	<b>BRUSSELS SPROUT</b>	14.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Caramelized Brussels sprouts, agrodolce butternut squash, garlic~truffle cream, fontina	
<b>FIG</b>	15.95	<b>CALAMARI</b>	16.95
Calimyrna figs, smoked prosciutto, gorgonzola mountain, shaved kale, vincotto		Wood fired Point Judith calamari, taggiasca olives, Calabrian chili romesco, capers, pecorino Toscano	

## PANINI & WRAPS

<b>ROAST PORK</b>	12.95	<b>ROASTED CHICKEN WRAP</b>	11.95
Porchetta, broccoli rabe aglio e olio, aged provolone		Herb marinated roasted chicken, baby arugula, calimyrna figs, vincotto, goat cheese, pistachios, sundried tomato wrap	
<b>PROSCIUTTO</b>	11.95	<b>MIA BURGER*</b>	12.95
Prosciutto di Parma, baby arugula, fresh mozzarella, vincotto		Smoked mozzarella, vine ripened tomatoes, balsamic marinated grilled red onions, leaf lettuce, parmesan~herb fries, brioche roll	
<b>TURKEY</b>	10.95	<i>Add applewood smoked bacon 2.00</i>	
House smoked turkey breast, fontina, Roma tomatoes, Calabrian chili aioli			
<b>CUBAN</b>	12.95		
Roast pork, ham, pickles, swiss cheese, shishito pepper aioli			

## PASTA

<b>CAPPELLINI GHIOTTO</b>	10.95
Plum tomatoes, capers, garlic, basil, Grana Parmigiano	
<b>PENNE AL BUTTERO</b>	12.95
Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	
<b>MAX'S BOLOGNESE</b>	12.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	
<b>MAX-A-PENNE</b>	11.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	

## PIATTI

<b>MAX'S CHICKEN PARMIGIANO*</b>	13.95
Herb-breaded chicken breast, marinara, fresh mozzarella, spaghetti	
<b>EGGPLANT LASAGNA</b>	12.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
<b>OAK GRILLED SALMON*</b>	15.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	
<b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD</b>	13.95
Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola pumpernickel croutons, chopped chicory, romaine, Brown Derby dressing	



**ADD TO ANY PASTA - SWEET FENNEL SAUSAGE OR CHICKEN 3.95 ~ SHRIMP 5.95**

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

*\*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 David Stickney Sous Chefs Silvio Martos, James Casey**