

Max a Mia

RISTORANTE

ANTIPASTI

SALUMI , cured olives, olive oil, crostini Speck, Soppressata, Prosciutto di Parma, Finocchiona Salami	4.95 each / all for 12.95
CHEESE , local honey, crostini Parmigiano Reggiano, Gorgonzola Mountain, Pecorino Brillo Chianti, Talleggio.	4.95 each / all for 12.95
Add: Roasted Peppers, Long Stem Artichokes, cured olives	2.00 Each
THE MAX A MIA One of Everything	29.95
FONDATA Sharp provolone fondue, house focaccia	7.95
ARRANCINI Crispy breaded saffron and fontina risotto balls, pancetta aioli, saba	7.95



PRIMI

MUSSELS Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
CRISPY CALAMARI Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
FEDERA Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95
CARPACCIO Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	8.95
HOUSE MADE MEATBALLS Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	7.95/ Family Style 14.95

INSALATI

INSALATA DELLA CASA Mixed greens & sherry vinaigrette With gorgonzola	4.95	INSALATA DI PERA Frissee, watercress, Barolo poached bosc pear, gorgonzola dolce, hazelnuts, stone ground mustard vinaigrette	8.95
CAESAR SALAD Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	MAX'S CHOPPED SALAD Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	6.95	BURRATA DI MIA Creamy burrata cheese, slow roasted tomatoes tomatoes, Tuscan extra virgin olive oil basil, sea salt, cracked black pepper	8.95
	7.95		

Any Above Appetizer Salad as an Entree with:

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95 | hanger steak 15.95

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

MARGHERITA Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil	13.95	POLLO Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
MAIALE "Pulled" prosciutto di parma, pancetta, hot sausage, plum tomato sauce, mozzarella	15.95	GAMBERI Marinated shrimp, fresh mozzarella, red onions, caper berries, saba	14.95,
LITTLENECK CLAM Littleneck clams, cockles, sweet garlic cloves, pancetta, mozzarella, fried capers	14.95	PROSCIUTTO Gorgonzola dolce, grappa soaked dried cherries, melted leeks, prosciutto di parma, white truffle acacia honey	14.95

PASTA

CAPPELLINI GHIOTTO Plum tomatoes, capers, garlic, basil, Grana Parmigiano	9.95	PENNE AL BUTTERO Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
MAX-A-PENNE Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	11.95	MALTAGLIATTI Hand cut black pepper pasta, wood fired cauliflower, speck, crispy fried pasta gremolata	12.95
MAX'S BOLOGNESE Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	12.95	PUTTANESCA Black fettucine, shrimp, capers, San Marzano tomatoes, taggiasca olive briciole	14.95
SPAGHETTI CARBONARA Prosciutto di Parma, Molinari pancetta, shaved red onions, local egg, cracked black pepper, Grana Padano	11.95		

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

All pasta dishes are available with whole wheat penne or Le Veneziane gluten free corn pasta from Italy

PANINI

GRILLED CHICKEN Slow-roasted tomatoes, basil pesto, fresh mozzarella	8.95
CAPPICOLA Oven baked hot cappicola, mortadella, vine ripened tomato, shaved romaine, provolone, fried cherry peppers, red wine vinaigrette	10.95
SALSICCIA Grilled hot link sausage, fontina, broccoli rabe aglio e olio, tomato jam	9.95
TUSCAN BURGER* Oak-Grilled Angus beef, provolone, tomatoes, balsamic marinated grilled red onions, red leaf lettuce, house-made potato chips	9.95

PIATTI

MAX'S CHICKEN PARMIGIANO Herb-breaded chicken breast, marinara, provolone, spaghetti	11.95
EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
GRILLED ATLANTIC SALMON* Root vegetable & pancetta hash, roasted leek pesto, beluga lentils	14.95
GARY CRAIG'S "HOLLYWOOD" COBB SALAD Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola pumpkin croutons, chopped chicory, romaine, Brown Derby dressing	13.95



TUSCAN AND FOCACCIA BREADS AVAILABLE UPON REQUEST.

18% gratuity added to parties of 10 or more. *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, David Solomon