

Maxamia

RISTORANTE

ANTIPASTI

SALUMI , cured olives, olive oil, crostini	4.95 each / all for 12.95
Prosciutto di Parma	
Porcini Salami, Salumeria Biellese	
Duck Prosciutto	
Finocchiona Salami, P.G. Molinari & Sons	
CHEESE , local honey, crostini	4.95 each / all for 12.95
Parmigiano Reggiano, cow, aged 30 months	
Black Ledge Blue, Cato Corner Farm, CT, cow	
Bloomday, Cato Corner Farm, CT, cow	
Bridgid's Abby, Cato Corner Farm, CT, cow	
MAX'S ANTIPASTO	16.95
Prosciutto di Parma, Finocchiona Salami, Sharp Provolone, Grana Parmigiano, Butternut Squash Caponata, Fire-Roasted Sweet Peppers, Marinated Artichoke Hearts	
THE MAX AMIA	29.95
One of Everything	



PRIMI

MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
CRISPY CALAMARI	8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
CARPACCIO	8.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	
HOUSE-MADE GNOCCHI	8.95
Porcini gnocchi, roasted wild mushrooms, Parmigiano Reggiano, White truffle oil	

INSALATI

INSALATA DI PERA	8.95	INSALATA DELLA CASA	4.95
Roasted pears, tri colored greens, dried cranberries, cashews, gorgonzola, white balsamic vinaigrette		Mixed greens & sherry vinaigrette	6.25
ROASTED BEET INSALATA	8.95	CAESAR SALAD	6.95
Frisee, Mache, Liuzzi Bros. burrata cheese, citrus & herb vinaigrette, spiced walnuts		Romaine, focaccia croutons and Max's Classic Caesar dressing	
MAX'S CHOPPED SALAD	7.95	Entrée size with grilled chicken	11.95
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.		With shrimp or salmon	14.95
GARY CRAIG'S "HOLLYWOOD" COBB SALAD	13.95	TUSCAN SALAD	7.95
Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked		Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	
		Entrée size with grilled chicken	11.95
		With shrimp or salmon	14.95



All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

WILD MUSHROOM	13.95	GAMBERI	13.95
Hen of the Woods mushrooms, apple-smoked bacon, garlic-herb oil, mozzarella, fresh ricotta		Shrimp, roasted peppers, Romesco sauce, garlic oil, gorgonzola, Grana Parmigiano	
MAX AMORE	13.95	FIG E GORGONZOLA	13.95
Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella		Fresh figs, caramelized onions, gorgonzola, garlic-herb oil, crispy Prosciutto di Parma	
ALLE VERDURE	12.95	POLLO	13.95
Roasted vegetables, spinach, tomatoes, basil, mozzarella, garlic oil, ricotta		Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	
MARGHERITA	11.95		
Hot house tomatoes, basil, marinara, mozzarella, Grana Parmigiano			

PASTA

PORK RAGOUT	12.95	MAX'S BOLOGNESE	11.95
Braised Berkshire pork & tomato ragout, house-made pappardelle, Grana Parmigiano		Meat sauce, shells, garlic, ricotta, basil pesto	
PENNE AL BUTTERO	11.95	MAX-A-PENNE	10.95
Hot Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce		Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	
GAMBERI ARRABIATTA	13.95	PENNE ABBRONZATE	10.95
Shrimp, Taggiasca olives, balsamic-marinated fennel, cappellini, spicy tomato sauce		Sundried tomatoes, garlic, fresh basil, tomato cream sauce	
		CAPPELLINI GHIOTTO	9.95
		Plum tomatoes, capers, garlic, basil, Grana Parmigiano	

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

All pasta dishes are available with Barilla Plus penne, enriched with fiber, protein, and ALA omega-3 or Le Veneziane gluten free pasta from Italy.

PANINI

BLACKENED SHRIMP WRAP	9.95
Avocado, tomato, arugula, caper-aioli, herb wrap	
ITALIAN PANINI	9.95
Prosciutto di Parma, Finocchiona, provolone, caponata, arugula, Tuscan bread	
ROASTED TURKEY	8.95
Apple-smoked bacon, tomato, arugula, avocado, aioli, grilled Tuscan bread	
GRILLED CHICKEN	8.95
Caramelized onions, spinach, pancetta, gorgonzola, walnut pesto, balsamic reduction, grilled ciabatta roll	
TUSCAN BURGER*	9.95

PATTI

GRILLED HANGER STEAK	15.95
Warm spinach salad, grilled radicchio, oven-dried tomatoes, spiced pecans, two-year aged cheddar, maple-balsamic-bacon vinaigrette	
CAST-IRON SEARED ATLANTIC SALMON	13.95
Apple & celery root farrotto, house-cured salmon pancetta, celery root purée, extra virgin olive oil	
MAX'S CHICKEN PARMIGIANO	11.95
Herb-breaded chicken breast, marinara, provolone, spaghetti	
EGGPLANT LASAGNA	12.95

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 Matthew Brodeur ~ Sous Chefs Ben Slogesky & Scott Well