

# MaxaMia

RISTORANTE

## ANTIPASTI

<b>SALUMI</b>	11.95
Salumi, grana parmigiano, marinated olives, Marcona almonds grilled Tuscan bread	
<b>POINT JUDITH CALAMARI*</b>	9.95 / Family style 18.95
Cherry peppers, lemon aioli, spicy marinara	
<b>HOUSE MADE MEATBALLS</b>	8.95/ Family Style 16.95
Beef, sausage and ricotta meatballs, plum tomato sauce, garlic crostini	
<b>CARPACCIO*</b>	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	



## PRIMI

<b>CAPE COD MUSSELS*</b>	10.95
Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	
<b>BURRATA DI MIA</b>	8.95
Creamy burrata cheese, beet carpaccio, arugula, black pepper	
<b>FEDERA</b>	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
<b>RISOTTO BOLOGNESE</b>	8.95
Slow simmered ragu, Arborio rice, grana parmigiano	

## INSALATI

<b>INSALATA DELLA CASA</b>	7.95	<b>KALE SALAD</b>	8.95
Mixed greens, sherry vinaigrette, cucumbers, shaved red onions		Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	
With gorgonzola	9.50	<b>MEDITERRANEAN</b>	9.95
<b>CAESAR SALAD</b>	7.95	Cucumbers, tomatoes, shaved red onions, Kalamata olives, feta cheese, chopped romaine lettuce, red wine vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		<b>ARUGULA</b>	8.95
<b>TUSCAN SALAD</b>	9.95	Baby arugula, shaved prosciutto, gorgonzola, marcona almonds, black mission fig dressing	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette			

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

chicken 13.95 | shrimp 15.95 | salmon 17.95 | calamari fritti 15.95 | scallops 18.95 | hanger steak 17.95

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



## STONE PIES

<b>MARGHERITA</b>	14.95	<b>POLLO*</b>	14.95
Sliced hothouse tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil		Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
<b>SOPRESSATA</b>	15.95	<b>VERDURA</b>	14.95
Molinari sopressata, roasted peppers, taggiasca olives, shaved red onions, chili flake, mozzarella, grana parmigiano		Spinach, roasted peppers, slow roasted tomatoes, marinara, mozzarella, asiago	
<b>BIANCO</b>	14.95	<b>FUNGHI</b>	15.95
Apple-smoked bacon, Yukon gold potatoes, red onion, garlic cream, fontina, truffle oil		Herb marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary	

## PASTA

<b>CAPELLINI GHIOTTO</b>	9.95	<b>MAX'S BOLOGNESE</b>	14.95
Plum tomatoes, capers, garlic, basil, Grana Parmigiano		Meat ragu, marinara, mezzi rigatoni, garlic, ricotta, pesto Genovese	
<b>MAX-A-PENNE</b>	13.95	<b>GNOCCHI ALLA NORMA</b>	12.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Ricotta~basil gnocchi, saba marinated eggplant, slow roasted tomatoes, fresh mozzarella	
<b>PENNE AL BUTTERO</b>	14.95	<b>GAMBERI*</b>	15.95
Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven		Hand cut linguini, shrimp, melted white anchovies, taggiasca olives, capers, spicy marinara, Calabrian chili	

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

## PANINI

<b>VEGETABLE WRAP</b>	11.95
Spinach, cucumbers, pickled carrots, tomato, hummus, pesto	
<b>SAUSAGE BURGER*</b>	12.95
Sweet Italian sausage, cherry peppers, romesco sauce, provolone cheese	
<b>CUBAN</b>	12.95
Roasted turkey, ham, pickles, swiss cheese, honey-dijon aioli	
<b>TUSCAN BURGER*</b>	13.95
Cheddar cheese, tomato, red onions, pickles, parmesan aioli, red leaf lettuce, parmesan~herb fries	
<i>Add Applewood smoked bacon</i>	2.00



## PIATTI

<b>MAX'S CHICKEN PARMIGIANO*</b>	14.95
Panko crusted chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmiagano	
<b>EGGPLANT LASAGNA</b>	13.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
<b>OAK GRILLED SALMON*</b>	17.95
Mustard lentils, horseradish crema, taggiasca olive tapenade	
<b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD</b>	15.95
Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola pumpnickel croutons, chopped chicory, romaine, Brown Derby dressing	

*\*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** Ben Slogesky **Sous Chefs** Colin Mercuri & John Stickney