

MaxaMia

RISTORANTE

ANTIPASTI

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



PRIMI

CAPE COD MUSSELS*	10.95
Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	
BURRATA DI MIA	8.95
Creamy burrata cheese, beet carpaccio, arugula, black pepper	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
MUSHROOM BARLOTTO	8.95
Pearled barley, beech, trumpet royale and shiitake mushrooms, porcini brodo, herbs, truffle butter, grana parmigiano	

INSALATI

INSALATA DELLA CASA	7.95	KALE SALAD	8.95
Mixed greens, sherry vinaigrette, cucumbers, shaved red onions		Green kale, sliced apples, pistachios, shaved grana parmigiano, mustard vinaigrette	
With gorgonzola	9.50	MAX'S CHOPPED SALAD	9.95
CAESAR SALAD	7.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		ARUGULA	8.95
TUSCAN SALAD	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

MARGHERITA	14.95	POLLO*	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	
SOPRESSATA	15.95	VERDURA	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	
BIANCO	14.95	FUNGHI	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

CAPELLINI GHIOTTO	9.95	MAX'S BOLOGNESE	14.95
Plum tomatoes, capers, garlic, basil, Grana Parmigiano		Meat ragu, marinara, mezzi rigatoni, garlic, ricotta, pesto Genovese	
MAX-A-PENNE	13.95	GNOCCHI ALLA NORMA	12.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Ricotta~basil gnocchi, saba marinated eggplant, slow roasted tomatoes, fresh mozzarella	
PENNE AL BUTTERO	14.95	GAMBERI*	15.95
Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven		Shrimp, fresh fettucine, slow roasted tomatoes, spinach, lemon garlic butter, fresh basil	

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

PANINI

EGGPLANT MILANESE	11.95
Crispy eggplant, slow roasted tomatoes, lemon dressed arugula, shaved parmigiana	
SAUSAGE BURGER*	12.95
Sweet Italian sausage, cherry peppers, romesco sauce, provolone cheese	
CUBAN	12.95
Roasted turkey, ham, pickles, swiss cheese, honey-dijon aioli	
TUSCAN BURGER*	13.95
Cheddar cheese, tomato, red onions, pickles, parmesan aioli, red leaf lettuce, fries	
Add Applewood smoked bacon	2.00



PIATTI

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