

ANTIPASTI

BEEF CARPACCIO* Shaved sirloin, tonnato, arugula, piave Vecchio, EVOO	11
FEDERA Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil	9
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	9 / Family Style 18
HOUSE MADE MEATBALLS Beef, pork and veal meatballs, plum tomato sauce, garlic crostini	8 / Family Style 16



PRIMI

FUNGHI Wood fired mushrooms, ricotta, local egg, truffled pecorino	12
CAPE COD MUSSELS Chorizo sausage, mushrooms, tomato brodo, garlic crostini	11
CHAR GRILLED OCTOPUS* Black garbanzo beans, green romesco, Calabrian chili vinaigrette	12
BURRATA Bibb lettuce, prosciutto di Speck, slow roasted tomatoes, pistachio vinaigrette	11

INSALATI

CAESAR Romaine, garlic croutons, Grana Padano, Max's Classic Caesar dressing	8/10	ROASTED BEETS Tri-color quinoa, shaved Brussel sprouts, pomegranate vinaigrette	10/12
TUSCAN Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10/11	BABY ARUGULA Duck prosciutto, fava beans, candied pecans, goat cheese, spring onion vinaigrette	11/13
CHICKEN COBB SALAD Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, chopped romaine, Brown Derby dressing	15	MAX'S CHOPPED Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10/12

Any Above Appetizer Salad as an Entree with, add:
chicken 6 | shrimp 8 | salmon 9 | calamari fritti 8 | scallops 11 | hanger steak 11
All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

POMODORO Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, Maldon sea salt	14	POLLO* Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	15
GAMBERI* Shrimp, sweet drop peppers, nduja, shallots, parmigiana, herb oil	16	MELANZANA Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella	15
MANZO Beef tenderloin, pickled onions, gorgonzola, arugula, parmigiana	16	PICANTE Finocciona, cherry peppers, caramelized onions, marinara, mozzarella, parmigiana	16

Stone Pies available in a smaller size with a mixed green salad for the same price

PASTA

RICOTTA GNOCCHI Asparagus, radicchio, sugar snap peas, fresh fennel, black garlic brodo	14	PENNE AL BUTTERO Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano	15
WHITE BOLOGNESE Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto Genovese	15	PESTO DI ORTICA Grilled chicken, sundried tomatoes, pine nuts, taggiasca olives, nettle pesto, gemelli	14
GRANDMA LUNDGREN'S STUFFED SHELLS Sausage, beef, and cheese stuffed, san Marzano tomato sauce, basil, Grana Padano	15	SPAGHETTI NERO* Pan seared shrimp, tomato medley, basil, squid ink spaghetti, garlic white wine sauce	17

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

PANINO

PROSCIUTTO Prosciutto di Parma, provolone, tomatoes, arugula, basil pesto	13
MEATBALL House meatballs, mozzarella, pepperonata, marinara	12
POLLO* Grilled chicken, marinated portabella mushrooms, spinach, artichoke aioli	13
SALMON BURGER* Arugula, tomatoes, pickled onions, lemon caper aioli, toasted brioche roll	14
TURKEY BLT Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread	13



PIATTI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	14
OAK GRILLED SALMON* Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette	17
VEAL SALTIMBOCCA * Pounded veal cutlets, prosciutto di Parma, garlic mashed potatoes, broccoli rabe, lemon-sage pan sauce	18
TUSCAN BURGER * Aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries Add Applewood smoked bacon 2.00	14

**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.*