

ANTIPASTI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, bresaola, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
POINT JUDITH CALAMARI*	8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
SALSICCIA*	9.95
Grilled hot link sausage, tri-color pepperonata, saba, shaved grana padano	

PRIMI

MINISTRONE GENOVESE	5.95
Vegetable soup with pasta, cannellini beans, and pesto	
CAPE COD MUSSELS*	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95
Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
CARPACCIO*	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	

INSALATI

INSALATA DELLA CASA	6.95	ARUGULA	8.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
With gorgonzola	7.25	POACHED APPLE	8.95
CAESAR SALAD	6.95	Chicory, prosecco poached apples, grappa soaked currants, pistachios, bacon~gorgonzola vinaigrette	
Romaine, focaccia croutons and Max's Classic Caesar dressing		MAX'S CHOPPED SALAD	7.95
TUSCAN SALAD	7.95	Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette			

Any Above Appetizer Salad as an Entree with:

chicken 12.95 | shrimp 13.95 | salmon 15.95 | calamari fritti 13.95 | scallops 17.95 | hanger steak 16.95

All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

MARGHERITA	13.95	PUTTANESCA*	15.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	
SALSICCIA*	13.95	PANCETTA	14.95
Fontina, sweet sausage, wood fired broccoli rabe, sweet garlic cloves, Calabrian chili flake, grana Padano		Pancetta, goat cheese, leeks, roasted garlic, oven dried tomatoes, sage, plum tomato sauce	
PORCINI	14.95	POLLO*	13.95
Taleggio, porcini mushrooms, marcona almonds, cipolini onions, local honey		Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	

PASTA

CAPPELLINI GHIOTTO	9.95	PENNE AL BUTTERO	12.95
Plum tomatoes, capers, garlic, basil, Grana Parmigiano		Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	
MAX-A-PENNE	11.95	GNOCCHI	12.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Ricotta~basil gnocchi, sweet fennel sausage ragu, castelmagno cheese, crispy smoked prosciutto	
MAX'S BOLOGNESE	12.95	SCAMPI*	14.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto		Linguini, shrimp, slow roasted tomatoes, white wine lemon butter, fried capers	
SPAGHETTI VONGOLE*	14.95		
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon~herb broth			

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

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

PANINI

GRILLED CHICKEN*	9.95
Pancetta, sharp provolone, red leaf lettuce, Roma tomatoes, caper aioli	
COPPA	11.95
Sweet coppa, baby arugula, Liuzzi Angeloni fresh mozz, saba, EVOO	
BISTECCA*	12.95
Shaved striploin, oyster mushrooms, aged cheddar, crispy fried red onions	
TUSCAN BURGER*	10.95
Aged provolone, tomatoes, balsamic marinated grilled red onions, red leaf lettuce, parmesan~herb fries	

PIATTI

MAX'S CHICKEN PARMIGIANO*	13.95
Herb-breaded chicken breast, marinara, fresh mozzarella, spaghetti	
EGGPLANT LASAGNA	12.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
OAK GRILLED SALMON*	15.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad	
GARY CRAIG'S "HOLLYWOOD" COBB SALAD	13.95
Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola pumpernickel croutons, chopped chicory, romaine, Brown Derby dressing	

LIKE OUR HOT TOMATO OIL? TAKE A PINT HOME ! 7.95

*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 David Stickney Sous Chefs Silvio Martos, James Casey