

# Maxamia

RISTORANTE

## ANTIPASTI

<b>SALUMI</b> , cured olives, olive oil, crostini Speck - Smoked Prosciutto Hard Salami Mortadella Finocchiona Salami, P.G. Molinari & Sons	4.95 each / all for 12.95
<b>CHEESE</b> , local honey, crostini Parmigiano Reggiano, cow, aged 30 months Black Ledge Blue, Cato Corner Farm, CT, cow Bloomsday, Cato Corner Farm, CT, cow Hooligan, Cato Corner Farm, CT, cow	4.95 each / all for 12.95

Add: Roasted Peppers, Long Stem Artichokes, cured olives 2.00 Each

<b>THE MAX AMIA</b> One of Everything	29.95
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## PRIMI

<b>MUSSELS</b> Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	9.95
<b>CRISPY CALAMARI</b> Cherry peppers, lemon aioli, spicy marinara	8.95 / Family style 16.95
<b>FEDERA</b> Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	7.95
<b>CARPACCIO</b> Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	8.95
<b>HOUSE MADE MEATBALLS</b> Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	7.95/ Family Style 14.95

## INSALATI

<b>INSALATA DELLA CASA</b> Mixed greens & sherry vinaigrette With gorgonzola	4.95	<b>INSALATA DI PERA</b> Roasted pears, tri colored greens, dried cranberries, cashews, gorgonzola, white balsamic vinaigrette	8.95
<b>CAESAR SALAD</b> Romaine, focaccia croutons and Max's Classic Caesar dressing	6.25	<b>MAX'S CHOPPED SALAD</b> Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	7.95
<b>TUSCAN SALAD</b> Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	6.95	<b>BURRATA DI MIA</b> Creamy burrata cheese, Roma tomato fresca, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	8.95
	7.95		

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

chicken 11.95 | shrimp 13.95 | salmon 14.95 | calamari fritti 11.95 | scallops 15.95 | hanger steak 15.95

All salads available with non-fat Orange Sherry Vinaigrette.

## STONE PIES

<b>CRIMINI MUSHROOM</b> Crimini mushrooms, herb ricotta, baby spinach, gorgonzola	13.95	<b>GAMBERI</b> Shrimp, roasted peppers, Romesco sauce, garlic oil, fresh mozzarella, Grana Parmigiano	13.95
<b>MAX AMORE</b> Prosciutto di Parma, goat cheese, hot house tomatoes, red onions, marinara, mozzarella	13.95	<b>FIG E GORGONZOLA</b> Mission figs, caramelized onions, gorgonzola, garlic-herb oil, crispy Prosciutto di Parma, CT honey	13.95
<b>SALSICCIA</b> Hot link sausage, mozzarella, plum tomato sauce, roasted peppers	13.95	<b>POLLO</b> Roasted chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged Asiago	13.95
<b>MARGHERITA</b> Hand crushed plum tomatoes, fresh mozzarella, basil, sea salt, extra virgin olive oil	12.95		

## PASTA

<b>CAPPELLINI GHIOTTO</b> Plum tomatoes, capers, garlic, basil, Grana Parmigiano	9.95	<b>PENNE AL BUTTERO</b> Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven	12.95
<b>PENNE ABBRONZATE</b> Sundried tomatoes, garlic, fresh basil, tomato cream sauce	10.95	<b>PORK RAGOUT</b> Braised Berkshire pork & tomato ragout, black pepper pappardelle, melted leeks, fennel, Grana Parmigiano	12.95
<b>MAX-A-PENNE</b> Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano	10.95	<b>PASTA GAMBERI</b> Sautéed shrimp, fresh fettuccine, limoncello cream,	13.95
<b>MAX'S BOLOGNESE</b> Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	11.95		

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

<b>BLACKENED SHRIMP WRAP</b> Avocado, tomato, arugula, caper-aioli, herb wrap	10.95
<b>GRILLED CHICKEN</b> Caramelized onions, spinach, pancetta, gorgonzola, walnut pesto, balsamic reduction, grilled ciabatta roll	8.95
<b>ITALIAN PANINI</b> Prosciutto di Parma, Finocchiona, provolone, caponata, arugula, Tuscan bread	9.95
<b>ROASTED TURKEY</b> Apple-smoked bacon, tomato, arugula, avocado, aioli, grilled Tuscan bread	9.95
<b>TUSCAN BURGER*</b> Oak-Grilled Angus beef, provolone, tomatoes, red onion, leaf lettuce, house-made potato chips	9.95

## PIATTI

<b>MAX'S CHICKEN PARMIGIANO</b> Herb-breaded chicken breast, marinara, provolone, spaghetti	11.95
<b>EGGPLANT LASAGNA</b> Eggplant, provolone, mozzarella, tomato-butter sauce	12.95
<b>GRILLED HANGER STEAK*</b> Warm spinach salad, grilled radicchio, oven-dried tomatoes, spiced pecans, two-year aged cheddar, maple-balsamic-bacon vinaigrette	15.95
<b>CAST-IRON SEARED ATLANTIC SALMON*</b> Guanciale, fava beans, caramelized fennel, herb salad, citrus-pressed extra virgin olive oil	14.95
<b>GARY CRAIG'S "HOLLYWOOD" COBB SALAD</b> Chicken, apple-smoked bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, sherry vinaigrette	13.95

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 David Stickney ~ Sous Chefs Ben Slogesky & Scott Well