Max a Mia
RISTORANTE

ANTIPASTI

HOUSE MADE RICOTTA BRUSCHETTA 10
Fresh figs, prosciutto, house made ricotta, hot honey

POINT JUDITH CALAMARI* 9 / Family Style 18
Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS 8 / Family Style 16
Beef, pork and veal meatballs, plum tomato sauce, garlic crostini

FEDERA 9
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto

PRIMI

BLISTERED PEPPERS 10
Shishito and mini bell peppers, extra virgin olive oil, Meyer lemon crème fraiche, sea salt, Parmigiano Reggiano

ROSEDALE FARMS ASPARAGUS 12
Pancetta wrapped, cracked pepper aioli, farm fresh egg

FRUTTI DI MARE* 15
Wood fired octopus, cockles and manila clams, mussels, garlic crostini, grilled lemon

CAPE COD MUSSELS 11
Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo

INSALATI

CAESAR 8
Romaine, garlic croutons, Grana Padano, Max's Classic Caesar dressing

TUSCAN 10
Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

BURRATA 11
Balsamic dressed arugula, crostini, burrata cheese, tomato pancetta vinaigrette

LOCAL BIBB LETTUCE 11
Basil infused watermelon, grilled peaches, cucumber, red onion, feta, Aleppo pepper vinaigrette

BLUEBERRY PECAN 11
Mixed greens, fresh blueberries, candied pecans, gorgonzola, onion, tomato, balsamic vinaigrette

MAX'S CHOPPED 10
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

Any Above Appetizer Salad as an Entree with, add:
chicken 5 | shrimp 7 | salmon 8 | calamari fritti 7 | scallops 10 | hanger steak 10

All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

POMODORO 13
Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, Maldon sea salt

CLAM PIE 16
Whole Cockle and Manila clams, pancetta, garlic cream, mozzarella, herbs, Parmigiano Reggiano, grilled lemon

VERDURA 14
Breaded eggplant, sautéed spinach, sweety drop peppers, house made ricotta, mozzarella, herb oil

POLLO* 15
Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago

ROSEDALE FARM SQUASH BLOSSOM 16
Burrata cheese, local tomatoes, shaved squash, basil, balsamic reduction

PROSCIUTTO DI PARMA 16
Shaved prosciutto di Parma, arugula pesto, fresh figs, slow roasted tomatoes, goat cheese, Grana Padano

PASTA

GNOCCHI 14
House made ricotta basil gnocchi, zucchini, yellow squash, pea tendrils, blistered tomatoes, garlic, white wine, Parmigiano Reggiano

MAX'S BOLOGNESE 15
Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese

LAMBERTI'S CHICKEN SAUSAGE 15
Fresh mozzarella, grilled spring onions, basil pesto, sundried tomatoes, toasted pine nuts, pappardelle

PENNE AL BUTTERO 15
Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

MAX–A–PENNE 14
Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, Grana Padano

GAMBERI 16
Seared shrimp, prosciutto, fresh figs, asparagus pesto, slow roasted tomatoes, fresh linguini, Grana Padano

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

PANINO

BAKED MEATBALL GRINDER* 13
Chef's meatballs, plum tomato sauce, provolone cheese

HOUSE MADE VEGGIE BURGER 12
Provolone, arugula, grilled onions, tomato truffle aioli

SICILIAN 13
Prosciutto, soppressata, mortadella, provolone, lettuce, tomato, cherry peppers, olive relish, house made focaccia

LEMONCELLO SEARED SHRIMP WRAP* 14
Slow roasted tomatoes, avocado, arugula, lemon caper aioli

TURKEY BLT 13
Roasted turkey, apple wood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread

PIATTI

EGGPLANT LASAGNA 14
Eggplant, provolone, mozzarella, tomato butter

OAK GRILLED SALMON* 16
Cracked fingerling potato hash, local zephyr squash noodles, mango salsa, balsamic reduction

GRILLED WILD IDAHO TROUT * 16
Barley, roasted local vegetables, tomato relish, pistachio pesto

CHICKEN COBB SALAD 15
Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, chopped romaine, Brown Derby dressing

TUSCAN BURGER * 14
Aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries
Add Applewood smoked bacon 2.00

**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** Stephen Lundgren **Sous Chef** Stefano Guarnieri*