

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	
FEDERA	7.95
Crispy Prosciutto di Parma wrapped fresh mozzarella, arugula, sundried tomato pesto	
WOOD FIRED PROSCIUTTO WRAPPED ASPARAGUS	8.95
Local asparagus, prosciutto, citronette	
GRILLED MARINATED OCTOPUS	11.95
Blistered Shishito peppers, tomato, frisee, chorizo vinaigrette	

INSALATI

INSALATA DELLA CASA	7.95	KALE SALAD	8.95
Mixed greens, sherry vinaigrette, cucumbers, shaved red onions		Baby kale, local strawberries, Marcona almonds, goat cheese spring onion 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		BURRATA SALAD	10.95
TUSCAN SALAD	9.95	Creamy burrata cheese, heirloom tomatoes, frisee, garlic crostini, saba	
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	
TRE CARNE	16.95	VERDURA	15.95
Soppresata, fennel sausage, house made meatballs, fontina, marinara		Basil pesto, shaved asparagus, English peas, roasted peppers, toasted pine nuts, herbed ricotta, grana Padano	
WHITE CLAM	16.95	PROSCIUTTO DI PARMA	16.95
Steamed clams, applewood bacon, garlic, mozzarella, fresh herbs, grilled lemon		Grilled apricots, caramelized red onions, asiago, mozzarella, arugula, saba	

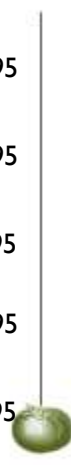
PASTA

GNOCCHI	13.95	MAX'S BOLOGNESE	14.95
Ricotta basil gnocchi, roasted eggplant, heirloom tomatoes, wood fired pearl onions, arugula pesto, 30 day pecorino		Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	
MAX-A-PENNE	13.95	CARBONARA	13.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Fresh spaghetti, pancetta, red onion, English peas, fresh egg yolk, grana Padano	
PENNE AL BUTTERO	14.95	GAMBERI	16.95
Hot Italian sausage and sweet Italian sausage, tomatoes, garlic, peas and Parmigiano cream sauce baked in our wood-fired oven		Shrimp, fresh fettuccini, local garlic scape pesto, hothouse tomatoes, shallots, extra virgin olive oil	

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

PANINI

MARINATED PORTABELLA BURGER	11.95
Herb roasted vegetables, provolone cheese, basil pesto, ciabatta	
GRILLED CHICKEN*	12.95
Marinated artichoke hearts, tomatoes, spinach, fresh mozzarella, ciabatta	
BLACKENED SHRIMP WRAP*	14.95
Slow roasted tomatoes, pickled red onions, sundried tomato vinaigrette	
TURKEY BLT	12.95
Roasted turkey, applewood bacon, leaf lettuce, local tomatoes, pesto aioli	
TUSCAN BURGER*	13.95
Cheddar cheese, tomato, red onions, pickles, parmesan aioli, leaf lettuce, fries Add Applewood smoked bacon 2.00	



PIATTI

MAX'S CHICKEN PARMIGIANO*	14.95
Herb breaded 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
Panzanella salad, heirloom tomatoes, garlic croutons, romaine, grilled apricot mostarda	
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 Steven Lundgren Sous Chef John Stickney