

ANTIPASTI

SALUMI	11.95
Salumi, grana parmigiano, marinated olives, Marcona almonds grilled Tuscan bread	
BURRATA	10.95
Creamy burrata cheese, heirloom tomatoes, frisee, garlic crostini, saba	
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 veal meatballs, plum tomato sauce, garlic crostini	



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	
CARPACCIO*	9.95
Thinly-sliced Black Angus sirloin, black peppercorn, arugula, Grana Parmigiano, tomato caper relish	

INSALATI

INSALATA DELLA CASA	7.95	KALE SALAD	8.95
Mixed greens, sherry vinaigrette, cucumbers, shaved red onions		Tuscan kale, charred local squash, peppers, and corn goat cheese, honey thyme 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		ROSEDALE FARMS BIBB SALAD	9.95
TUSCAN SALAD	9.95	Grilled peaches, duck prosciutto, shaved red onion, moody blue cheese vinaigrette	
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 local heirloom tomatoes, Liuzzi Angeloni fresh mozzarella, basil, maldon salt, extra virgin olive oil		Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
SALSICCIA	15.95	VERDURA	15.95
Hot link sausage, sautéed broccoli rabe, roasted garlic, plum tomato sauce, mozzarella		Shaved local zucchini, squash blossoms, shallots, stracciatella cheese, grana Padano, garlic oil	
WHITE CLAM	16.95	PROSCIUTTO DI PARMA	16.95
Fresh clams, applewood bacon, garlic, mozzarella, fresh herbs, grilled lemon		Grilled peaches, caramelized red onions, asiago, mozzarella, arugula, truffle honey	

PASTA

GNOCCHI	13.95	MAX'S BOLOGNESE	14.95
Ricotta basil gnocchi, grilled corn, shishito peppers, sundried tomato cream		Meat ragu, marinara, rigatoni, garlic, ricotta, pesto Genovese	
MAX-A-PENNE	13.95	SWORDFISH BOCCONCINI	15.95
Grilled chicken, escarole, tomatoes, garlic, Grana Parmigiano		Fresh cavatelli, marinated artichokes, lemon white wine butter sauce crispy capers	
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 spinach linguine, cherry tomatoes, yellow squash, lemon herb butter, shaved ricotta salata	

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 ANGUS BEEF*	13.95
Pepperonata, talegio cheese, arugula, ciabatta	
BLACKENED SHRIMP WRAP*	14.95
Slow roasted tomatoes, avocado, arugula, basil pesto aioli	
TURKEY BLT	12.95
Roasted turkey, applewood bacon, leaf lettuce, local tomatoes, red pepper aioli	
TUSCAN BURGER*	13.95
Cheddar cheese, tomato, red onions, pickles, parmesan aioli, leaf lettuce, fries Add Applewood smoked bacon 2.00	



PIATTI

GRILLED TROUT*	14.95
Roasted summer vegetables, barley, tomato relish, pistachio pesto	
EGGPLANT LASAGNA	13.95
Eggplant, provolone, mozzarella, tomato-butter sauce	
OAK GRILLED SALMON*	17.95
Tri-color quinoa, garlic sautéed local beans, grilled peach salsa, chive oil	
CHICKEN COBB SALAD	15.95
Applewood 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 Stephen Lundgren **Sous Chef** John Stickney