

ANTIPASTI

SALUMI	14.95
Prosciutto di parma, sweet coppa, speck, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
POINT JUDITH CALAMARI*	9.50 / Family style 17.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	8.50/ Family Style 16.50
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
POLPO	9.95
Grilled marinated octopus, black chick pea salad, chorizo, saffron~tomato vinaigrette	

PRIMI

HAND DIPPED RICOTTA	8.95
Whipped Liuzzi Angeloni ricotta, nduja spread, mission fig marmalade	
CAPE COD MUSSELS*	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95
Creamy burrata cheese, slow roasted tomatoes, basil, sea salt	
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	MAX'S CHOPPED SALAD	7.95
Mixed greens, sherry vinaigrette, cucumbers, radishes, red onions		Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
With gorgonzola	add 1.25	BIBB	8.95
CAESAR SALAD	7.50	Rosedale bibb lettuce, pickled red onions, Bussa Orchard grilled peaches, toybox heirloom tomatoes, ricotta salata, lemon vinaigrette	
Romaine, focaccia croutons and Max's classic caesar dressing		ARUGULA	8.95
TUSCAN SALAD	8.50	Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, fresh squeezed lemon, extra virgin olive oil, 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 14.95 | salmon 16.95 | calamari fritti 15.95 | scallops 17.95 | hanger steak 18.95

All salads available with non-fat Orange Sherry Vinaigrette.

STONE PIES

MARGHERITA	13.95	POLLO*	13.95
Hand crushed san marzano tomatoes, liuzzi angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago	
POLPETTI*	14.95	FRESCA	15.95
Fontina, ricotta, veal & pork meatballs, roasted red and yellow peppers, plum tomato sauce		Garlic Farm big beef tomatoes & Walla Walla onions, Rosedale zucchini flowers, native corn, hand torn burratina	
FUNGHI	15.95	VONGOLE	15.95
Saba marinated oyster, crimini, and portabella mushrooms, mozzarella, rosemary		Mozzarella, applewood smoked bacon, Stonington cherrystone clams, cockles, Italian parsley, Calabrian chili, bagna cauda	

PANINI & WRAPS

ROAST PORK	12.95	ROASTED CHICKEN WRAP	11.95
Porchetta, broccoli rabe aglio e olio, aged provolone		Herb marinated roasted chicken, baby arugula, calimyrna figs, vincotto, goat cheese, pistachios, sundried tomato wrap	
PROSCIUTTO	11.95	MIA BURGER*	12.95
Prosciutto di Parma, baby arugula, fresh mozzarella, vincotto		Smoked mozzarella, vine ripened tomatoes, balsamic marinated grilled red onions, leaf lettuce, parmesan~herb fries, brioche roll	
TURKEY	10.95	<i>Add applewood smoked bacon 2.00</i>	
House smoked turkey breast, fontina, Roma tomatoes, Calabrian chili aioli			
CUBAN	12.95		
Roast pork, ham, pickles, swiss cheese, shishito pepper aioli			

PASTA

CAPELLINI GHIOTTO	11.95
Plum tomatoes, capers, garlic, basil, grana padano	
PENNE AL BUTTERO	12.95
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
Grilled chicken, escarole, tomatoes, garlic, grana parmigiano	
MAX'S BOLOGNESE	12.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	

PIATTI E PANINI

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 pumpnickel croutons, chopped chicory, 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 David Stickney Sous Chef Colin Mercuri Colin