



PRIMI

BEEF CARPACCIO* / 10

Shaved sirloin, arugula, tomato caper relish, EVOO



FEDERA / 9

Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil



POINT JUDITH CALAMARI* / 9 / 18

Cherry peppers, lemon aioli, spicy marinara



HOUSE MADE MEATBALLS / 8 / 16

Beef, pork and veal meatballs, plum tomato sauce



INSALATE

CAESAR / 8 / 10

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

TUSCAN / 10 / 11

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

CHICKEN COBB SALAD / 15

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

All salads available with non-fat orange sherry vinaigrette

STONE PIES

POMODORO / 14

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

FUNGHI / 15

Wild mushrooms, melted leeks, house made ricotta, mozzarella, black truffle sauce, basil

AUTUMN HARVEST / 16

Delicata squash, heirloom carrots, brasied kale, pomegranate, crispy pancetta, fontina, parmesan, parsnip cream

AGNOLOTTI / 10

Local Sugar Pumpkin and crab agnolotti, roasted chestnut cream sauce, sage, parmesan crisp

WOOD FIRED BONE MARROW / 9

Pignoli gremolata, pickled onions, frisee, crostini, cider vinegar reduction

CAPE COD MUSSELS / 11

Chorizo sausage, mushrooms, tomato brodo, garlic crostini

POLPO / 12

Grilled octopus, fresh Calamarata pasta, spicy tomato sugo, basil

NATIVE PEAR / 10 / 12

Prosecco poached Rose's Farm pears, Arugula, chicory, mountain gorgonzola, shallots, maple pecan vinaigrette

BEETROOT CARPACCIO / 10

Salt roasted beets, Beaver Brook feta, arugula, parsnip crisp, pomegranate Dijon vinaigrette

MAX'S CHOPPED / 10 / 12

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette

ANY SALAD ABOVE AS ENTREE, ADD

Chicken / 6 Calamari Fritti / 8
Shrimp / 8 Scallops / 11
Salmon / 9 Hanger Steak / 11

POLLO* / 15

Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago

MELANZANA / 15

Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella

PROSCIUTTO / 16

Prosciutto di parma, fresh figs, caramelized onions, fior di latte, hot honey, arugula

Stone Pies available in a smaller size with

PANINO

SICILIAN / 13

Capicola, mortadalla, salami, provolone, olive relish, lettuce, tomato, balsamic vinaigrette, ciabatta roll

BLACKENED SHRIMP WRAP / 14

Arugula, pickled onions, slow roasted tomatoes, avocado aioli

POLLO* / 13

Grilled chicken, grafton cheddar, arugula, tomato, bacon marmalade, dijon mustard, ciabatta roll

SALMON BURGER* / 14

Arugula, tomatoes, pickled onions, lemon caper aioli, toasted brioche roll

TURKEY BLT / 13

Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread

PIATTI

EGGPLANT LASAGNA / 14

Eggplant, provolone, mozzarella, tomato butter

OAK GRILLED SALMON* / 17

Tri-color quinoa, roasted Brussels sprouts, crispy leeks, pomegranate vinaigrette

CATCH OF THE DAY* / MP

Roasted fingerling potatoes, spinach, Livornese sauce

TUSCAN BURGER* / 14

Aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries

Add Applewood smoked bacon 2.00

PASTA

RICOTTA GNOCCHI / 14

Wood fired eggplant, delicate squash, balsamic roasted cipolini onions, capers, basil, tomato brodo

WHITE BOLOGNESE / 15

Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto Genovese

GRANDMA LUNDGREN'S STUFFED SHELLS / 15

Sausage, beef, and cheese stuffed, san Marzano tomato sauce, basil, Grana Padano

*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

PENNE AL BUTTERO / 15

Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, Grana Padano

POLLO GRIGLIATO / 14

Grilled chicken, roasted butternut squash, Brussels sprouts, shallots, fennel cream sauce, fresh fettuccini

GAMBERI* / 17

Shrimp, prosciutto di Parma, fresh figs, caramelized onions, basil, white wine, EVOO casareccia pasta

MANGIA BENE
