

ANTIPASTI

HOUSE MADE RICOTTA BRUSCHETTA Mission figs, prosciutto di parma, truffle honey	10
POINT JUDITH CALAMARI* Cherry peppers, lemon aioli, marinara	11 / Family style 20
HOUSE MADE MEATBALLS Beef, sausage and veal meatballs, plum tomato sauce, garlic crostini	10 / Family Style 19
FEDERA Crispy prosciutto di parma wrapped fresh mozzarella, arugula, sundried tomato pesto	9



PRIMI

WOOD FIRED BONE MARROW Frisee, gremolata, pickled shallot vinaigrette, garlic crostini	12
GRILLED MARINATED OCTOPUS Marinated gigante beans, calabrian chili peppers, arugula, rosemary sugar pumpkin emulsion	12
ROASTED DUCK LEG Squash caponata, sage butter, black plum and pistachio vinaigrette	14
CAPE COD MUSSELS Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo	11

INSALATI

CAESAR SALAD Romaine, garlic croutons, grana parmigiano, Max's Classic Caesar dressing	8	QUINOA Salt roasted beets, brussel sprouts, pomegranate, goat cheese, pistachio vinaigrette	11
TUSCAN SALAD Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	10	KALE Acorn squash, honeycrisp apples, hen of the woods mushrooms, cider vinaigrette	10
BURRATA Balsamic dressed arugula, fresh figs, burrata cheese, crispy prosciutto, casaba melon	11	MAX'S CHOPPED Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	10

Any Above Appetizer Salad as an Entree with:

chicken 13 | shrimp 16 | salmon 17 | calamari fritti 15 | scallops 19 | hanger steak 17

All salads available with non-fat Orange Sherry Vinaigrette.



STONE PIES

AUTUMN HARVEST Roasted butternut, local beets, melted leeks, house made ricotta, sage, spiced apple puree	15	POLLO* Marinated chicken, broccoli, apple wood smoked bacon, caramelized onions, garlic oil, aged asiago	15
FUNGHI Wild mushrooms, caramelized onion, basil, fontina, grana padano, truffle salsa	16	POMODORO Hand crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, maldon sea salt	15
WHITE CLAM* Steamed clams, chorizo, garlic, grana padano, fresh herbs, grilled lemon	16	PROSCIUTTO DI PARMA Rogers orchard poached anjou pears, red onions, arugula, hot honey	17

PASTA

GNOCCHI Ricotta basil gnocchi, acorn squash, roasted eggplant, cipolini onions, wild mushroom ragu	14	PENNE AL BUTTERO Hot Italian sausage, garlic, peas, tomato cream sauce, grana parmigiana	15
MAX'S BOLOGNESE Meat ragu, marinara, rigatoni, garlic, ricotta, pesto genovese	15	MAX-A-PENNE Grilled chicken, escarole, plum tomatoes, garlic, extra virgin olive oil, grana parmigiano	14
LAMBERTI'S CHICKEN SAUSAGE Shishito, onion, slow roasted tomato, al ceppo pasta, parmesan cream	16	SMOKED SALMON CARBONARA * Fresh fettucine, pancetta, onion, crispy capers, fresh egg yolk, grana padano	15

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

PANINO

BAKED MEATBALL GRINDER* Chef's meatballs, plum tomato sauce, provolone cheese	13
HOUSE MADE VEGGIE BURGER Provolone, arugula, grilled onions, caramelized onion and truffle aioli	12
SICILIAN Prosciutto, coppa, finocchiona, provolone, lettuce, tomato, cherry peppers, olive relish	13
LEMONCELLO SEARED SHRIMP WRAP* Slow roasted tomatoes, avocado, arugula, lemon caper aioli	14
TURKEY BLT Roasted turkey, applewood bacon, leaf lettuce, local tomatoes, pesto aioli	12

PIATTI

EGGPLANT LASAGNA Eggplant, provolone, mozzarella, tomato butter	14
OAK GRILLED SALMON* Tri-color quinoa, wood fired brussels sprouts, pomegranate, port wine reduction	16
GRILLED WILD IDAHO TROUT * Barley, roasted fall vegetables, tomato relish, pistachio pesto	16
CHICKEN COBB SALAD Chicken, bacon, avocado, tomatoes, hard cooked egg, gorgonzola, pumpernickel croutons, chopped romaine, brown derby dressing	15
TUSCAN BURGER * Aged cheddar, lettuce, tomato, red onion, pickles, parmesan aioli, fries Add Applewood smoked bacon 2.00	14



*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