

MaxMia

RISTORANTE

PRIMI

SALUMI	14.95
Prosciutto di Parma, sweet coppa, speck, finochiona, caponata	
CHEESE	14.95
Taleggio, pecorino chianti, gorgonzola mountain, grana padano	
Add marinated artichokes, roasted peppers, cured olives	2.00 each
POINT JUDITH CALAMARI	8.95 / Family style 16.95
Cherry peppers, lemon aioli, spicy marinara	
HOUSE MADE MEATBALLS	7.95/ Family Style 14.95
Beef, veal and pork meatballs, spicy plum tomato sauce, garlic crostini	
GNOCCHI FRITTI	7.95
Fried ricotta gnocchi, Grana Padano, black truffle salt, tomato oil	

PRIMI

CAPE COD MUSSELS	9.95
Chorizo sausage, crimini mushrooms, tomatoes, sweet vermouth	
BURRATA DI MIA	8.95
Creamy burrata cheese, house oven dried tomatoes, Tuscan extra virgin olive oil, basil, sea salt, cracked black pepper	
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	
MOZZARELLA IN CARROZZA	7.95
Crispy breaded Liuzzi mozzarella, olive oil stewed tomatoes, basil	

INSALATI

INSALATA DELLA CASA	5.95	SPINACI	8.95
Mixed greens & sherry vinaigrette With Gorgonzola		Baby spinach, applewood smoked bacon, gorgonzola dolce, crispy fried long stem artichokes, fig vinaigrette	
CAESAR SALAD	6.25	ARUGULA	8.95
Romaine, focaccia croutons and Max's Classic Caesar dressing		Baby arugula, white balsamic marinated shaved fennel, caracara oranges, almonds, citrus vinaigrette, saba	
TUSCAN SALAD	6.95	MAX'S CHOPPED SALAD	7.95
Mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette		Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette	
<i>All salads available with non-fat Orange Sherry Vinaigrette.</i>			

STONE PIES

MARGHERITA	14.95	PUTTANESCA	16.95
Hand crushed San Marzano tomatoes, Liuzzi Angeloni fresh mozzarella, basil, sea salt, Tuscan extra virgin olive oil		Marinated shrimp, asiago, capers, calamata olives, sweet garlic cloves, plum tomato sauce	
SALSICCIA	15.95	ASPARAGI	15.95
Fontina, sweet sausage, caramelized fennel, Aleppo pepper, Calabrian chili flake		Taggiasca olives, goat cheese, shaved asparagus, local honey	
MELANZANA	14.95	POLLO	14.95
Grilled marinated eggplant, smoked mozzarella, slow roasted tomatoes, plum tomato sauce		Marinated chicken, broccoli, apple-smoked bacon, caramelized onions, garlic oil, aged asiago	

HOUSEMADE PASTA

SCAMPI	21.95
Lobster infused cappellini, shrimp, slow roasted tomatoes, leeks, capers, lemon butter sauce	
RAVIOLI	18.95
House made ricotta, wild ramps, black truffle butter	
GNOCCHI PISELLI	17.95
Ricotta gnocchi, speck, Roma tomatoes, English pea passata, 30 day pecorino	
CAPELLINI NERI	16.95
Black cappellini, shaved garlic, shishito peppers, San Marzano tomatoes, Sicilian EVOO, bottarga	

IMPORTED PASTA

PENNE AL BUTTERO	17.95
Hot Italian sausage, garlic, peas, tomato cream sauce, Grana Parmigiano	
MAX-A-PENNE	16.95
Grilled chicken, escarole, tomatoes, garlic, extra virgin olive oil, Grana Parmigiano	
SPAGHETTI VONGOLE	20.95
Pancetta, Littleneck clams, chopped cockles, Calabrian chili flake, toasted garlic lemon-herb broth	
MAX'S BOLOGNESE	17.95
Hearty meat sauce, rigatoni, garlic, ricotta, basil pesto	

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

PIATTI

OAK GRILLED SALMON*	24.95	VEAL MARSALA	23.95
Warm quinoa salad, pancetta, brussels sprout leaves, white acacia truffle honey vinaigrette, shaved fennel salad		Thinly pounded veal loin, morel & porcini mushrooms, seared polenta cake, scallions, tomato~marsala butter sauce	
STONINGTON SEA SCALLOPS*	25.95	EGGPLANT LASAGNA	16.95
Fregola, fava beans, watermelon radish salad, preserved lemon vinaigrette		Eggplant, provolone, mozzarella, tomato butter	
SWORDFISH*	26.95	WOOD-FIRED HALF CHICKEN	17.95
Fresh ceci beans, white & green asparagus, grilled spring onions, saffron~tomato vinaigrette		Garlic mashed potatoes, wood roasted vegetables, natural jus	
PORK CHOP*	19.95	MAX'S CHICKEN PARMIGIAN	17.95
Grilled double rib pork chop, wilted pea tendrils, red bliss potatoes, rhubarb mostarda		Marinara, fresh mozzarella, spaghetti, hand torn basil	
		WOOD GRILLED NY STRIP*	29.95
		Yukon potato & fontina frittata, broccolini aglio e olio, pickled cipolini onions, Chianti jus	

CONTORNI

SPAGHETTI AGLIO E OLIO	ROASTED VEGETABLES	SAUTÉED SPINACH	BRAISED ESCAROLE	GARLIC MASHED POTATOES	GRILLED ASPARAGUS	SAUTEED BROCCOLINI
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Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness. Max a Mia proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.
Executive Chef David Stickney~Sous Chefs Silvio Martos, James Casey