



PRIMI

WOOD FIRED BONE MARROW / 12

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



BEEF CARPACCIO* / 11

Shaved sirloin, arugula, tomato caper relish, EVOO



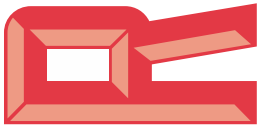
CAPE COD MUSSELS* / 11

Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo



POINT JUDITH CALAMARI* / 9 / 18

Cherry peppers, lemon aioli, spicy marinara



HOUSE MADE MEATBALLS / 8 / 16

Beef, pork and veal meatballs, marinara, parmigiano



BRUNCH

MIA BENEDICT* / 13

Poached farm fresh eggs, prosciutto di Parma, grilled tuscan bread, hollandaise

BISCUITS AND GRAVY* / 13

Buttermilk biscuits, white bolognese, eggs, hash browns

CHEF'S SUNDAY GRAVY / 16

House made meatballs, sweet Italian sausage, braised prosciutto, San Marzano tomatoes, pappardelle, Grana Padana

LIBATIONS

MIA'S BLOODY MARY / 10

House-Made Bloody Mary Mix, Akvavit

NEGRONI / 10

BMD "Grey Lock" Gin, Carpano Antica, Campari

APEROL SPRITZ / 10

Prosecco, Aperol, soda water, orange

S&B LEMONADE / 10

Deep Eddy Lemon Vodka, Fresh Strawberries, Basil

PAIN KILLER / 10

Pusser's Rum, Coconut, Orange Juice, Pineapple Juice

SMOKED SALMON BENEDICT* / 15

Smoked salmon, avacado mouse, tomato, poached eggs, hollandaise, crispy capers, English muffin

POLENTA WAFFLES / 13

Native apple compote, whipped mascarpone, applewood smoked bacon, local maple syrup

GRILLED ANGUS STEAK AND EGGS* / 16

Farm fresh eggs cooked to order, crispy onions, potato hash, demi

BRUNCH SIDES

Applewood smoked bacon | Farm fresh eggs (2) | Fresh fruit | Homefries

BUON APPETITO

INSALATE

CAESAR / 8 / 10

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

TUSCAN / 10 / 12

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

MAX'S CHOPPED / 10 / 12

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

NATIVE PEAR / 10 / 12

Prosecco poached Rose's Farm pears, arugula, chicory, Mountain gorgonzola, shallots, maple pecan vinaigrette

BEETROOT CARPACCIO / 11

Sliced salt roasted beets, Beaver Brook feta, arugula, parsnip chips, pomegranate dijon vinaigrette

BURRATA / 12

Deercrest Farm Honeycrisp apples, butternut squash, caramelized shallots, kale, basil, spiced hazelnuts, apple cider agrodolce

PASTA

PENNE AL BUTTERO / 15

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

RICOTTA GNOCCHI / 14

Wood fired eggplant, delicata squash, balsamic roasted cipollini 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

POLLO GRIGLIATO / 14

Grilled chicken, roasted butternut squash, brussels sprouts, shallots, fennel cream sauce, fettucini

*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

STONE PIES

POMODORO / 14

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

FUNGHI / 15

Wild mushrooms, melted leeks, housemade ricotta, mozzarella, black truffle sauce

AUTUMN HARVEST / 16

Delicata squash, heirloom carrots, braised kale, pomegranate, crispy pancetta, fontina, parmigiana, parsnip cream

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

PIATTI

EGGPLANT LASAGNA / 14

Eggplant, provolone, mozzarella, tomato-butter sauce

OAK GRILLED SALMON* / 16

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

CATCH OF THE DAY / MP

Roasted fingerling potatoes, spinach, Livornese sauce

TUSCAN BURGER* / 14

Cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce, fries
Add Applewood smoked bacon / 2
Add an egg / 2