



## PRIMI

### WOOD FIRED BONE MARROW / 9

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



### BEEF CARPACCIO\* / 11

Shaved sirloin, arugula, tomato caper relish, EVOO



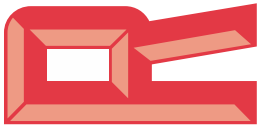
### CAPE COD MUSSELS\* / 10

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

### BIG BOY MANHATTAN / 10

Woodford Reserve Bourbon, Carpano Antica, Angostora Bitters, Orange Bitters, Amarena Cherry

### SPICY ITALIAN PEPPER / 10

St. George Green Chile Vodka, Contratto, Fresh Lime Juice

### CLASSIC NEGRONI / 10

Campari, Berkshire "Greylock" Gin, Carpano Antica

### FILTHY FIG OLD FASHION / 10

Evan Williams Bourbon, Fresh Figs, Filthy Cherry, Orange

### SALMON BENEDICT\* / 15

Pan seared salmon cake, avocado mousse, 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, gorgonzola cheese, sherry vinaigrette

### WINTER CITRUS / 10 / 12

Cara Cara, Satsuma and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, Meyer lemon vinaigrette

### BEETROOT CARPACCIO / 11

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

### BURRATA / 12

Kale, slow roasted tomatoes, crispy artichokes, smoked prosciutto, pistachio vinaigrette

### ANY SALAD ABOVE AS ENTREE, ADD

Chicken / 6 Calamari Fritti / 8 Shrimp / 8

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## PASTA

### PENNE AL BUTTERO / 15

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

### POTATO GNOCCHI / 14

Wood fired eggplant, celery root, balsamic roasted cippolini 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, Seacoast organic mushrooms, spinach, shallots, orecchiette pasta, parmigiano cream sauce

\*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

Seacoast organic mushrooms, melted leeks, house-made ricotta, mozzarella, black truffle sauce

### CLAM / 16

Pancetta, mozzarella, parmesan, garlic cream, grilled lemon

### 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

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## 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

Toasted farro, fennel, Satsuma orange salsa, balsamic reduction

### TUSCAN BURGER\* / 14

Cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce, fries

Add Applewood smoked bacon / 2

Add an egg / 2