



PRIMI

ROASTED CAULIFLOWER / 9
Romesco, marcona almonds



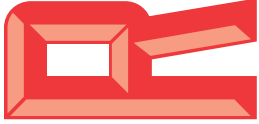
BEEF CARPACCIO* / 10
Shaved sirloin, arugula, tomato
caper relish, EVOO



CHAR GRILLED OCTOPUS* / 12
Giganate beans, tomatoes, pea tendrils,
nduja vinaigrette



POINT JUDITH CALAMARI* / 9 / 18
Cherry peppers, lemon aioli,
spicy marinara



HOUSE MADE MEATBALLS / 8 / 16
Beef, pork and veal meatballs, marinara,
parmigiano



BRUNCH

WOOD FIRED MUSHROOMS / 15
Sea Coast organic mushrooms, fresh eggs,
house made ricotta, garlic crostini

MIA BENEDICT* / 13
Poached farm fresh eggs, prosciutto di
Parma, grilled tuscan bread, hollandaise

POLENTA WAFFLES / 13
Native apple compote, whipped
mascarpone, applewood smoked bacon,
local maple syrup

CHEF'S SUNDAY GRAVY / 16
House made meatballs, sweet
Italian sausage, braised prosciutto,
San Marzano tomatoes, pappardelle,
Grana Padano

LIBATIONS

MIA'S BLOODY MARY / 10
House-Made Bloody Mary Mix, Akvavit

MAX'S TODDY / 10
Pusser's Rum, Cognac, Fresh Lemon Juice,
Simple Syrup, Bitters

APEROL SPRITZER / 10
Aperol, Prosecco, Club Soda,
Muddled Orange

CHERRY OLD FASHION / 13
Old Forester Rye, Combiar Cherry Rouge,
Angostura Bitters, Orange Bitters

WINTER MARGARITA / 10
Reposado Tequila, Fresh Lime juice,
Grapefruit Juice, Chili Salt Rim

SALMON BENEDICT* / 15
Pan seared salmon cake, avocado mousse,
tomato, poached eggs, hollandaise,
crispy capers, English muffin

BISCUITS AND GRAVY* / 13
Buttermilk biscuits, white bolognese,
eggs, hash browns

GRILLED ANGUS STEAK AND EGGS* / 16
Farm fresh eggs cooked to order,
roasted brussels sprouts,
pomegranates, caramelized onions,
potato hash, demi-glacé

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

BURRATA / 12

Liuzzi burrata cheese, kale, smoked prosciutto, crispy artichokes, pistachio vinaigrette

WINTER CITRUS / 11 / 13

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

BEETROOT CARPACCIO / 11

Sliced salt roasted beets, shaved Brussels sprouts, tri-color quinoa, goat cheese, pomegranate vinaigrette

PASTA

PENNE AL BUTTERO / 15

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

POTATO GNOCCHI / 14

Lambert's chicken sausage, spinach, Seacoast organic mushrooms, truffle oil, parmigiano

WHITE BOLOGNESE / 15

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

SPAGLIATI / 17

Pan Seared Shrimp, kalamata olives, sundried tomatoes, basil pesto, toasted pine nuts, Grana parmigiano, buccatini

POLLO GRIGLIATO / 14

Grilled chicken, nduja, caramelized onions, arugula, parmigiano cream sauce, orecchiette

*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,

STONE PIES

POMODORO / 14

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

FUNGHI TRIFOLATI / 15

Wild mushrooms, spinach, house made ricotta, grana padano, fresh herbs, truffle oil

GAMBERI / 17

Shrimp, capers, tomatoes, basil, herb oil, asiago, parmesan

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, pickled onions, goat cheese, arugula, hot honey, herb oil, parmigiano Reggiano

PIATTI

EGGPLANT LASAGNA / 14

Eggplant, provolone, mozzarella, tomato-butter sauce

OAK GRILLED SALMON* / 18

Tri-color quinoa, salt roasted beets, shaved Brussels sprouts, pomegranate vinaigrette

CATCH OF THE DAY / MP

Fennel apple salad, delicata squash, fingerling potatoes, paprika oil

TUSCAN BURGER* / 14

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

Add Applewood smoked bacon / 2

Add an egg / 2