



MAX
AMIA

DINNER



PRIMI E INSALATE

CACIO E PEPE / 9

Fresh spaghetti, pecorino romano, cracked pepper



WOOD FIRED PEPPERS / 13

Shishito and mini sweet peppers, house whipped ricotta toast, EVOO, sea salt

ROASTED CAULIFLOWER / 9

Romesco, marcona almonds



POINT JUDITH CALAMARI* / 11 / 19

Cherry peppers, lemon aioli, marinara

HOUSE MADE MEATBALLS / 12 / 19

Beef, pork, and veal meatballs, marinara



NATIVE KALE / 10

Grilled peaches, toasted garbanzo beans, feta cheese, pickled corn vinaigrette



CAESAR / 9

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

TUSCAN / 11

Mixed greens, Kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette



MAX'S CHOPPED / 11

Cucumbers, tomatoes, red peppers, carrots, green beans, romaine,

PASTA

ABBRONZATE / 18

Sundried tomatoes, penne, basil, tomato cream sauce

POLLO GRIGLIATO / 20

Grilled chicken, marinated shallots, local corn, Shishito pepper pesto, pecorino crumble orecchiette

PENNE AL BUTTERO / 22

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

GNOCCHI / 23

House made potato gnocchi, roasted squash, sungold tomatoes, pecorino romano, basil, EVOO

WHITE BOLOGNESE / 23

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

GAMBERI* / 25

Pan seared shrimp, runner beans, cherry tomatoes, crispy shallots, fresh linguine, pesto

TRADITIONAL LASAGNA / 22

Italian sausage, ground sirloin, ricotta, pecorino, mozzarella, marinara

STONE PIES

POMODORO / 16

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

SALSICCIA / 17

Sweet fennel sausage, melted leeks, honetnut squash, mozzarella, pecorino, herb oil

PROSCIUTTO / 18

Pickled onions, goat cheese, arugula, hot honey, parmigiano Reggiano

POLLO* / 17

Chicken, broccoli, applewood bacon, caramelized onions, garlic oil, asiago

MELANZANA / 16

Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella

PIATTI

MAX'S CHICKEN PARMIGIANO* / 22

Herb breaded all natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano

EGGPLANT LASAGNA / 21

Eggplant, provolone, mozzarella, tomato butter

HORSERADISH CRUSTED SALMON* / 26

Runner beans, roasted red peppers, tri-color quinoa, pickled corn vinaigrette

WOOD-FIRED HALF CHICKEN* / 23

Garlic mashed potatoes, brick oven roasted vegetables, natural jus

WOOD GRILLED NY STRIP STEAK* / 34

Garlic-herb mashed potatoes, green beans, wild mushroom demi-glaze

BUON APPETITO

KIDS MENU

ALL ITEMS ALSO COME WITH FRUIT, CARROTS,
AND A CHOCOLATE CHIP COOKIE

GRILLED SALMON / 12
Broccoli

CHEESEBURGER / 9
Fries

CHICKEN FINGERS / 9
Fries, Honey Mustard Sauce

CHEESE OR PEPPERONI PIZZA / 9

PENNE AND BUTTER / 7

PENNE MARINARA / 8

PENNE BOLOGNESE / 9

MAC & CHEESE / 8

SPAGHETTI & MEATBALL / 9

DELIZIOSO



PRIMI

CALAMARI* / 11

Sautéed, sliced cherry peppers, lemon aioli and marinara



CAPRESE / 12

Garlic Farm tomatoes, fresh mozzarella, basil, balsamic reduction, EVOOed r



WOOD FIRED PEPPERS / 13

Shishito and mini sweet peppers, EVOO, sea salt



MINISTRONE GENOVESE / 7

Vegetable soup, escarole, cannellini beans, pesto



*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. We proudly supports local farmers & fishermen, and organic and sustainable practices, whenever possible.



GLUTEN FREE

Executive Chef Stephen Lundgren

INSALATE

CAESAR / 9

Romaine, Grana Padano, Max's Classic Caesar dressing

TUSCAN / 11

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

MAX'S CHOPPED / 11

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

NATIVE KALE / 10

Grilled peaches, toasted garbanzo beans, Feta cheese, pickled corn vinaigrette

PASTA

ABBRONZATE / 18

Sundried tomatoes, basil, tomato cream sauce

WHITE BOLOGNESE / 23

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

POLLO GRIGLIATO / 20

Grilled chicken, marinated shallots, local corn, Shishito pepper pesto, pecorino crumble, orecchiette

BUTTERO / 22

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

GAMBERI* / 25

Pan seared shrimp, local runner beans, cherry tomatoes, crispy shallots, fresh linguine, pesto

PIATTI

OAK GRILLED SALMON* / 26

Local runner beans, roasted red peppers, tri-color quinoa, pickled corn vinaigrette

WOOD FIRED HALF CHICKEN*/23

Garlic mashed potatoes, brick oven roasted vegetables, natural jus

WOOD GRILLED STRIP STEAK*/ 34

Garlic-herb mashed potatoes, local green beans, wild mushroom demi-glacé

MAX'S CHICKEN PARMIGIANO* / 22

Grilled all natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano