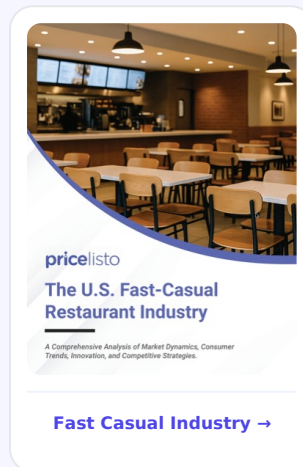




Max a Mia

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Primi - Brunch

ITEM	PRICE
Beef Carpaccio Shaved sirloin, tonnato, arugula, piave vecchio, EVOO.	\$11.00
Cape Cod Mussels Chorizo sausage, marinated crimini mushrooms, tomatoes, sweet vermouth brodo.	\$11.00
Point Judith Calamari Cherry peppers, lemon aioli, spicy marinara.	\$9.00
Housemade Meatballs Beef, pork, and veal meatballs, plum tomato sauce.	\$8.00

Libations - Brunch

ITEM	PRICE
Mia's Bloody Mary Housemade bloody mary mixz, applewood smoked bacon and roasted garlic infused vodka.	\$10.00
Big Boy Manhattan Woodford reserve bourbon, carpano antica, angostora bitters, orange bitters, amarena cherry.	\$10.00
Spicy Italian Pepper St. George green chile vodka, Contratto, fresh lime juice.	\$10.00
Classic Negroni Campari, Berkshire "Greylock" Gin, Carpano Antica.	\$10.00
Filthy Fig Old Fashion Evan Williams bourbon, fresh figs, filthy cherry, orange.	\$10.00

Brunch

ITEM	PRICE
Mia Benedict Poached farm-fresh eggs, prosciutto di parma, olive bread, hollandaise.	\$13.00
Biscuits & Gravy Buttermilk biscuits, white bolognese, eggs, scallions, hash browns.	\$13.00
Chef's Sunday Gravy Housemade meatballs, sweet Italian sausage, braised prosciutto, San Marzano tomatoes, pappardelle, ricotta salata.	\$16.00
Polenta Waffles Blackberry compote, whipped mascarpone, applewood smoked bacon, local maple syrup.	\$13.00
Smoked Salmon Benedict Smoked salmon, avocado mousse, tomato, poached eggs, hollandaise, crispy capers, English muffin.	\$15.00
Grilled Angus Steak and Eggs Farm-fresh eggs cooked to order, spring onion potato hash, demi-glace.	\$16.00

Insalati - Brunch

ITEM	PRICE
Caesar Romaine, garlic croutons, grana padano, max's classic caesar dressing.	\$8.00
Tuscan Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic v...	\$10.00

ITEM	PRICE
Max's Chopped Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	\$10.00
Winter Citrus Cara Cara, Satsuma and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, Meyer lemon vinaigrette.	\$10.00
Burrata Bibb lettuce, prosciutto di speck, slow roasted tomatoes, pistachio vinaigrette.	\$12.00
Beetroot Carpaccio Sliced salt roasted beets, Beaver Brook feta, arugula, parsnip chips, pomegranate dijon vinaigrette.	\$11.00

Pasta - Brunch

ITEM	PRICE
Penne al Buttero Sweet Italian sausage, tomatoes, garlic, Calabrian chili flake, peas and parmigiano cream sauce baked in our wood-fired...	\$15.00
White Bolognese Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto genovese.	\$23.00
Grandma Lundgren's Stuffed Shells Sausage, beef, and cheese stuffed, San Marzano tomato sauce, basil, grana padano.	\$15.00
Potato Gnocchi Wood fired eggplant, celery root, balsamic roasted cippolini onions, capers, basil, tomato brodo.	\$14.00
Pollo Grigliato Grilled chicken, Seacoast organic mushrooms, spinach, shallots, orecchiette pasta, parmigiano cream sauce.	\$14.00

Stone Pizza Pies - Brunch

ITEM	PRICE
Pomodoro Hand-crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, maldon sea salt.	\$14.00
Pollo Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged Asiago.	\$15.00
Melanzana Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella.	\$15.00
Funghi Wild mushrooms, melted leeks, housemade ricotta, mozzarella, black truffle sauce.	\$15.00
Clam Pancetta, mozzarella, parmesan, garlic cream, grilled lemon.	\$16.00
Prosciutto Prosciutto di Parma, fresh figs, caramelized onions, fior di latte, hot honey, arugula.	\$16.00

Piatti - Brunch

ITEM	PRICE
Eggplant Lasagna Eggplant, provolone, mozzarella, tomato-butter sauce.	\$14.00
Oak-Grilled Salmon Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette.	\$16.00
Tuscan Burger Cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce, Parmesan herb fries.	\$14.00

Primi - Lunch

ITEM	PRICE
Cape Cod Mussels (Primi - Lunch) Chorizo sausage, mushrooms, tomato brodo, garlic crostini.	\$10.00
Federa Crispy prosciutto di Parma wrapped fresh mozzarella, arugula, tomato oil.	\$9.00
Point Judith Calamari (Primi - Lunch) Gluten-free. Cherry peppers, lemon aioli, marinara.	\$9.00
House-Made Meatballs Beef, pork and veal meatballs, plum tomato sauce.	\$8.00
Baked Crab Dip Maryland crab, mascarpone, crispy pancetta, grilled flatbread.	\$9.00
Wood Fired Bone Marrow Fennel gremolata, pickled shallot vinaigrette, garlic crostini.	\$9.00
Wood Fired Mushrooms Seacoast organic mushrooms, local egg, house made ricotta, garlic crostini.	\$10.00

Insalati - Lunch

ITEM	PRICE
Caesar (Insalati - Lunch) Romaine, garlic croutons, grana padano, max's classic caesar dressing.	\$8.00
Tuscan (Insalati - Lunch) Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic v...	\$10.00
Max's Chopped (Insalati - Lunch) Cucumber, tomato, red pepper, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	\$10.00
Beetroot Carpaccio (Insalati - Lunch) Salt-roasted beets, Beaver Brook Farm feta, arugula, parsnip crisp, pomegranate-dijon vinaigrette	\$10.00

Stone Pies - Lunch

ITEM	PRICE
Pomodoro (Stone Pies - Lunch) Hand-crushed tomatoes, fresh mozzarella, basil, extra virgin olive oil, maldon sea salt.	\$14.00
Pollo (Stone Pies - Lunch) Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged Asiago.	\$15.00
Melanzana (Stone Pies - Lunch) Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella.	\$15.00
Funghi (Stone Pies - Lunch) Seacoast organic mushrooms, melted leeks, house made ricotta, mozzarella, black truffle sauce, basil.	\$15.00
Vongole Clams, pancetta, mozzarella, parmesan, garlic cream, grilled lemon.	\$16.00
Prosciutto (Stone Pies - Lunch) Prosciutto di parma, fresh figs, caramelized onions, fior di latte, hot honey, arugula.	\$16.00

Panino - Lunch

ITEM	PRICE
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Pollo (Panino - Lunch)	\$13.00
Grilled chicken, marinated portabella mushrooms, spinach, artichoke aioli.	
Salmon Burger	\$14.00
Arugula, tomatoes, pickled onions, lemon caper aioli, toasted brioche roll.	
Turkey BLT	\$13.00
Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread.	
Sicilian	\$13.00
Capicola, smoked ham, salami, provolone, olive relish, lettuce, tomato, pepperoncini vinaigrette, toasted grinder roll.	
Salsiccia	\$12.00
Italian sausage patty, peppers, onions, marinara, provolone, brioche.	
Piatti - Lunch	
ITEM	PRICE
Eggplant Lasagna (Piatti - Lunch)	\$14.00
Eggplant, provolone, mozzarella, tomato butter.	
Oak-Grilled Salmon (Piatti - Lunch)	\$17.00
Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette.	
Tuscan Burger (Piatti - Lunch)	\$14.00
Aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries.	
Pasta - Lunch	
ITEM	PRICE
White Bolognese (Pasta - Lunch)	\$15.00
Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto genovese.	
Grandma Lundgren's Stuffed Shells (Pasta - Lunch)	\$15.00
Sausage, beef, and cheese stuffed, San Marzano tomato sauce, basil, grana padano.	
Penne al Buttero (Pasta - Lunch)	\$15.00
Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	
Potato Gnocchi (Pasta - Lunch)	\$14.00
Wood fired eggplant, celery root, balsamic roasted cipollini onions, capers, basil, tomato brodo.	
Pollo Grigliato (Pasta - Lunch)	\$14.00
Grilled chicken, Seacoast organic mushrooms, spinach, shallots, orecchiette pasta, parmigiano cream sauce.	
Gamberi	\$17.00
Seared shrimp, artichokes, capers, slow roasted tomatoes, lemon white wine, linguini.	
Primi - Gluten-Free - Lunch	
ITEM	PRICE
Federa (Primi - Gluten-Free - Lunch)	\$9.00
Gluten-free. Crispy prosciutto di parma wrapped fresh mozzarella, arugula, tomato oil.	
Calamari	\$11.00
Gluten-free. Sautéed, sliced cherry peppers, lemon aioli, and marinara.	
Beef Carpaccio (Primi - Gluten-Free - Lunch)	\$10.00
Gluten-free. Shaved sirloin, tonnato, arugula, piave vecchio, EVOO.	
Burrata (Primi - Gluten-Free - Lunch)	\$12.00
Gluten-free. Kale, slow roasted tomatoes, artichokes, smoked prosiutto, pistachio vinaigrette.	
Wood Fired Mushrooms (Primi - Gluten-Free - Lunch)	\$10.00
Seacoast organic mushrooms, local egg, house made ricotta.	

ITEM	PRICE
Cape Cod Mussels (Primi - Gluten-Free - Lunch) Gluten-free. Chorizo sausage, mushrooms, tomato brodo, garlic crostini.	\$11.00
Insalati - Gluten-Free - Lunch	
ITEM	PRICE
Max's Chopped (Insalati - Gluten-Free - Lunch) Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	\$10.00
Insalata Mixed greens, sherry vinaigrette, cucumbers, red onions with gorgonzola.	\$8.00
Beetroot Carpaccio (Insalati - Gluten-Free - Lunch) Gluten-free. Sliced salt roasted beets, Beaver brook feta, arugula, pomegranate dijon vinaigrette.	\$10.00
Caesar (Insalati - Gluten-Free - Lunch) Romaine, max's classic caesar dressing.	\$8.00
Winter Citrus (Insalati - Gluten-Free - Lunch) Gluten-free. Cara Cara, satsuma, and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, Meyer lemon...	\$10.00
Tuscan (Insalati - Gluten-Free - Lunch) Mixed greens, kalamata olives, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette.	\$10.00
Pasta - Gluten-Free - Lunch	
ITEM	PRICE
Vongole (Pasta - Gluten-Free - Lunch) Cockle and manila clams, slow-roasted tomatoes, garlic white wine.	\$16.00
White Bolognese (Pasta - Gluten-Free - Lunch) Pork and veal ragu, sheep's milk ricotta, pesto genovese.	\$15.00
Ghiotto Plum tomato sauce, capers, basil, garlic, grana padano arugula pesto, Parmigiana reggiano.	\$18.00
Buttero Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	\$15.00
Gamberi (Pasta - Gluten-Free - Lunch) Seared shrimp, tomato medley, basil, garlic white wine sauce.	\$16.00
Pollo Grigliato (Pasta - Gluten-Free - Lunch) Gluten-free. Grilled chicken, Seacoast organic mushrooms, spinach, shallots, Parmigiano cream sauce.	\$14.00
Panini e Piatti - Gluten-Free - Lunch	
ITEM	PRICE
Turkey BLT (Panini e Piatti - Gluten-Free - Lunch) Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, lemon caper aioli.	\$13.00
Oak-Grilled Salmon (Panini e Piatti - Gluten-Free - Lunch) Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette.	\$16.00
Tuscan Burger (Panini e Piatti - Gluten-Free - Lunch) Aged cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce, reggiano.	\$14.00
Sicilian (Panini e Piatti - Gluten-Free - Lunch) Gluten-free. Capicola, smoked ham, salami, provolone, pepperoncini vinaigrette, lettuce, tomato, red onion.	\$13.00
Salsiccia (Panini e Piatti - Gluten-Free - Lunch) Italian sausage patty, peppers, onions, marinara, Provolone.	\$12.00

Entrées - Kids'

ITEM	PRICE
Grilled Salmon Broccoli.	\$14.00
Cheeseburger Fries.	\$9.00
Chicken Fingers Fries, honey mustard dipping sauce.	\$9.00
Pizza Cheese or pepperoni.	\$9.00
Penne Butter, marinara, meat sauce, or mac and cheese.	\$9.00
Spaghetti & Meatballs	\$9.00

Drinks - Kids'

ITEM	PRICE
The Palm Beach	\$5.00
Pellegrino Limonata or aranciata.	\$3.00
Root Beer	\$3.75
Apple Juice	\$2.50
Milk Regular or chocolate.	\$1.95

Dolci - Desserts

ITEM	PRICE
Crème Bruciata Vanilla bean custard, caramelized sugar crust, biscotti.	\$8.00
Affogato Espresso, vanilla gelato, housemade biscotti.	\$8.00
Dark Chocolate & Hazelnut Blondie Vanilla gelato.	\$8.00
Coconut Layer Cake Coconut crème, toasted coconut, toffee sauce.	\$9.00
Assorted Gelatos & Sorbetto	\$7.00
Tiramisu Mascarpone, espress and liquor-soaked ladyfingers.	\$8.00
Bocci Ball Hazelnut and chocolate-covered zabaglione gelato, crème anglaise.	\$8.00
Housemade Cheesecake Biscotti crust, blood orange reduction, pistachio brittle.	\$9.00

Cafe e Tea - Desserts

ITEM	PRICE
Baronet Coffee Regular or decaffeinated.	\$3.00
Lavazza Espresso Regular or decaffeinated.	\$4.00
Espresso Doppio A double shot.	\$5.00
Cappuccino Espresso with frothed milk.	\$5.00
Latte Espresso and steamed milk, topped with froth.	\$5.00
Tea A selection of harney and sons.	\$3.00
Spanish Coffee Coffee, tia maria, kahlua, bacardi rum, whipped cream.	\$9.00
Irish Coffee Coffee, jameson's Irish whiskey, whipped cream.	\$9.00
Keoke Coffee Coffee, crème de cacao, brandy, whipped cream, shaved dark chocolate.	\$9.00
Mia Coffee Coffee, nocello, white crème de cacao, frangelico, whipped cream.	\$9.00

Cappuccino e Liquori - Desserts

ITEM	PRICE
Nutcracker Nocello and white crème de cacao.	\$9.00
Torrone Amaretto di saronno and brandy.	\$9.00
Panna Noce Housemade Irish cream and frangelico.	\$9.00
Tiramisu (Cappuccino e Liquori - Desserts) Spiced rum, espresso and housemade Irish cream.	\$9.00

Grappa e Eau De Vie - Desserts

ITEM	PRICE
Nardini	\$8.50
Amorosa Di Torcolato	\$18.00
Framboise Trimbach.	\$6.00
Poire William Trimbach.	\$6.00

Primi - Dinner

ITEM	PRICE
Wood Fired Bone Marrow (Primi - Dinner) Fennel gremolata, pickled shallot vinaigrette, garlic crostini.	\$9.00
Beef Carpaccio (Primi - Dinner) Shaved sirloin, arugula, tomato caper relish, evoo.	\$10.00
Wood Fired Mushrooms (Primi - Dinner) Seacoast organic mushrooms, local egg, house made ricotta, garlic crostini.	\$12.00
Baked Crab Dip (Primi - Dinner) Maryland crab, mascarpone, crispy pancetta, grilled flatbread.	\$9.00
Federa (Primi - Dinner) Crispy prosciutto di parma wrapped fresh Mozzarella, arugula, tomato oil.	\$9.00
Cape Cod Mussels (Primi - Dinner) Chorizo sausage, mushrooms, tomato brodo, garlic crostini.	\$11.00
Point Judith Calamari (Primi - Dinner) Cherry peppers, lemon aioli, marinara.	\$11.00
House-Made Meatballs (Primi - Dinner) Beef, pork and veal meatballs, marinara, parmigiano.	\$10.00

Insalati - Dinner

ITEM	PRICE
Caesar (Insalati - Dinner) Romaine, garlic croutons, grana padano, max's classic caesar dressing.	\$9.00
Tuscan (Insalati - Dinner) Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh mozzarella, balsamic vinaigre...	\$10.00
Burrata (Insalati - Dinner) Bibb lettuce, prosciutto di speck, slow-roasted tomatoes, pistachio vinaigrette.	\$12.00
Winter Citrus (Insalati - Dinner) Cara cara, satsuma, and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, meyer lemon vinaigrette.	\$11.00
Beetroot Carpaccio (Insalati - Dinner) Sliced salt-roasted beets, arugula, beaver brook farm feta, parsnip crisps, pomegranate-dijon vinaigrette.	\$11.00
Max's Chopped (Insalati - Dinner) Cucumber, tomato, red pepper, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	\$10.00

Fresh Pasta - Dinner

ITEM	PRICE
Potato Gnocch Wood fired eggplant, celery root, balsamic roasted cipollini onions, capers, basil, tomato brodo.	\$19.00
White Bolognese (Fresh Pasta - Dinner) Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto genovese.	\$23.00
Gamberi (Fresh Pasta - Dinner) Pan seared shrimp, artichokes, capers, slow roasted tomatoes, lemon white wine, linguini.	\$24.00
Short Rib Ravioli Portabella mushrooms, gorgonzola, marsala sauce, crystalized basil.	\$24.00

Imported Pasta - Dinner

ITEM	PRICE
Penne al Buttero (Imported Pasta - Dinner) Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	\$21.00
Pollo Grigliato (Imported Pasta - Dinner) Grilled chicken, butternut squash, shallots, arugula, roasted chesnut cream and cavapatti pasta.	\$21.00
Spaghetti Alla Vongole Manila and cockle clams, slow-roasted tomatoes, garlic white wine sauce.	\$23.00
Grandma Lundgren's Stuffed Shells (Imported Pasta - Dinner) Sausage, beef, and cheese stuffed, San Marzano tomato sauce, basil.	\$22.00

Piatti - Dinner

ITEM	PRICE
Grilled Salmon (Piatti - Dinner) Tri-color quinoa, brussels sprouts, pomegranate, golden raisins, broken beet vinaigrette.	\$24.00
Stonington Scallops Sauteed kale, marinated heirloom carrots, pine nuts, sunchoke puree, saba.	\$28.00
Max's Chicken Parmigiano Panko-cruste all-natural chicken breast, fresh mozzarella, spaghetti, plum tomato sauce, basil, parmigiano.	\$21.00
Eggplant Lasagna (Piatti - Dinner) Eggplant, provolone, Mozzarella, tomato butter.	\$20.00
Veal Milanese Pounded panko cruste veal cutlet, slow roasted tomatoes, arugula, parmigiano Reggiano, grilled lemon, romesco sauce.	\$27.00
Wood-Fired Organic Half Chicken Garlic mashed potatoes, roasted brick oven vegetables, natural jus.	\$21.00
Wood Grilled Strip Steak Bourbon glazed baby carrots, roasted fingerling potatoes, wild mushroom demi.	\$34.00

Stone Pies - Dinner

ITEM	PRICE
Pomodoro (Stone Pies - Dinner) Fresh Mozzarella, basil, crushed tomatoes, extra virgin olive oil, maldon sea salt.	\$16.00
Funghi (Stone Pies - Dinner)	\$17.00
Prosciutto (Stone Pies - Dinner) Prosciutto di parma, fresh figs, caramelized onion, fior di latte, hot honey, arugula.	\$18.00
Pollo (Stone Pies - Dinner) Marinated chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged Asiago.	\$17.00
Melanzana (Stone Pies - Dinner) Breaded eggplant, San Marzano tomatoes, basil, ricotta, mozzarella.	\$16.00
Clam (Stone Pies - Dinner) Clams, pancetta,Mozzarella, parmesan, garlic cream, grilled lemon.	\$18.00

Primi - Gluten-Free - Dinner

ITEM	PRICE
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Federa (Primi - Gluten-Free - Dinner)	\$9.00
Crispy prosciutto di parma wrapped fresh mozzarella, arugula, tomato oil.	
Calamari (Primi - Gluten-Free - Dinner)	\$11.00
Sautéed, sliced cherry peppers, lemon aioli, and marinara.	
Beef Carpaccio (Primi - Gluten-Free - Dinner)	\$10.00
Shaved sirloin, tonnato, arugula, piave vecchio, EVOO.	
Wood Fried Mushrooms	\$12.00
Seacoast organic mushrooms, local egg, house made ricotta.	
Cape Cod Mussels (Primi - Gluten-Free - Dinner)	\$10.00
Chorizo sausage, mushrooms, tomato brodo.	
Insalati - Gluten-Free - Dinner	

ITEM	PRICE
Caesar (Insalati - Gluten-Free - Dinner)	\$9.00
Romaine, grana padano, max's classic caesar dressing.	
Tuscan (Insalati - Gluten-Free - Dinner)	\$10.00
Mixed greens, kalamata olives, roasted garlic, red grape tomatoes, fresh mozzarella, balsamic vinaigrette.	
Burrata (Insalati - Gluten-Free - Dinner)	\$12.00
Bibb lettuce, shaved prosciutto di speck, slow-roasted tomatoes, pistachio vinaigrette.	
Beetroot Carpaccio (Insalati - Gluten-Free - Dinner)	\$10.00
Sliced salt roasted beets, Beaver Brook feta, arugula, parsnip crisp, pomegranate dijon vinaigrette.	
Winter Citrus (Insalati - Gluten-Free - Dinner)	\$11.00
Cara Cara, Satsuma, and blood oranges, ricotta salata, shaved fennel, arugula, candied pecans, Meyer lemon vinaigrette.	
Max's Chopped (Insalati - Gluten-Free - Dinner)	\$10.00
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, gorgonzola cheese, sherry vinaigrette.	

Pasta - Gluten-Free - Dinner	
ITEM	PRICE
Vongole (Pasta - Gluten-Free - Dinner)	\$23.00
Cockle and manila clams, slow-roasted tomatoes, garlic white wine.	
White Bolognese (Pasta - Gluten-Free - Dinner)	\$21.00
Pork and veal ragu, sheep's milk ricotta, pesto genovese.	
Ghiotto (Pasta - Gluten-Free - Dinner)	\$18.00
Plum tomato sauce, capers, basil, garlic, grana padano.	
Buttero (Pasta - Gluten-Free - Dinner)	\$21.00
Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	
Gamberi (Pasta - Gluten-Free - Dinner)	\$24.00
Seared shrimp, tomato medley, basil, garlic white wine sauce.	
Pollo Grigliato (Pasta - Gluten-Free - Dinner)	\$19.00
Grilled chicken, Seacoast organic mushrooms, spinach, shallots, parmigiano cream sauce.	

Piatti - Gluten-Free - Dinner	
ITEM	PRICE
Stonington Scallops (Piatti - Gluten-Free - Dinner)	\$28.00
Wild mushroom risotto, black truffle, fresh herbs.	
Oak-Grilled Salmon (Piatti - Gluten-Free - Dinner)	\$25.00
Tri-color quinoa, roasted brussels sprouts, pomegranate, broken beet vinaigrette.	

ITEM	PRICE
Wood-Fired Organic Half Chicken (Piatti - Gluten-Free - Dinner) Garlic mashed potatoes, roasted brick oven vegetables natural jus.	\$21.00
Wood Grilled Strip Steak (Piatti - Gluten-Free - Dinner) Bourbon glazed baby carrots, roasted fingerling potatoes, wild mushroom demi.	\$34.00
Polenta Crusted Idaho Trout Roasted fingerling potatoes, fennel, satsuma orange salsa, balsamic reduction.	\$24.00
Braised Short Rib Creamy polenta, garlic long beans, charred tomatoes, pan jus.	\$28.00

Featured Item

ITEM	PRICE
The Pollo Grigliato	\$19.00
Meat Balls (Small)	\$12.00