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Max a Mia

Menu Prices — October 24, 2026

Max a Mia menu with prices in United States, updated January 2020: 186 items across 34 categories, prices from $1.95 to $34.00.

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Max a Mia Menu with Prices (United States)

Max a Mia menu with prices in United States, updated January 2020: 186 items across 34 categories, prices from $1.95 to $34.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/max-a-mia

Menu categories: Primi - Brunch · Libations - Brunch · Brunch · Insalati - Brunch · Pasta - Brunch · Stone Pizza Pies - Brunch · Piatti - Brunch · Primi - Lunch · Insalati - Lunch · Stone Pies - Lunch · Panino - Lunch · Piatti - Lunch · Pasta - Lunch · Primi - Gluten-Free - Lunch · Insalati - Gluten-Free - Lunch · Pasta - Gluten-Free - Lunch · Panini e Piatti - Gluten-Free - Lunch · Entrées - Kids' · Drinks - Kids' · Dolci - Desserts · Cafe e Tea - Desserts · Cappuccino e Liquori - Desserts · Grappa e Eau De Vie - Desserts · Primi - Dinner · Insalati - Dinner · Fresh Pasta - Dinner · Imported Pasta - Dinner · Piatti - Dinner · Stone Pies - Dinner · Primi - Gluten-Free - Dinner · Insalati - Gluten-Free - Dinner · Pasta - Gluten-Free - Dinner · Piatti - Gluten-Free - Dinner · Featured Item

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, hollondaise.	**$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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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
Pollo (Panino - Lunch) Grilled chicken, marinated portabella mushrooms, spinach, artichoke aioli.	**$13.00**
Salmon Burger Arugula, tomatoes, pickled onions, lemon caper aioli, toasted brioche roll.	**$14.00**
Turkey BLT Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted whole grain bread.	**$13.00**
Sicilian Capicola, smoked ham, salami, provolone, olive relish, lettuce, tomato, pepperoncini vinaigrette, toasted grinder roll.	**$13.00**
Salsiccia Italian sausage patty, peppers, onions, marinara, provolone, brioche.	**$12.00**

Piatti - Lunch

ITEM	PRICE
Eggplant Lasagna (Piatti - Lunch) Eggplant, provolone, mozzarella, tomato butter.	**$14.00**
Oak-Grilled Salmon (Piatti - Lunch) Tri-color quinoa, roasted brussels sprouts, pomegranate, broken golden beet vinaigrette.	**$17.00**
Tuscan Burger (Piatti - Lunch) Aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries.	**$14.00**

Pasta - Lunch

ITEM	PRICE
White Bolognese (Pasta - Lunch) Pork and veal ragu, pappardelle, sheep's milk ricotta, pesto genovese.	**$15.00**
Grandma Lundgren's Stuffed Shells (Pasta - Lunch) Sausage, beef, and cheese stuffed, San Marzano tomato sauce, basil, grana padano.	**$15.00**
Penne al Buttero (Pasta - Lunch) Sweet Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	**$15.00**
Potato Gnocchi (Pasta - Lunch) Wood fired eggplant, celery root, balsamic roasted cipollini onions, capers, basil, tomato brodo.	**$14.00**
Pollo Grigliato (Pasta - Lunch) Grilled chicken, Seacoast organic mushrooms, spinach, shallots, orecchiette pasta, parmigiano cream sauce.	**$14.00**
Gamberi Seared shrimp, artichokes, capers, slow roasted tomatoes, lemon white wine, linguini.	**$17.00**

Primi - Gluten-Free - Lunch

ITEM	PRICE
Federa (Primi - Gluten-Free - Lunch) Gluten-free. Crispy prosciutto di parma wrapped fresh mozzarella, arugula, tomato oil.	**$9.00**
Calamari Gluten-free. Sautéed, sliced cherry peppers, lemon aioli, and marinara.	**$11.00**
Beef Carpaccio (Primi - Gluten-Free - Lunch) Gluten-free. Shaved sirloin, tonnato, arugula, piave vecchio, EVOO.	**$10.00**
Burrata (Primi - Gluten-Free - Lunch) Gluten-free. Kale, slow roasted tomatoes, artichokes, smoked prosiutto, pistachio vinaigrette.	**$12.00**
Wood Fired Mushrooms (Primi - Gluten-Free - Lunch) Seacoast organic mushrooms, local egg, house made ricotta.	**$10.00**
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**

ITEM	PRICE
Dark Chocolate & Hazelnut Blondie Vanilla gelato.	**$8.00**
Coconut Layer Cake Coconut crème, toasted coconut, toffee sauce.	**$9.00**
Assorted Gelatos & Sorbettos	**$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 cocao, brandy, whipped cream, shaved dark chocolate.	**$9.00**
Mia Coffee Coffee, nocello, white crème de cocao, 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-crusted 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 crusted 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**

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

Insalati - Gluten-Free - Dinner

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

Pasta - Gluten-Free - Dinner

ITEM	PRICE
Vongole (Pasta - Gluten-Free - Dinner) Cockle and manila clams, slow-roasted tomatoes, garlic white wine.	**$23.00**
White Bolognese (Pasta - Gluten-Free - Dinner) Pork and veal ragu, sheep's milk ricotta, pesto genovese.	**$21.00**
Ghiotto (Pasta - Gluten-Free - Dinner) Plum tomato sauce, capers, basil, garlic, grana padano.	**$18.00**

ITEM	PRICE
Buttero (Pasta - Gluten-Free - Dinner) Italian sausage, garlic, Calabrian chili flake, peas, tomato cream sauce, grana padano.	**$21.00**
Gamberi (Pasta - Gluten-Free - Dinner) Seared shrimp, tomato medley, basil, garlic white wine sauce.	**$24.00**
Pollo Grigliato (Pasta - Gluten-Free - Dinner) Grilled chicken, Seacoast organic mushrooms, spinach, shallots, parmigiano cream sauce.	**$19.00**

Piatti - Gluten-Free - Dinner

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