

Max a Mia

70 E Main St Ste 9 06001-3800 · +18606776299 · Updated: Jan 14, 2026

[View online menu](#)



PRIMI 5

Minestrone Genovese **\$9.00**

vegetable soup, escarole, cannellini beans, pine nut pesto

Ricotta Bruschetta **\$12.00**

parma prosciutto, fig mostarda

Point Judith Calamari **AVAILABLE OPTIONS**

cherry peppers, lemon aioli, spicy marinara **\$14.00**

\$25.00

House-Made Meatballs **AVAILABLE OPTIONS**

beef, pork and veal meatballs, plum tomato sauce **\$13.00**

\$23.00

Cacio e Pepe **\$13.00**

handmade spinach spaghettini, black pepper, pecorino romano

INSALATI 3

Caesar **\$11.00**

romaine, garlic croutons, grana padano, max's classic caesar dressing

Tuscan **\$12.00**

mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette

Max's Chopped **\$12.00**

cucumber, tomato, red pepper, carrots, green beans, romaine lettuce, scallions, gorgonzola cheese, sherry vinaigrette

ANY SALAD AS ENTRÉE, ADDITION 7

Chicken **\$7.00**

Meatball **\$5.00**

Salmon **\$11.00**

Shrimp **\$8.00**

Calamari Fritti **\$9.00**

Steak **\$14.00**

Scallops

\$16.00

STONE PIES 6

Margherita

\$16.00

fresh mozzarella, marinara, basil

Truffle Mushroom

\$18.00

Seacoast mushrooms, melted leeks, three cheeses, truffle oil

Pepperoni

\$17.00

red onion, marinara, mozzarella, hot honey, parmigiano

Pollo

\$18.00

chicken, broccoli, applewood smoked bacon, caramelized onions, garlic oil, aged asiago

Shrimp Scampi

\$18.00

cherry tomatoes, garlic, ricotta, lemon, arugula

Meat Lovers

\$18.00

hot sausage, meatballs, bacon, cherry peppers, red onion, tomato sauce, smoked mozzarella

PANINO 3

Sicilian

\$14.00

capicola, fennel salami, black forest ham, lettuce, tomato, onion, provolone, pepperoncini vinaigrette, toasted grinder roll

Salmon Burger

\$15.00

arugula, tomatoes, pickled onions, lemon caper aioli, brioche roll

Turkey BLT

\$15.00

Roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli, toasted multi-grain bread

PIATTI 3

Eggplant Lasagna

\$16.00

eggplant, provolone, mozzarella, tomato butter

Grilled Faroe Island Salmon

\$21.00

porcini & wild rice risotto, smoked carrot agrodolce, fennel salad

Tuscan Burger

AVAILABLE OPTIONS

aged cheddar, lettuce, tomato, red onion, pickles, gorgonzola aioli, fries

\$16.00

add bacon: \$2.00

PASTA 5

Baked Rigatoni

\$17.00

grilled chicken, spinach, sage-pesto cream, fontina cheese, garlic-parmesan crust

Ricotta Gnocchi	\$21.00
braised short rib, seacoast mushrooms, tuscan kale, horseradish cream, red wine jus	
Penne al Buttero	\$17.00
sweet Italian sausage, garlic, calabrian chili flake, peas, tomato cream sauce	
Shrimp Spagliatti	\$19.00
pan seared shrimp, spinach spaghetti, sundried tomatoes, kalamata olives, basil pesto, pine nuts	
Classic Bolognese	\$18.00
meat ragu, fresh pappardelle, house made ricotta, pine nut pesto	

CARNE 5

14oz Pork Chop	\$29.00
10oz Beef Hanger Steak	\$35.00
12oz NY Strip Steak	\$42.00
14oz Veal Porterhouse	\$39.00
10oz Braised Beef Short Rib	\$35.00

CONTORINI 7

Roasted Garlic Mashed Potatoes	\$8.00
Sautéed Broccoli Rabe	\$11.00
italian sausage, hot peppers	
Roasted Brussels Sprouts	\$9.00
truffle aioli, parmesan	
Brick Oven Roasted Vegetables	\$9.00
Porcini & Wild Rice Risotto	\$9.00
grana padano	
Seacoast Mushrooms	\$10.00
garlic & herbs	
Sweet Potato Puree	\$8.00

INSALATE 3

Caesar	\$11.00
Romaine, garlic croutons, grana padano, max's classic caesar dressing	
Tuscan	\$12.00
Mixed greens, kalamata olives, polenta croutons, roasted garlic, red grape tomatoes, fresh cherry mozzarella, balsamic vinaigrette	

Max's Chopped	\$12.00
Cucumbers, tomatoes, red peppers, carrots, green beans, romaine lettuce, scallions, gorgonzola cheese, sherry vinaigrette	

SALAD ADDTION 6

Chicken	\$7.00
Shrimp	\$8.00
Calamari Fritti	\$9.00
Salmon	\$11.00
Steak	\$14.00
Scallops	\$16.00

BRUNCH 4

Mia Benedict	\$15.00
Poached farm fresh eggs, canadian bacon grilled english muffin, hollandaise	
Polenta Waffles	\$15.00
apple compote, whipped mascarpone, applewood smoked bacon, maple syrup	
Mushroom Fritatta	\$17.00
Seacoast organic mushrooms, potatoes, caramelized onion, parmigiano, arugula	
Grilled Steak And Eggs	\$21.00
Farm-fresh eggs cooked to order, caramelized onion, potato hash, demi-glace	

COCKTAILS 7

Negroni Sbagliato	\$11.00
campari, carpano antica, prosecco	
Figetaboutit	\$11.00
evan williams bourgon, fruitful mission fig liqueur, luxardo amaretto, lemon juice	
Maple Walnut Old Fashioned	\$13.00
rebel small batch rye, maple syrup, black walnut bitters	
Pomegranate Martini	\$12.00
tito's vodka, pomegranate juice, triple sec, lemon juice	
Dapper Apple	\$10.00
berkshire greylock gin, lemon juice, apple simple syrup, sparkling apple cider	
Cucumber Jalapeno Margarita	\$10.00
jalapeno-infused silver tequila, cucumber, triple sec, lime juice, simple syrup	

Autumn Solstice	\$12.00
mount gay eclipse rum, lemon juice, amaro montenegro, house made cinnamon bitters	

BIRRA 13

Brewtus Maximus, (Draft) Pale Ale (Thomas Hooker Brewery / Bloomingfield, CT)	\$5.75
Peroni Lager, (Draft) Rome, Italy	\$6.50
Bud Light	\$5.00
Amstel Light	\$6.00
Coors Light	\$5.00
Michelob Ultra Light	\$5.50
Blue Moon	\$6.00
Stella	\$6.00
Corona	\$6.00
Newcastle Brown Ale	\$6.00
Guinness	\$7.00
Buckler	\$5.00
Non-Alcoholic	
Omission	\$5.50

SPARKLING 2

Extra Dry Rose', Mionetto, Italy	AVAILABLE OPTIONS
	\$10.00
	\$34.00
Prosecco, Primaterra, Italy	AVAILABLE OPTIONS
	\$8.50
	\$32.00

BIANCO 8

Pinot Grigio, Monte Del Lago, Veneto	AVAILABLE OPTIONS
	\$8.00
	\$11.50
	\$32.00

Pinot Grigio, Marco Felluga, Friuli	AVAILABLE OPTIONS	
	☐	\$12.00
	☐	\$17.50
	☐	\$44.00
Vermentino/Verdicchio, Vitiano Bianco	AVAILABLE OPTIONS	
	☐	\$9.00
	☐	\$13.50
	☐	\$34.00
Riesling, Nik Weiss, Mosel	AVAILABLE OPTIONS	
	☐	\$8.00
	☐	\$11.50
	☐	\$30.00
Sauvignon Blanc, Satellite, New Zealand	AVAILABLE OPTIONS	
	☐	\$10.00
	☐	\$14.50
	☐	\$36.00
Chardonnay, Excelsior, South Africa	AVAILABLE OPTIONS	
	☐	\$8.00
	☐	\$11.50
	☐	\$30.00
Chardonnay, Tiefenbrunner, Alto-Adige	AVAILABLE OPTIONS	
	☐	\$10.00
	☐	\$14.50
	☐	\$38.00
Chardonnay, Max Family Reserve, Sonoma	AVAILABLE OPTIONS	
	☐	\$11.50
	☐	\$16.75
	☐	\$40.00

ROSSO 12

Montepulciano D' Abruzzo, Montefresco, Abruzzo	AVAILABLE OPTIONS	
	☐	\$8.50
	☐	\$12.00
	☐	\$32.00
Tuscan Rosso (Sang/Cab/Merlot), Bere, Toscana	AVAILABLE OPTIONS	
	☐	\$10.00
	☐	\$14.50
	☐	\$36.00
Salice Salentino, Masseria Li Veli, Puglia	AVAILABLE OPTIONS	
	☐	\$10.00
	☐	\$14.50
	☐	\$36.00

Chianti Classic, Castello Di Albola, Italy	AVAILABLE OPTIONS
	\$12.00
	\$17.50
	\$44.00

Nebbiolo, Pecchenino Botti, Langhe	AVAILABLE OPTIONS
	\$14.00
	\$20.00
	\$49.00

Merlot, Barone Fini, Trentino	AVAILABLE OPTIONS
	\$9.00
	\$13.50
	\$34.00

Cabernet Sauvignon, Santa Carolina Riserva, Chile	AVAILABLE OPTIONS
	\$8.00
	\$11.50
	\$32.00

Cabernet Sauvignon, Merf, Columbia Valley	AVAILABLE OPTIONS
	\$10.00
	\$14.50
	\$36.00

Red Blend, Max's Family Cuvee, Napa	AVAILABLE OPTIONS
	\$12.50
	\$17.50
	\$48.00

Malbec, Finca El Origen, Mendoza	AVAILABLE OPTIONS
	\$9.00
	\$13.00
	\$34.00

Pinot Noir, Cono Sur, Chile	AVAILABLE OPTIONS
	\$8.00
	\$11.50
	\$30.00

Pinot Noir, Castle Rock Reserve, Russian River Valley	AVAILABLE OPTIONS
	\$10.00
	\$14.50
	\$34.00

ROSATO 1

Rose (Syrah/Mourvedre), Jean-Luc Colombo, France	AVAILABLE OPTIONS
	\$10.00
	\$14.50
	\$36.00

SCOTCH E COGNAC 14

Highland Park 12 Yrs.	\$12.50
The Macallan 12 Yrs.	\$18.00
The Macallan 18 Yrs.	\$56.00
Lagavulin 16 Yrs.	\$19.00
Laphroaig 10 Yrs.	\$15.00
Glenmorangie 10 Yrs.	\$12.75
Oban 14 Yrs.	\$22.00
The Glenlivet 12 Yrs.	\$14.00
The Glenlivet 18 Yrs.	\$32.00
Glenfiddich 14 Yrs.	\$14.00
Hennessy V.S.	\$11.50
Remy Martin V.S.O.P.	\$13.50
Hine Antique	\$42.00
Courvoisier V.S.O.P.	\$18.50

BOURBON 12

Blanton' S	\$14.00
Henry Mckenna	\$11.00
Elijah Craig "Small Batch"	\$10.00
Russell's Reserve 10 Yrs.	\$14.50
Basil Hayden's 8 Yrs.	\$13.50
Angel's Envy	\$14.50
Old Forester "Statesman"	\$14.50
Woodford Reserve	\$10.50
Knob Creek	\$11.00
Maker's Mark	\$10.00
Wild Turkey (101)	\$9.00
Bulleit	\$10.00

WHISKEY 13

Angel's Envy Rye	\$19.50
St. George "Single Malt"	\$19.00
Whistle Pig Rye 10 Yrs.	\$18.00
Stranahan's Colorado	\$14.00
Michter's Rye	\$12.75
Knob Creek Rye	\$11.00
High West "Double Rye"	\$11.00
Bulleit Rye	\$10.00
Slane Irish, Triple Casked	\$10.00
Teeling "Small Batch"	\$11.50
Tullamore Dew 12 Yrs.	\$14.00
Jameson	\$10.00
Donegal Estate	\$9.50

LIQUORI, PORTO E VINO DOLCE 20

Amaro, Averna	\$8.50
Amaro, Montenegro	\$11.00
Aperitivo, Campari	\$9.50
Aperitivo, Aperol	\$9.00
Fernet Branca	\$10.00
Vermouth, Punt E Mes	\$8.00
Pimm's No. 1 Cu	\$8.25
Pastis, Pernod Ricard	\$6.50
Limoncello, Pallini	\$9.00
Sambuca, Molinari	\$8.50
Sambuca, Romana	\$8.50
Sambuca Black, Romana	\$8.50
Graham's L.b.v. Port	\$7.50

Presidential Tawny 20 Yrs.	\$10.00
Fonseca, Bin 27 Reserve Ruby	\$7.50
Dow' S, Tawny	\$7.50
Centorri, Moscato, Lombardy	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Elio Perrone, Brachetto/Moscato, Bigaro (Piedmont)	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Donnafugata, Moscato, Zebibbo, (Sicily)	\$15.00
Michele Chiarlo, Nivole Moscato D' Asti, (Piedmont), 375ml	AVAILABLE OPTIONS
	\$9.00
	\$34.00

PROSECCO & CHAMPAGNE 5

Prosecco, Montefresco (Veneto)	\$34.00
Prosecco Rose', Mionetto (Veneto)	\$40.00
Brut, Veuve Clicquot Ponsardin (Champagne)	\$99.00
Brut, Moet & Chandon (Champagne)	\$126.00
Brut, Louis Roederer (Champagne)	\$99.00

ENTREES 9

Grilled Salmon	\$12.00
Broccoli	
Cheeseburger	\$9.00
Fries	
Chicken Fingers	\$9.00
Fries, honey mustard dipping sauce	
Pizza	\$9.00
Cheese or pepperoni	
Penne W/ Butter Sauce	\$7.00
Penne W/ Marinara	\$8.00
Penne W/ Bolognese	\$9.00
Spaghetti & Meatball	\$9.00

Mac & Cheese

\$8.00

DOLCI 9

Tiramisu

\$8.00

Mascarpone, espresso and liquor-soaked ladyfingers

Affogato

\$8.00

espresso, vanilla gelato, house made biscotti

Bocci Ball

\$8.00

Hazelnut and chocolate covered zabaglione gelato, creme anglaise

Warm Apple Crisp

\$9.00

oat & almond streusel, vanilla gelato

Creme Brulee

\$8.00

vanilla biscotti

Flourless Chocolate Cake

\$9.00

whipped cream, raspberry sauce

Coconut Cake

\$11.00

Coconut creme, toasted coconut, toffee sauce

Assorted Gelatos And Sorbettos

\$7.00

Chocolate Biscotti

\$4.00

CAFE E TEA 10

Baronet Coffee

\$3.00

Regular or decaffeinated

Lavazza Espresso

\$4.00

Regular or decaffeinated

Espresso Doppio

\$5.00

A double shot

Cappuccino

\$5.00

Espresso with frothed milk

Latte

\$5.00

Espresso and steamed milk, topped with froth

Tea

\$3.00

A selection of Harney & Sons

Spanish Coffee

\$9.00

Coffee, Tia Maria, Kahlua, Bacardi Rum, whipped cream

Irish Coffee	\$9.00
Coffee, Jameson's Irish Whiskey, whipped cream	
Keoke Coffee	\$9.00
Coffee, Crème de cacao, brandy, whipped cream, shaved dark chocolate	
Mia Coffee	\$9.00
Coffee, Nocello, white crème de cacao, frangelico, whipped cream	

CAPPUCCINO E LIQUORI 4

Nutcracker	\$9.00
Nocello and White Crème de Cacao	
Torrone	\$9.00
Amaretto di Saronno and Brandy	
Panna Noce	\$9.00
House-made Irish cream and Frangelico	
Tiramisu	\$9.00
Spiced rum, espresso and house-made Irish cream	

GRAPPA E EAU DE VIE 4

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

PRIMI E INSALATE 13

Minestrone Genovese	AVAILABLE OPTIONS
vegetable soup, escarole, cannellini beans, pesto	\$7.00
	Family: \$12.00
Cacio E Pepe	\$9.00
fresh spaghetti, pecorino romano, cracked pepper	
Wood Fired Mushrooms	\$12.00
Seacoast organic mushrooms, house made ricotta, herb oil, crostini	
Clams Al Forno	AVAILABLE OPTIONS
guanciaie, spicy herbed bread crumbs	\$12.00
	Family: \$18.00

Tuna Crudo Bruschetta	AVAILABLE OPTIONS
grilled tuscan bread, capers, lemon oil, tomato conserva	\$13.00
	Family: \$21.00
Antipasto Platter	AVAILABLE OPTIONS
fennel salami, prosciutto di parma, hot coppa, burrata, plum mostarda, pickled shallots, wood oven flatbread	\$16.00
	Family: \$24.00
Point Judith Calamari	AVAILABLE OPTIONS
cherry peppers, lemon aioli, marinara	\$11.00
	Family: \$19.00
House Made Meatballs	AVAILABLE OPTIONS
beef, pork, and veal meatballs, marinara	\$12.00
	\$19.00
	Family: \$28.00
Caesar	AVAILABLE OPTIONS
romaine, garlic croutons, grana padano, max's classic caesar dressing	\$9.00
	Family: \$13.00
Winter Citrus	AVAILABLE OPTIONS
shaved fennel, arugula, red grapefruit, blood orange, feta cheese, pistachios, while balsamic vinaigrette	\$11.00
	Family: \$15.00
Tuscan	AVAILABLE OPTIONS
mixed greens, kalamata olives, polenta croutons, roasted garlic, tomatoes, fresh mozzarella, balsamic vinaigrette	\$11.00
	Family: \$16.00
Romaine Wedge	AVAILABLE OPTIONS
crispy prosciutto, grilled red onion, tomato conserva, gorgonzola dressing, chopped egg, grated bottarga	\$12.00
	Family: \$18.00
Max's Chopped	AVAILABLE OPTIONS
cucumber, tomatoes, red pepper, carrot, green beans, scallions, gorgonzola cheese, sherry vinaigrette	\$11.00
	Family: \$16.00

ON THE ROCKS PREMIUM COCKTAILS 5

The Old Fashioned	\$15.00
Staying true to the original recipe, we keep our Old Fashioned strong and simple using a generous pour of Knob Creek® Bourbon Whiskey, bitters, cane sugar, orange, cherry, and lemon zest	
The Mai Tai	\$15.00
As the old tiki adage goes, 'what one rum can't do, three rums can'. We blend light and dark rums and combine our unique blend with flavors of orange, pineapple, orgeat, and coconut for the perfect Mai Tai	
The Cosmopolitan	\$15.00
A wildly popular cocktail, The Cosmopolitan is a simple cocktail with a big history. Often referred to as 'the cosmo' this cocktail blends vodka, flavors of cranberry, triple sec, lemon zest, and lime	

Jalapeño Pineapple Margarita	\$15.00
The perfect drink for those who share our love of all things hot. The Jalapeño Pineapple Margarita uses a flavor combination of pineapple and triple sec married with plata tequila and the heat from the jalapeño	
The Margarita	\$15.00
One of the most recognizable and sought after cocktails in the world, The Margarita offers a perfect balance between tequila, tart lime flavors and triple sec. We set our margarita apart from the crowd with Hornitos® Plata Tequila	

SALAD ADDITION 6

Chicken	\$7.00
Shrimp	\$8.00
Calamari Fritti	\$9.00
Salmon	\$11.00
Steak	\$14.00
Scallops	\$16.00

PANINI E PIATTI 4

Sicilian	\$14.00
capicola, fennel salami, black forest ham, lettuce, tomato, onion, provolone, pepperoncini vinaigrette	
Turkey BLT	\$15.00
roasted turkey, applewood bacon, avocado, leaf lettuce, tomatoes, pesto aioli	
Grilled Faroe Island Salmon	\$21.00
porcini & wild rice risotto, smoked carrot agrodolce, fennel salad	
Tuscan Burger	AVAILABLE OPTIONS
aged cheddar cheese, tomato, red onions, pickles, gorgonzola aioli, red leaf lettuce	\$16.00
	add bacon: \$2.00