



## ***Max A Mia Menu***

<https://menulist.menu>  
70 East Main St., Avon, United States  
**+18606776299 - <http://maxamiaristorante.com/>**

**The Card of Max A Mia from Avon** includes about **303** different menus and drinks. On average, you pay for a dish / drink about \$23.7.

# Max A Mia Menu



## Specials

STONINGTON SCALLOPS \$28.0

## Secondi

POLLO GRIGLIATO \$22.0

## Vegetarian

CAULIFLOWER

## Salad

CAESAR \$11.0

## Spaghetti

GAMBERI \$19.0

## Sandwiches

TURKEY BLT \$15.0

## Chicken

CHICKEN \$18.0

## Pizza - Klein Ø 20Cm

SALSICCIA \$17.0

## Appetizer

STEAMED MUSSELS \$13.0

## Fish

GRILLED SALMON \$12.0

## Vegetarian Specialties

EGGPLANT LASAGNA \$16.0

## Chicken Dishes

CHICKEN FINGERS \$9.0

## From The Grill

RIBS

## Main Course

BUCATINI ALL'AMATRICIANA \$17.0

## Crepes

FRAMBOISE \$6.0

## Potatoes

SWEET POTATO PUREE \$7.0

## Margaritas

JALAPEÑO PINEAPPLE MARGARITA \$15.0

## Wine

BOTTLE OF WINE

## Heiße Getränke

ESPRESSO DOPPIO \$5.0

## Alkoholische Getränke

FERNET BRANCA \$10.0

## Beverages

BARONET COFFEE \$3.0

## Soups And Salads

WARM MUSHROOM \$13.0

# Max A Mia Menu



## Entree

RICOTTA GNOCCHI \$18.0

## Popular Items

PAN-ROASTED HALF CHICKEN \$26.0

## Sea

PAN SEARED SCALLOPS \$32.0

## Bottled Beer

MICHELOB ULTRA LIGHT \$5.5

## Italian Specialties

CACIO E PEPE \$9.0

## Cognac

COURVOISIER V.S.O.P. \$18.5

## Draft Beers

AMSTEL LIGHT \$6.0

## Classic Cocktails

THE MAI TAI \$15.0

## Big Bold Salads

MAX'S CHOPPED \$12.0

## Beer Bottles & Cans

BUCKLER \$5.0

## DIGESTIVI

LIMONCELLO, PALLINI \$9.0

## Craft Cocktails

POMEGRANATE MARTINI \$12.0

## 75 Classic Cocktails

THE OLD FASHIONED \$15.0

## Garden

SPAGHETTI SQUASH CACIO E PEPE \$9.0

## Entrata

TRADITIONAL LASAGNA \$22.0

## Rosato

ROSE (SYRAH/MOURVEDRE),  
JEAN-LUC COLOMBO, FRANCE \$10.0

## Coffee Cocktails

SPANISH COFFEE \$9.0

## Cocktail

NEGRONI SBAGLIATO \$11.0

## Western Whiskey

STRANAHAN'S COLORADO \$14.0

## Hearty Fare

CIOPPINO \$29.0

## Amaro

NARDINI \$8.5

# Max A Mia Menu



## Specialty Desserts

WARM APPLE CRISP \$9.0

## Specialty Coffee Drinks

KEOKE COFFEE \$9.0

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON \$10.0

## Vinny's Pastas And Plates

CHICKEN PARMIGIANO \$26.0

## Herb & Spice

SAMBUCA, ROMANA \$8.5

## Cognac, Armagnac & Calvados

HINE ANTIQUE \$42.0

## Aperitif (2oz)

AMARO, AVERNA \$8.5

## House Specialty Drinks

MAPLE WALNUT OLD FASHIONED \$13.0

## Cafe & Tea

MIA COFFEE \$9.0

## Grappa & Eau De Vie

AMOROSA DI TORCOLATO \$18.0

## Panini Grilled Subs

TUSCAN \$12.0

## Fresh Made-To-Order Salads

TOMATO CAPRESE \$15.0

## Gourmet Delights

BUTTERNUT SQUASH RAVIOLI \$28.0

## Desserts \$4.50 Each

COCONUT CAKE \$11.0

## Brandy, Digestives

POIRE WILLIAM \$6.0

## Premium Bourbons & Ryes

HIGH WEST DOUBLE RYE \$11.0

## Classic Cocktails From The Past

THE COSMOPOLITAN \$15.0

## Restaurant Category

DESSERT

## Primi

MINISTRONE GENOVESE \$9.0

GOAT CHEESE ARANCINI \$14.0

## Burger

SALMON BURGER \$15.0

CHEESEBURGER \$9.0

# Max A Mia Menu



## Antipasti

MELANZANA	\$16.0
BURRATA	\$15.0

## Dolci

ASSORTED GELATOS AND SORBETTOS	\$7.0
ASSORTED GELATOS SORBETTOS	\$7.0

## Contorini

PORCINI WILD RICE RISOTTO	\$9.0
SEACOST MUSHROOMS	\$10.0

## Coffee

CAPPUCCINO	\$5.0
LATTE	\$5.0

## Sparkling

EXTRA DRY ROSE', MIONETTO, ITALY	\$10.0
PROSECCO, PRIMATERRA, ITALY	\$8.5

## Rye

ANGEL'S ENVY	\$14.5
ANGEL'S ENVY RYE	\$19.5

## Birra

BREWUS MAXIMUS, (DRAFT) PALE ALE (THOMAS HOOKER BREWERY BLOOMINGFIELD, CT)	\$5.8
PERONI LAGER, (DRAFT) ROME, ITALY	\$6.5

## Brandy & Cognac

HENNESSY V.S.	\$11.5
RÉMY MARTIN V.S.O.P.	\$13.5

## Bourbon & Rye

MICHTER'S RYE	\$12.8
KNOB CREEK RYE	\$11.0

## Stone Pies

TRUFFLE-MUSHROOM	\$18.0
TARTUFO E FUNGHI	\$18.0

## Cappuccino & Liquori

TORRONE	\$9.0
PANNA NOCE	\$9.0

## Salads

ROMAINE WEDGE	\$12.0
POMODORO	\$15.0
VERDURA	\$15.0

## Entrées



POINT JUDITH CALAMARI	\$14.0
HOT SAUSAGE PEPPERS	\$18.0
ANTIPASTO PLATTER	\$16.0

## Hot Drinks

LAVAZZA ESPRESSO	\$4.0
TEA	\$3.0
IRISH COFFEE	\$9.0

# Max A Mia Menu



## Pizza

PIZZA MARGHERITA	\$16.0
TRUFFLE MUSHROOM	\$19.0
SHRIMP PESTO	\$18.0
FIGETABOUTIT	\$11.0

## Side Dishes

SAUTEED BROCCOLI RABE	\$11.0
MAC CHEESE	\$8.0
ROASTED GARLIC MASHED POTATOES	\$8.0
ROASTED BRUSSELS SPROUTS	\$10.0

## Seafood

FRIED CALAMARI	\$9.0
GRILLED OCTOPUS	\$17.0
CALAMARI	\$14.0
PARMESAN CRUSTED HADDOCK	\$26.0

## Beer

BUD LIGHT	\$5.0
BLUE MOON	\$6.0
NEWCASTLE BROWN ALE	\$6.0
COORS LIGHT	\$5.0

## Brunch

MIA BENEDICT	\$15.0
POLENTA WAFFLES	\$15.0
MUSHROOM FRITATTA	\$17.0
GRILLED STEAK AND EGGS	\$21.0

## Piatti

TUSCAN BURGER	\$16.0
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MAX'S CHICKEN PARMIGIANO	\$26.0
WOOD-FIRED HALF CHICKEN	\$23.0
PAN ROASTED HALF CHICKEN	\$26.0

## Primi & Insalate

WOOD FIRED MUSHROOMS	\$12.0
CLAMS AL FORNO	\$12.0
TUNA CRUDO BRUSCHETTA	\$13.0
HOUSE MADE MEATBALLS	\$12.0

## Ingredients Used

SALMON	\$11.0
SHRIMP	\$8.0
SCALLOPS	\$16.0
COCONUT	

## Uncategorized

BOCCI BALL	\$8.0
OMISSION	\$5.5
OLD FORESTER STATESMAN	\$14.5
BRICK OVEN ROASTED VEGETABLES	\$9.0

## Cocktails

DAPPER APPLE	\$10.0
CUCUMBER JALAPEÑO MARGARITA	\$10.0
AUTUMN SOLSTICE	\$12.0
NUTCRACKER	\$9.0
THE MARGARITA	\$15.0

## Whiskey

WHISTLE PIG RYE 10 YRS.	\$18.0
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# Max A Mia Menu



SLANE IRISH, TRIPLE CASKED	\$10.0
TEELING SMALL BATCH	\$11.5
TULLAMORE DEW 12 YRS.	\$14.0
DONEGAL ESTATE	\$9.5

## Prosecco & Champagne

PROSECCO, MONTEFRESCO (VENETO)	\$34.0
PROSECCO ROSE', MIONETTO (VENETO)	\$40.0
BRUT, VEUVE CLICQUOT PONSARDIN (CHAMPAGNE)	\$99.0
BRUT, MOET CHANDON (CHAMPAGNE)	\$126.0
BRUT, LOUIS ROEDERER (CHAMPAGNE)	\$99.0

## Dessert

TIRAMISU	\$8.0
AFFOGATO	\$8.0
CREME BRULEE	\$8.0
FLOURLESS CHOCOLATE CAKE	\$9.0
CHOCOLATE BISCOTTI	\$4.0
WINTER CITRUS	\$11.0

## These Types Of Dishes Are Being Served

CHICKEN	\$7.0
TUNA STEAK	\$14.0
PIZZA	\$9.0
SALAD	
PASTA	
SOUP	

## Starters

RICOTTA BRUSCHETTA	\$12.0
HOUSE-MADE MEATBALLS	\$13.0
GRILLED FAROE ISLAND SALMON	\$21.0
12OZ NY STRIP STEAK	\$39.0
PENNE W/ BUTTER SAUCE	\$7.0
PENNE W/ MARINARA	\$8.0
PENNE W/ BOLOGNESE	\$9.0

## Pasta



PENNE AL BUTTERO	\$17.0
CLASSIC BOLOGNESE	\$18.0
LINGUINE ALLA VONGOLE	\$27.0
SPAGHETTI MEATBALL	\$9.0
BUTTERO	\$16.0
ABBRONZATE	\$12.0
CARBONARA	\$17.0
LINGUINI ALLA VONGOLE	\$28.0

## Carne

14OZ PORK CHOP	\$29.0
10OZ BEEF HANGER STEAK	\$34.0
10OZ TENDERLOIN ROAST	\$38.0
14OZ VEAL PORTERHOUSE	\$39.0
14OZ NY STRIP STEAK	\$35.0
14OZ BONELESS RIBEYE	\$39.0
14OZ VEAL RIB CHOP	\$36.0
12OZ BONE-IN FILET	\$45.0

## Scotch & Cognac

HIGHLAND PARK 12 YRS.	\$12.5
THE MACALLAN 12 YRS.	\$18.0

# Max A Mia Menu



THE MACALLAN 18 YRS.	\$56.0
LAGAVULIN 16 YRS.	\$19.0
LAPHROAIG 10 YRS.	\$15.0
GLENMORANGIE 10 YRS.	\$12.8
OBAN 14 YRS.	\$22.0
THE GLENLIVET 12 YRS.	\$14.0
THE GLENLIVET 18 YRS.	\$32.0
GLENFIDDICH 14 YRS.	\$14.0

## Bourbon



BLANTON' S	\$14.0
HENRY MCKENNA	\$11.0
ELIJAH CRAIG SMALL BATCH	\$10.0
RUSSELL'S RESERVE 10 YRS.	\$14.5
BASIL HAYDEN'S 8 YRS.	\$13.5
WOODFORD RESERVE	\$10.5
KNOB CREEK	\$11.0
MAKER'S MARK	\$10.0
WILD TURKEY (101)	\$9.0
BULLEIT	\$10.0
ST. GEORGE SINGLE MALT	\$19.0
BULLEIT RYE	\$10.0

## Liquori, Porto & Vino Dolce

AMARO, MONTENEGRO	\$11.0
APERITIVO, CAMPARI	\$9.5
APERITIVO, APEROL	\$9.0
VERMOUTH, PUNT E MES	\$8.0
PIMM'S NO. 1 CU	\$8.3
PASTIS, PERNOD RICARD	\$6.5
SAMBUCA, MOLINARI	\$8.5
SAMBUCA BLACK, ROMANA	\$8.5

GRAHAM'S L.B.V. PORT	\$7.5
PRESIDENTIAL TAWNY 20 YRS.	\$10.0
FONSECA, BIN 27 RESERVE RUBY	\$7.5
DOW' S, TAWNY	\$7.5
CENTORRI, MOSCATO, LOMBARDY	\$8.0
ELIO PERRONE, BRACHETTO/MOSCATO, BIGARO (PIEDMONT)	\$8.0
DONNAFUGATA, MOSCATO, ZEBIBBO, (SICILY)	\$15.0
MICHELE CHIARLO, NIVOLE MOSCATO D' ASTI, (PIEDMONT), 375ML	\$9.0

## Bianco

PINOT GRIGIO, MONTE DEL LAGO, VENETO	\$8.0
PINOT GRIGIO, MARCO FELLUGA, FRIULI	\$12.0
VERMENTINO/VERDICCHIO, VITIANO BIANCO	\$9.0
RIESLING, NIK WEISS, MOSEL	\$8.0
SAUVIGNON BLANC, SATELLITE, NEW ZEALAND	\$10.0
CHARDONNAY, EXCELSIOR, SOUTH AFRICA	\$8.0
CHARDONNAY, TIEFENBRUNNER, ALTO-ADIGE	\$10.0
CHARDONNAY, MAX FAMILY RESERVE, SONOMA	\$11.5
PINOT GRIGIO, MONTE DEL LAGO (VENETO) 2019	\$34.0
PINOT GRIGIO, ALOIS LAGEDER (TRENTINO) 2020	\$39.0
PINOT GRIGIO, MARCO FELLUGA (FRIULI) 2019	\$46.0
PINOT GRIGIO, LIVIO FELLUGA (FRIULI) 2019	\$56.0



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VIN SOAVE CLASSICO, INAMA (VENETO) 2019	\$40.0
LUGANA, CA DEI FRATI (VENETO) 2019	\$40.0
GAVI DI GAVI, VILLA SPARINA (PIEMONTE) 2019	\$35.0
ROERO ARNEIS, CASCINA BOSCHETTI GOMBA (PIEMONTE) 2020	\$49.0
VEDICCHIO, MONTE SCHIAVO CASTELLO DI JESIA (MARCHE) 2020	\$36.0
VERMENTINO, CANTINE BRUNI (TOSCANA) 2019	\$39.0
VERMENTINO, COSTAMOLINO ARGIOLOS (SARDEGNA) 2020	\$37.0
PECORINO, FATTORIA LA VALENTINA (ABRUZZI) 2017	\$35.0
FALANGHINA, MASTROBERARDINO (CAMPANIA), 2019	\$43.0
ROSE, SYRAH/MOURVEDRE, JEAN-LUC COLOMBO (FRANCE) 2020	\$39.0
ROSATO, MASTROBERARDINO (CAMPANIA) 2019	\$43.0
RIESLING, NIK WEIS (MONCHHOF-MOSEL) 2020	\$32.0
SAUVIGNON BLANC, SATELLITE (NZ) 2020	\$39.0
SAUVIGNON BLANC, HONIG (NAPA) 2020	\$43.0
CHARDONNAY, ANTINORI BRAMITO DEL CERVO (UMBRIA) 2018	\$42.0
CHARDONNAY, TIEFENBRUNNER (ALTO ADIGE) 2019	\$40.0
CHARDONNAY, MAX FAMILY CUVÉE PRIVATE RESERVE (SONOMA) 2018	\$44.0
CHARDONNAY, SONOMA-CUTRER (RUSSIAN RIVER RANCH) 2019	\$53.0

CHARDONNAY, JORDAN (RUSSIAN RIVER RANCH) 2018	\$82.0
CHARDONNAY, CAKEBREAD (NAPA) 2019	\$79.0

## Rosso

MONTEPULCIANO D' ABRUZZO, MONTEFRESCO, ABRUZZO	\$8.5
TUSCAN ROSSO (SANG/CAB/MERLOT), BERE, TOSCANA	\$10.0
SALICE SALENTINO, MASSERIA LI VELI, PUGLIA	\$10.0
CHIANTI CLASSIC, CASTELLO DI ALBOLA, ITALY	\$12.0
NEBBIOLO, PECCHENINO BOTTI, LANGHE	\$14.0
MERLOT, BARONE FINI, TRENTINO	\$9.0
CABERNET SAUVIGNON, SANTA CAROLINA RISERVA, CHILE	\$8.0
CABERNET SAUVIGNON, MERF, COLUMBIA VALLEY	\$10.0
RED BLEND, MAX'S FAMILY CUVÉE, NAPA	\$12.5
MALBEC, FINCA EL ORIGEN, MENDOZA	\$9.0
PINOT NOIR, CONO SUR, CHILE	\$8.0
PINOT NOIR, CASTLE ROCK RESERVE, RUSSIAN RIVER VALLEY	\$10.0
CHIANTI CLASSICO, CERNA (TOSCANA) 2016	\$45.0
CHIANTI CLASSICO, FELSINA (TOSCANA) 2017	\$65.0
CHIANTI CLASSICO RISERVA, BANFI (TOSCANA) 2016	\$50.0
CHIANTI CLASSICO RISERVA, MONSANTO (TOSCANA) 2017	\$54.0

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CHIANTI CLASSICO RISERVA, ROCCA DELLE MACIE CRU FIZZANO 2015	\$76.0	BAROLO, MICHELE CHIARLO TORTONIANO [375ML] (PIEMONTE) 2015	\$49.0
CARMIGNANO, BARCO REALE DI CAPEZZANA (TOSCANA) 2017	\$39.0	BAROLO, SEGHEISIO (PIEMONTE) 2016	\$89.0
ROSSO TOSCANA, IL POGGIONE (TOSCANA) 2017	\$50.0	BAROLO, GIACOMO ASCHERI (PIEMONTE) 2016	\$86.0
ROSSO DI MONTALCINO, CIACCI PICCOLOMINI (TOSCANA) 2018	\$60.0	BAROLO, LUIGI PIRA SERRALUNGA, (PIEMONTE) 2016	\$89.0
MAREMMA ROSSO, QUERCIABELLA MONGRANA (TOSCANA) 2017	\$46.0	MONTEPULCIANO D'ABRUZZO, ZACCAGNINI (ABRUZZI) 2018	\$39.0
VINO NOBILE DI MONEPULCIANO, POLIZIANO (TOSCANA) 2017	\$57.0	MONTEPULCIANO D'ABRUZZO, LA VALENTINA SPELT (ABRUZZI) 2016	\$53.0
BRUNELLO DI MONTALCINO, CARPARZO (TOSCANA) 201674	\$79.0	NERO D' AVOLA, COLOSI (SICILIA) 2019	\$33.0
BRUNELLO DI MONTALCINO, IL POGGIONE (TOSCANA) 2014	\$145.0	PRIMITIVO, TORMARESCA TORCICODA (PUGLIA) 2017	\$46.0
VALPOLICELLA, ALLEGRINI LA GROLA (VENETO) 2016	\$52.0	PINOT NOIR, CONO SUR (CHILE) 2018	\$33.0
VALPOLICELLA SUPERIORE, ZENATO RIPASSA (VENETO) 2017	\$53.0	PINOT NOIR, CASTLE ROCK RESERVE (RUSSIAN RIVER VALLEY) 2018	\$40.0
AMARONE, MASI COSTASERA (VENETO) 2015	\$98.0	MERLOT, BARONE FINI (TRENTINO) 2018	\$34.0
DOLCETTO D'ALBA, G.D. VAJRA (PIEMONTE) 2019	\$43.0	MAX'S FAMILY CUVÉE, PRIVATE RESERVE RED BLEND (NAPA) 2018	\$50.0
DOLCETTO D'ALBA, VIETTI TRE VIGNE (PIEMONTE) 2020	\$46.0	CABERNET SAUVIGNON, SANTA CAROLINA RISERVA (CHILE) 2018	\$34.0
BARBERA D' ALBA, GIACOMO BORGOGNO (PIEMONTE) 2017	\$58.0	CABERNET SAUVIGNON, MERF (COLUMBIA VALLEY) 2017	\$39.0
NEBBIOLO, VIETTI PERBACCO (PIEMONTE) 2018	\$49.0	CABERNET SAUVIGNON, BERINGER KNIGHTS VALLEY (SONOMA) 2018	\$89.0
NEBBIOLO, PECCHENINO BOTTI (PIEMONTE) 2019	\$54.0	CABERNET SAUVIGNON, HONIG (NAPA) 2018	\$99.0
NEBBIOLO, BORGOGNO NO NAME (PIEMONTE) 2015	\$74.0	CABERNET SAUVIGNON, HEITZ CELLAR (NAPA) 2015	\$145.0
BARBARESCO, PRODUTTORI DEL BARBARESCO (PIEMONTE) 2017	\$89.0		

# *Max A Mia Menu*



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70 East Main St., Avon, United States

Made with [menulist.menu](https://menulist.menu)

### **Opening Hours:**

Sunday 11:00-15:00 11:30-15:00 15:00-21:00

Monday 11:30-15:00 15:00-22:00

Tuesday 11:30-15:00 15:00-22:00

Wednesday 11:30-15:00 15:00-22:00

Thursday 11:30-15:00 15:00-22:00

Friday 11:30-15:00 15:00-23:00

Saturday 11:30-15:00 15:00-23:00