

Our Menù

Maitó®
dal 1960

It all began with a hut by the sea, a plate of “Penne alla Maitó” and a opening door. Since then that door opened onto a world of style, simple and informal, capable of making you feel pampered and making you ‘feel at home’.

Starters

WARM SEAFOOD

CALAMARI, OCTOPUS, SEAFOOD AND SHELLFISH, BIODYNAMIC
VEGETABLES

38

SQUID "SPILLO"

GARLIC, OIL, CHILI PEPPER, OLIVES, ARTICHOKES

45

TARTARE* OF THE DAY (based on the catch of the day) 38

PAIRED WITH SELECTED INGREDIENTS THAT ENHANCE ITS TASTE

GRAND RAW FISH

SELECTION OF SHELLFISH, SELECTION OF TARTARE,
CARPACCIO, OYSTERS

80

WAGYŪ CARPACCIO

SERVED WITH ITS OWN COOKING JUICES, MUSTARD CAVIAR,
KUMQUAT IN VERMOUTH

65

AMBERJACK WELLINGTON

SPINACH, MUSHROOMS, ITS JUS

40

TUNA CARPACCIO

FOIE GRAS, CAVIAR

120

Crostini

CROSTINO ORTOMARE

TOASTED BREAD, BABY CLAMS (DEPENDING ON AVAILABILITY)

30

CROSTINO CANTABRICO

CANTABRIAN ANCHOVIES "GOLD SELECTION", NORMANDY BUTTER,
OUR HOMEMADE BRIOCHE BREAD

30

First Courses

TORTELLO CACIO E PEPE

WHITE PRAWN, ITS OWN REDUCED COOKING JUICES, LIME

38

SPAGHETTI SCIUÉ SCIUÉ

SELECTION OF 5 TOMATOES, BASIL AND 24-MONTH AGED
PARMIGIANO REGGIANO DOP FROM RED COWS

27

LINGUINE WITH RED MULLETS

GREEN APPLE, ORANGE ZEST, DILL

38

SEAFOOD RISOTTO

(MIN.ORDER FOR TWO PERSONS)
MUSSELS, CLAMS, PRAWNS, LANGOUSTINES, CALAMARI

50 PER SERVING

Second Courses

CLASSICA SARDA

SPINY LOBSTER, CHERRY TOMATOES, CELERY, TROPEA ONION, OUR
CORAL SAUCE

25/*kg*

ROYAL CATALAN

(MIN. ORDER FOR THREE PERSONS) SPINY LOBSTER, KING
CRAB, CARABINEROS PRAWN, SCAMPI, RED PRAWN, SEASONAL
VEGETABLES AND FRUIT

500

TRIONFO MAITÓ®

EUROPEAN LOBSTER, SCAMPI, TIGER PRAWNS, SCALLOPS, TROPEA
ONION, SEASONAL VEGETABLES, FRUIT

140

OUR GRILLED SEAFOOD

VEGETABLES, SLICED WILD-CAUGHT FISH AND ASSORTED
SHELLFISH, HOMEMADE MAYONNAISE

60

MIXED FRIED SEAFOOD WITH VEGETABLES

SERVED WITH OUR HOMEMADE MAYONNAISE

35

Meat Second Courses

BRAISED VEAL CHEEK

RED WINE SAUCE, CELERIAC, POMEGRANATE

40

GRILLED VEAL CHOP

BAKED IN A WOOD-FIRED OVEN, LOCALLY GROWN BABY SPINACH,
GARLIC, OIL AND CHILLI PEPPER

45

Selection of Fiorentina and Rib Steaks

SCOTTONA

THE PERFECT BALANCE OF TENDERNESS AND FLAVOR

13/*hg*

BLACK ANGUS

TENDER AND JUICY FLAVOR

16/*hg*

RUBIA

BOLD AND INTENSE FLAVOR

18/*hg*

Side Dishes

MASHED POTATOES

12

ROAST POTATOES

12

SEASONAL SALAD MIX

12

LOCALLY SOURCED SIDE DISHES ARE SELECTED BY MAITÓ IN COLLABORATION WITH LOCAL ORGANIC AND BIODYNAMIC FARMS ACCORDING TO THE SEASON, AND ARE PREPARED USING VARIOUS COOKING METHODS: IN A JOSPER OVEN, STEAMED, OR PAN-COOKED.

Catch of the day

4. FISHES

prices range 12/hg - 14/hg



SEABASS



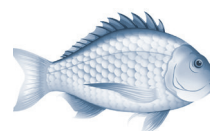
GROUPE



RED SNAPPER



GUNARD



SEA BREAM



RED BREAM



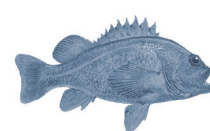
BREAM



TURBOT



JOHN DORY



ROCK FISH

COOKING METHODS:

JOSPER: CHARCOAL-FIRED GRILLING

SALT: GENUINE COOKING TO EMPHASIZE DELICATE MEATS

OVEN: BAKED IN ITS OWN BROTH

OUR CATCH IS EXCLUSIVELY LINE-FED AND LOCALLY SOURCED SO THAT WE GUARANTEE THE BEST QUALITY PRODUCTS. THE AVAILABILITY OF OUR PRODUCTS WILL VARY BASED ON MARKET SUPPLY.

2. CRUSTACEAN *

14. MOLLUSCS

4. SPECIAL



CARABINEROS

45 per piece



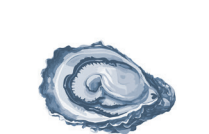
LANGOUSTINE

60/portion



TIGER PRAWNS

45/portion



OYSTERS

10 per piece



SOLE

12/hg

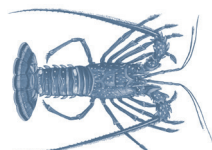
COOKING METHODS:

**JOSPER, MUGNAIA
NAPOLETANA**



LOBSTER

18/hg



SPINY LOBSTER

25/hg



IMPERIAL LANGOUSTINE

18/hg

Pizzas

TEXAS

TOMATO SAUCE, MOZZARELLA, ANCHOVY SAUCE, CHILI PEPPER

23

FRENETICA

MOZZARELLA, ZUCCHINI FLOWERS, ANCHOVY SAUCE

30

MARGHERITA

MOZZARELLA, TOMATO AND BASIL

16

CULATELLO

BUFFALO MOZZARELLA, DATTERINO TOMATOES, AND PREMIUM
GARDANI GRAN RISERVA CULATELLO

28

BUFALINA

DOUBLE DOUGH, TOMATO, BUFFALO MOZZARELLA,
CHILLI PEPPER AND BASIL

22

PANE ARABO

FOCACCIA WITH TOMATO, MOZZARELLA,
LETTUCE, AND PARMA HAM

30

PROSCIUTTO DI PARMA

TOMATO SAUCE, MOZZARELLA, PARMA HAM

24

Special

LA WAGYŪ

WAGYU BRESAOLA, SMOKED PROVOLA CHEESE, PORCINI
MUSHROOMS

60

COVER CHARGE	5
BEACHSIDE COVER CHARGE	10
WATER	5
COFFEE	4

IMPORTANT

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, WE KINDLY INVITE YOU TO REQUEST THE SPECIFIC MENU FROM OUR DINING STAFF. THANK YOU.

SOME GRILLED PREPARATIONS ARE COOKED USING THE JOSPER OVEN, WHICH, THANKS TO ITS UNIQUE VEGETABLE CHARCOAL COOKING METHOD, GIVES FOOD A DELICATE SMOKY FLAVOR.

* ALL RAW SEAFOOD PRODUCTS SERVED HAVE UNDERGONE A PREVENTIVE SANITIZATION TREATMENT THROUGH BLAST CHILLING AT A TEMPERATURE NOT EXCEEDING -20°C FOR 24 HOURS, IN ACCORDANCE WITH REGULATION (EC) NO. 853/2004.

DUE TO SEASONALITY AND MARKET AVAILABILITY, SOME OF THE PRODUCTS MARKED WITH AN ASTERISK MAY BE FROZEN AT SEA.

MAITÓ RESTAURANT IS COMMITTED TO OFFERING YOU THE HIGHEST LEVEL OF SERVICE. FOR THIS REASON, FOR GUESTS WITH FOOD INTOLERANCES, THE MAIN ALLERGENS POTENTIALLY PRESENT IN OUR DISHES ARE INDICATED BEFORE THE DISH NAME.

OUR STAFF IS AVAILABLE FOR ANY FURTHER CLARIFICATION. EU REGULATION NO. 1169/2011
