

OUR STARTERS

Maito' Warm Seafood*	38
Salad calamari, octopus, seafood and shellfish served with a mix of locally harvested vegetables	
Tartare of the day* (based on the catch of the day)	35
Served with our homemade sauces: soy, guacamole and avocado	
Pinzimonio Maito'	35
Hard-boiled quail eggs, baby corn, biodynamically grown vegetables Served with a selection of sauces: anchovies, olives and lemon citronette	
Steamed prawns	32
Served with our homemade mayonnaise	
Gran raw fish Maito'	80
Prawns, red shrimp, tartare's selection, carpaccio and oysters or sea urchini	
Fassona beef tartare	35
Served with Gazpacho and crystallized rocket	
Culatello Gran Riserva Gardani & Burrata D'Andria D.O.P	32
served with panzerotti (deep fried dough bites)	

OUR CROSTINI

Crostino Zampoli toasted bread, mozzarella cheese, raw ham and anchovy sauce	17
Crostino Ortomare toasted bread and arselle (depending on availability)	30
Crostino Cantabrico Cantabrico 'gold selection' anchovies, Normandy butter and our homemade pan brioche	30

OUR FIRST COURSES

Penne Maito' Organic tomato passata (biodynamic cultivation), Parmigiano DOP matured for at least 24 months 'Vacche Rosse' and Normandy butter	30
Spaghetti Sciuè Sciuè alla Maito' 5 tomatoes selection, Parmigiano DOP matured for at least 24 months 'Vacche Rosse' and basil	27
Old fashioned gnocchi "agli scampi"	35
Lobster and Champagne risotto Minimum 2 servings	50
Summer Tagliatella With scampi tartare, zucchini cream, cherry tomatoes	38

FISH: SECOND COURSES

Classica Sarda*	hg/20
Lobster, cherry tomatoes, celery and Tropea onion	
Trionfo Maito'	80
Lobster or spiky Sardinian lobster, langoustines, prawns, seasonal vegetables and fruit	
Grilled fish mix*	50
with shellfish, crustacean and vegetables	
Deep fried fish mix*	35
Served with our homemade mayonnaise	

MEAT: OUR SECOND COURSES

Cotoletta Maito' Jumbo	50
Deep fried veal cutlet with backed potatoes and cherry tomatoes	
Wood oven grilled veal loin	40
with locally harvested spinach with garlic, oil and chilli pepper	
Slavic Beef Steak	
Minimum 2 servings	
	hg/12
raised in the semi-wild state with a semi-wild diet of corn, cereals and wheat	
Beef fillet	40
with roasted potatoes and brown sauce	

OUR SIDE DISHES

Rustic potatoes with butter and rosemary	12
Seasonal misticanza salad	12
Mashed potatoes	15

Our side dishes are selected in collaboration with local biological and biodynamic farmers depending on the season. Cooking method: jasper, steam, pan.

FROM THE FISH MARKET

FISHES:

Prices range 12/hg - 14/hg



seabass



grouper



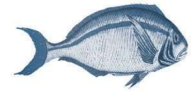
red snapper



gunard



sea bream



red bream



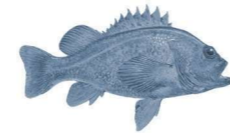
bream



turbot



John Dory



rock fish



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.



sole: hg/12

COOKING METHODS:

Josper: charcoal-fired grilling

Salt: genuine cooking to emphasize delicate meats

Oven: baked in its own broth

CRUSTACEAN



carabineros
30 per piece



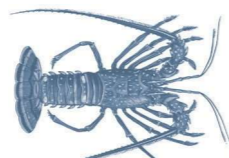
langoustine
50/portion



tiger prawns
35/portion



lobster
16/hg



spiky lobster
20/hg



imperial langoustine
18/hg

OYSTERS



1 piece	10
6 pieces	54
12 pieces	84

OUR PIZZAS

Domatore Mozzarella, red radish, mustard, cherry tomatoes, zucchini flowers, anchovy sauce, pesto	23
"La piccolina di Maito" Tomato, oil, garlic, oregano	16
Texas Tomato, mozzarella, chilli pepper, anchovy sauce	23
Frenetica Mozzarella, zucchini flowers, anchovy sauce	30
Margherita Tomato, mozzarella, basil	16
Culatello Tomato "datterino", buffalo mozzarella, Culatello Gardani Gran Riserva	28
Bufalina Double dough, tomato, buffalo mozzarella, hot pepper, basil	22
Pane arabo Focaccia with tomatoes, ham Prosciutto crudo di Parma DOP salad, mozzarella	30
Calzone Bindi Tomato, mozzarella, ham Prosciutto crudo di Parma DOP	25
Prosciutto di Parma Pomodoro, mozzarella, ham Prosciutto crudo di Parma DOP	24

Inside cover change	5
Additional fee cover change seated by the beach	10
Water	5
Coffee	4

IMPORTANT NOTICE

In the case of food allergies or intolerances we invite you to request the specific menu from our dining room staff.

Thank you



Some grilling is done in our "Josper" oven.
This kind of charcoal cooking releases a light smoky taste to the dishes.

*All fish products served raw have undergone a preventive remediation treatment in a blast chiller at a temperature not exceeding -20°C and for 24 hours, as required by the relevant legislation, EC regulation no. 853/2004. The Maitó Restaurant wishes to offer you the most accurate service, for this reason, for all people who have food intolerances, we have a list of the main allergenes that may be contained in the dishes.

Regulation EU no. 1169/2011.