

## OUR STARTERS

Maitó warm seafood\* salad  
calamari, octopus, sole, seafood and shellfish  
*accompanied with a mix of locally harvested vegetables*  
37

Tartare\* of the day  
32

Octopus\* and potato cream,  
*tomatoes and olives*  
30

Pinzimonio Maitó  
*Hard-boiled eggs, baby corn, biodynamically grown vegetables*  
*Served with a selection of sauces: anchovies, olives and lemon citronette*  
30

Gran crudo\* Maitó  
*shrimps, tiger prawn, red shrimp, selection of tartare, carpaccio and oysters*  
70

Squid "spillo"  
*artichokes, olives, chili, garlic and oil*  
35

Fassona beef tartare  
pecorino fondue, artichokes and egg yolk  
30

Culatello gran riserva Gardani and 'Burrata d'Andria' D.O.P.  
*served with panzerotti (deep fried dough bites)*  
30

## OUR CROSTINI

Crostino prosciutto crudo di Parma  
*toasted bread, raw ham and mozzarella cheese*  
15

Crostino Zampolli  
*toasted bread, mozzarella cheese, raw ham and anchovy sauce*  
16

Crostino alle acciughe  
*toasted bread, mozzarella cheese and anchovy sauce*  
14

Crostino Ortomare  
*toasted bread and arselle*  
30

Crostino Cantabrico  
*Cantabrico 'gold selection' anchovies, Normandia butter  
and our homemade pan brioche*  
28

## OUR FIRST COURSES

Penne Maitó

*Ciro Flagella tomato passata, 'Vacche Rosse' parmigiano cheese and Normandia butter*

25

Spaghetti Sciué Sciué alla Maitó

*selection of 5 tomatoes, basil and parmigiano cheese 'Vacche rosse'*

25

Linguine with raw and cooked shrimp and mullet bottarga

35

Risotto Champagne e scampi\*

*For a minimum of 2 people - 25 min.*

40

Penne "old style" scampi sauce

32

Paccheri pasta with trabaccolara sauce

30

## OUR SECOND COURSES

Trionfo Maitó Catalana\*

*Lobster or spiky Sardinian lobster, langoustines, prawns, seasonal vegetables and fruit*  
70

Classica Sarda

*Sardinian spiky lobster, cherry tomatoes, celery and Tropea onion*  
18 / hg

Soave

*Langoustines, prawns, red shrimp, Catalan sauce*  
50

Grilled fish mix

*with shellfish and vegetables*  
45

Deep fried fish mix

*with calamari, prawns, anchovies and vegetables\* served with homemade mayonnaise*  
32

## OUR FISH SECOND COURSES

Cotoletta alla Maitó Jumbo

*deep fried veal cutlet with backed potatoes and cherry tomatoes*  
40

Wood oven grilled veal loin

*with locally harvested spinach with garlic, oil and chilli pepper*  
38

Fiorentina Steak of American Black angus bred in semi-wild state

*For a minimum of two people 10 / hg*

Beef fillet

*with Garfagnana roasted potatoes and brown sauce*  
38

## OUR KM 0 SIDE DISHES HAVE BEEN SELECTED BY MAITO IN COLLABORATION WITH LOCAL BIOLOGICAL AND BIODYNAMIC FARMS

Garfagnana rustic potatoes with butter and rosemary

10

Seasonal misticanza salad

10

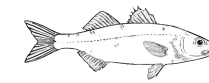
Mashed potatoes (with mountain potatoes)

12

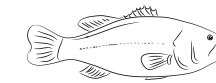
## FROM THE MARKET

### Fishes

Prices range from 12 to 14 per 100 g



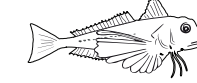
seabass



grouper



red snapper



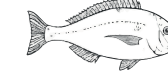
gunard



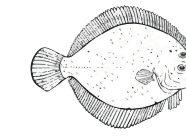
sea bream



red bream



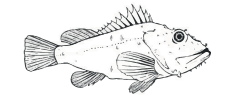
bream



turbot



John Dory



rock fish

### type of cooking:

- Jospier: cooking on exclusively charcoal-fired grill.
- Salt: genuine cooking to emphasize delicate meats.
- Oven: baked in its own broth.



*Our catch is exclusively line-caught with local sourcing, we guarantee the best quality products. The availability of our products, will vary according to market supply.*

### Crab & Shrimps



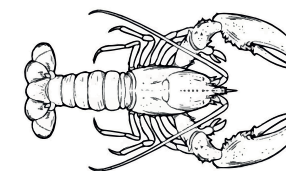
carabineros  
30 a piece



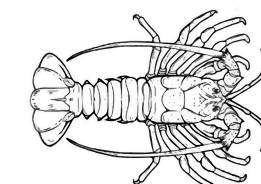
langoustine  
50 per portion



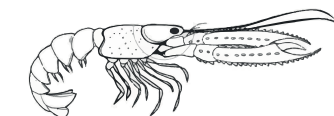
tiger prawns  
35 per portion



lobster  
14 per 100 g



spiky lobster  
18 per 100 g

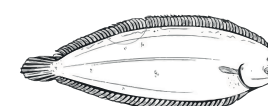


imperial langoustine  
18 per 100 g

### Sole

1

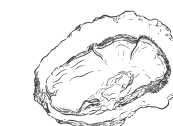
2 per 100 g



### type of cooking:

- Jospier
- Mugnaia
- Napoletana

### Oyster



1 piece	10
6 pieces	54
12 pieces	84

## PIZZE

### Domatore

*mozzarella, red radish, mustard, cherry tomatoes, zucchini flowers, anchovy sauce, pesto*  
23

### Texas

*tomato, mozzarella, chilli pepper, anchovy sauce*  
17

### Frenetica

*mozzarella, zucchini flowers, anchovy sauce*  
23

### Robespierre Maitó

*tomato, mozzarella, roast beef*  
26

### Margherita

*tomato, mozzarella, basil*  
16

### Culatello

*tomato, buffalo mozzarella, Culatello Gardani Gran Riserva*  
28

### Bufalina

*double dough, tomato, buffalo mozzarella, hot pepper, basil*  
22

### Pane Arabo

*focaccia with tomatoes, mozzarella, salad, Parma ham*  
28

### Calzone Bindi

*mozzarella, Parma ham*  
25

### Prosciutto di Parma

*tomato, mozzarella, Parma ham*  
24

Some grilling is done in our "Josper" oven.

With its particular charcoal cooking,  
it releases a light smoky taste to the dishes.



Cover charge 5  
cover charge (seated on the beach): 10

Water 5  
Coffee 4

Allergens' menù - see other specific menù

\*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.