

OUR STARTERS

MAITÒ® WARM SEAFOOD Salad calamari, octopus, seafood and shellfish served with a mix of locally harvested vegetables	38
TARTARE* OF THE DAY (based on the catch of the day) Served with our homemade sauces: soy, guacamole and avocado	35
"PINZIMONIO MAITÒ®" Hard-boiled quail eggs, baby corn, biodynamically grown vegetables Served with a selection of sauces: anchovies, olives and lemon citronette	35
SQUID "SPILLO" With garlic, oil, pepper, olives and artichokes	45
GRAN RAW FISH MAITÓ® Crustaceans and tartare selection, carpaccio and oyster	80
"FASSONA" BEEF TARTARE Served with egg yolk, anchovies, pickles, shallot, capers, honey mustard, tabasco and Worcestershire sauce	40
CULATELLO GRAN RISERVA "GARDANI" & BURRATA D'ANDRIA D.O.P. Served with panzerotti (deep fried dough bites)	32

OUR CROSTINI

CROSTINO ZAMPOLLI	17
Toasted bread, mozzarella cheese, raw ham and anchovy sauce	
CROSTINO ORTOMARE	30
Toasted bread and arselle (depending on availability)	
CROSTINO CANTABRICO	30
Cantabrico 'gold selection' anchovies, Normandy butter and our homemade pan brioche	

OUR FIRST COURSES

PENNE MAITÓ®	30
Organic tomato passata (biodynamic cultivation), Parmigiano DOP matured for at least 24 months 'Vacche Rosse' and Normandy butter	
SPAGHETTI SCIUÈ SCIUÈ ALLA MAITÓ®	27
5 tomatoes selection, Parmigiano DOP matured for at least 24 months 'Vacche Rosse' and basil	
OLD FASHIONED GNOCCHI "AGLI SCAMPI"	38
SCAMPI AND CHAMPAGNE RISOTTO (min. 2 servings)	50
LINGUINE WITH RAW AND COOKED SHRIMP AND MULLET BOTTARGA	40

FISH: SECOND COURSES

CLASSICA SARDA Lobster, cherry tomatoes, celery and Tropea onion served with our coral sauce	25/hg
TRIONFO MAITÓ® Blue lobster, langoustines, prawns, scallops served with seasonal vegetables and fruit	120
GRILLED FISH MIX With shellfish, crustaceans and vegetables served with our home made mayonnaise	60
DEEP FRIED FISH MIX WITH PINEAPPLE IN TEMPURA Served with our homemade mayonnaise	35
FISH AND CRUSTACEANS SOUP With tiger prawns, langoustines, squids and mullets	45

MEAT: OUR SECOND COURSES

ROAST BEEF Served with its gravy	30
COTOLETTA MAITÓ JUMBO Deep fried veal cutlet with backed potatoes and cherry tomatoes	50
WOOD OVEN GRILLED VEAL LOIN With locally harvested spinach with garlic, oil and chilli pepper	45
SLAVIC BEEF STEAK (min. 2 servings) Raised in the semi-wild state with a semi-wild diet of corn, cereals and wheat	12/hg
VEAL CHEEK COOKED AT LOW TEMPERATURE With mashed potatoes	40

OUR SIDE DISHES

RUSTIC POTATOES WITH OIL 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



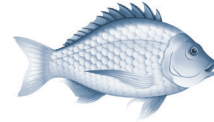
grouper



red snapper



gunard



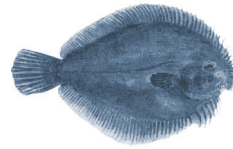
sea beam



red bream



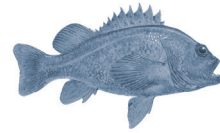
bream



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/portion



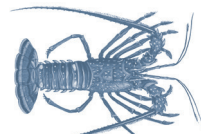
langoustine
50/portion



tiger prawns
45/portion



blue lobster
18/hg

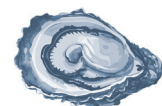


spiky lobster
25/hg



imperial langoustine
18/hg

OYSTERS



1 piece 10

SEA URCHIN



1 piece 10

SEA TRUFFLES



1 piece 7

OUR PIZZAS

DOMATORE	25
Mozzarella, red radish, mustard, cherry tomatoes, zucchini flowers, anchovy sauce, pesto	
"LA PICCOLINA DEL MAITÒ®"	16
Tomato, oil, garlic, oregano	
TEXAS	23
Tomato, mozzarella, chilli pepper, anchovy sauce	
FRENETICA	30
Mozzarella, zucchini flowers, anchovy sauce	
MARGHERITA	16
Tomato, mozzarella, basil	
CULATELLO	28
Tomato "datterino", buffalo mozzarella, Culatello Gardani Gran Riserva	
BUFALINA	22
Double dough, tomato, buffalo mozzarella, hot pepper, basil	
PANE ARABO	30
Focaccia with tomatoes, ham Prosciutto crudo di Parma DOP salad, mozzarella	
CALZONE BINDI	25
Tomato, mozzarella, ham Prosciutto crudo di Parma DOP	
PROSCIUTTO DI PARMA	24
Tomato, mozzarella, ham Prosciutto crudo di Parma DOP	

Inside cover charge	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.