

Our SIGNATURES

MAITÓ SELECTION DAL 1960

PINZIMONIO MAITÓ

QUAIL EGGS, ANCHOVY SAUCE, OLIVE SAUCE, LEMON CITRONETTE,
BIODYNAMICALLY GROWN VEGETABLES

40

CROSTINO ZAMPOLLI

TOASTED BREAD, MOZZARELLA CHEESE, HAM, ANCHOVY SAUCE

17

PENNE MAITÓ®

ORGANIC TOMATO PASSATA (BIODYNAMIC CULTIVATION),
PARMIGIANO DOP "VACCHE ROSSE" MATURED FOR AT LEAST
24 MONTHS, NORMANDY BUTTER

30

COTOLETTA MAITÓ JUMBO

DEEP FRIED VEAL CUTLET, ROAST POTATOES, CHERRY TOMATOES

50

PIZZA DOMATORE

MOZZARELLA, RED RADISH, MUSTARD, CHERRY TOMATOES,
COURGETTE FLOWERS, ANCHOVY SAUCE, PESTO

25

PIZZA - LA PICCOLINA DEL MAITÓ

TOMATO, OIL, GARLIC, OREGANO

12

Our Menù

Maitó®
dal 1960

IT ALL BEGAN WITH A HUT BY THE SEA, A PLATE OF "PENNE ALLA MAITÓ" AND AN 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

MARE CALDO* CALAMARI, OCTOPUS, SEAFOOD, SHELLFISH, BIODYNAMICALLY GROWN VEGETABLES	40
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BABY SQUID* ZUCCHINE ALLA SCAPECE (MINT-MARINATED ZUCCHINI), PROVOLONE DEL MONACO DOP, LEMON ZEST	45
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TARTARE OF THE DAY* (BASED ON THE CATCH OF THE DAY) PAIRED WITH SELECTED INGREDIENTS THAT ENHANCE ITS TASTE	38
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GRAND RAW FISH* SELECTION OF SHELLFISH, SELECTION OF TARTARE, CARPACCIOS, OYSTERS	90
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WAGYŪ CARPACCIO* QUINOA, GREEN APPLE, MUSTARD, LEMON LEAF POWDER, TOSAZU CUCUMBER	65
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AMBERJACK CARPACCIO* TOMATO CHUTNEY, OLIVE POWDER, BASIL OIL, OREGANO FROM PANTELLERIA	45
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Crostini

CROSTINO ORTOMARE* TOASTED BREAD, BABY CLAMS (DEPENDING ON AVAILABILITY)	30
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CROSTINO CANTABRICO CANTABRIAN ANCHOVY "GOLD SELECTION", NORMANDY BUTTER, HOME-MADE BRIOCHE BREAD	30
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First Courses

CACIO & PEPE FILLED TORTELLO*

WHITE PRAWN, COOKING JUICE, LIME

38

SPAGHETTI SCIUÉ SCIUÉ

SELECTION OF 5 TOMATOES, BASIL, PARMIGIANO DOP
"VACCHE ROSSE" MATURED FOR AT LEAST 24 MONTHS

27

LINGUINE WITH COOKED AND RAW PRAWN*

MULLET BOTTARGA

38

RISOTTO WITH LANGOUSTINE CREAM*

(MIN. ORDER FOR TWO PERSONS)

50 PER SERVING

Second Courses

CLASSICA SARDA CATALAN*

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

25/*kg*

ROYAL CATALAN*

(MIN. ORDER FOR THREE PERSONS)

SPINY LOBSTER, KING CRAB, CARABINEROS PRAWN,
LANGOUSTINE, RED PRAWN, SEASONAL VEGETABLES AND FRUIT

500

TRIONFO MAITÓ®*

SPINY LOBSTER, LANGOUSTINE, TIGER PRAWN, SCALLOP, TROPEA
ONION, SEASONAL VEGETABLES AND FRUIT

140

GRILLED SEAFOOD WITH VEGETABLES*

SLICED WILD-CAUGHT FISH, SHELLFISH, HOME-MADE MAYONNAISE

60

MIXED FRIED SEAFOOD WITH VEGETABLES*

SERVED WITH OUR HOME-MADE MAYONNAISE

35

Meat Second Courses

GRILLED VEAL CHOP*

SPINACH, GARLIC, OIL, CHILLI PEPPER

45

Selection of Fiorentina and Rib Steaks

SCOTTONA

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

SAUTÉED SPINACH

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 14/kg - 18/kg



SEABASS



GROUPER



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

15 per piece



TIGER PRAWNS

10 per piece



OYSTERS

10 per piece



SOLE

14/kg



LOBSTER

18/kg



SPINY LOBSTER

25/kg



IMPERIAL LANGOUSTINE

18/kg



SLIPPER LOBSTER

25/kg

COOKING

METHODS:

**JOSPER, MUGNAIA,
NAPOLETANA**

Pizzas

TEXAS

TOMATO SAUCE, MOZZARELLA, ANCHOVY SAUCE, CHILLI PEPPER

23

FRENETICA

MOZZARELLA, COURGETTE FLOWERS, ANCHOVY SAUCE

30

MARGHERITA

MOZZARELLA, TOMATO, BASIL

16

CULATELLO

BUFFALO MOZZARELLA, DATTERINO TOMATOES,
PREMIUM GARDANI GRAN RISERVA CULATELLO

28

BUFALINA

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

22

PANE ARABO

FOCACCIA WITH TOMATO, MOZZARELLA, LETTUCE, PARMA HAM

30

PROSCIUTTO DI PARMA

TOMATO SAUCE, MOZZARELLA, PARMA HAM

24

RED PRAWN*

BURRATA CHEESE, CAVIAR

240

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.

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
