

# 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\*** 40  
CALAMARI, OCTOPUS, SEAFOOD, SHELLFISH, BIODYNAMICALLY  
GROWN VEGETABLES

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**BABY SQUID\*** 45  
ZUCCHINE ALLA SCAPECE (MINT-MARINATED ZUCCHINI),  
PROVOLONE DEL MONACO DOP, LEMON ZEST

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**TARTARE OF THE DAY\*** 38  
(BASED ON THE CATCH OF THE DAY)  
PAIRED WITH SELECTED INGREDIENTS THAT ENHANCE ITS TASTE

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**GRAND RAW FISH\*** 90  
SELECTION OF SHELLFISH, SELECTION OF TARTARE,  
CARPACCIOS, OYSTERS

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**WAGYŪ CARPACCIO\*** 65  
QUINOA, GREEN APPLE, MUSTARD, LEMON LEAF POWDER,  
TOSAZU CUCUMBER

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**AMBERJACK CARPACCIO\*** 45  
TOMATO CHUTNEY, OLIVE POWDER, BASIL OIL,  
OREGANO FROM PANTELLERIA

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# Crostini

**CROSTINO ORTOMARE\*** 30  
TOASTED BREAD, BABY CLAMS (DEPENDING ON AVAILABILITY)

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**CROSTINO CANTABRICO** 30  
CANTABRIAN ANCHOVY "GOLD SELECTION", NORMANDY BUTTER,  
HOME-MADE BRIOCHE BREAD

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# First Courses

**CACIO & PEPE FILLED TORTELLO\*** 38  
WHITE PRAWN, COOKING JUICE, LIME

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**SPAGHETTI SCIUÉ SCIUÉ** 27  
SELECTION OF 5 TOMATOES, BASIL, PARMIGIANO DOP  
"VACCHE ROSSE" MATURED FOR AT LEAST 24 MONTHS

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**LINGUINE WITH COOKED AND RAW PRAWN\*** 38  
MULLET BOTTARGA

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**RISOTTO WITH LANGOUSTINE CREAM\*** 50 PER SERVING  
(MIN. ORDER FOR TWO PERSONS)

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# Second Courses

**CLASSICA SARDA CATALAN\*** 25/hg  
SPINY LOBSTER, CHERRY TOMATOES, CELERY, TROPEA ONION,  
CORAL SAUCE

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**ROYAL CATALAN\*** 500  
(MIN. ORDER FOR THREE PERSONS)  
SPINY LOBSTER, KING CRAB, CARABINEROS PRAWN,  
LANGOUSTINE, RED PRAWN, SEASONAL VEGETABLES AND FRUIT

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**TRIONFO MAITÓ\*\*** 140  
SPINY LOBSTER, LANGOUSTINE, TIGER PRAWN, SCALLOP, TROPEA  
ONION, SEASONAL VEGETABLES AND FRUIT

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**GRILLED SEAFOOD WITH VEGETABLES\*** 60  
SLICED WILD-CAUGHT FISH, SHELLFISH, HOME-MADE MAYONNAISE

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**MIXED FRIED SEAFOOD WITH VEGETABLES\*** 35  
SERVED WITH OUR HOME-MADE MAYONNAISE

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# Meat Second Courses

**GRILLED VEAL CHOP\***  
SPINACH, GARLIC, OIL, CHILLI PEPPER

45

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## Selection of Fiorentina and Rib Steaks

**SCOTTONA**  
PERFECT BALANCE OF TENDERNESS AND FLAVOR

13/*kg*

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**BLACK ANGUS**  
TENDER AND JUICY FLAVOR

16/*kg*

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**RUBIA**  
BOLD AND INTENSE FLAVOR

18/*kg*

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## Side Dishes

**MASHED POTATOES**

12

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**SAUTÉED SPINACH**

12

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**SEASONAL SALAD MIX**

12

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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.

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# 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 \*



**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*

## 14. MOLLUSCS

## 4. SPECIAL

### COOKING METHODS:

**JOSPER, MUGNAIA,  
NAPOLETANA**

# Pizzas

**TEXAS** 23  
TOMATO SAUCE, MOZZARELLA, ANCHOVY SAUCE, CHILLI PEPPER

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**FRENETICA** 30  
MOZZARELLA, COURGETTE FLOWERS, ANCHOVY SAUCE

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**MARGHERITA** 16  
MOZZARELLA, TOMATO, BASIL

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**CULATELLO** 28  
BUFFALO MOZZARELLA, DATTERINO TOMATOES,  
PREMIUM GARDANI GRAN RISERVA CULATELLO

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**BUFALINA** 22  
DOUBLE DOUGH, TOMATO, BUFFALO MOZZARELLA,  
CHILLI PEPPER, BASIL

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**PANE ARABO** 30  
FOCACCIA WITH TOMATO, MOZZARELLA, LETTUCE, PARMA HAM

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**PROSCIUTTO DI PARMA** 24  
TOMATO SAUCE, MOZZARELLA, PARMA HAM

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**RED PRAWN\*** 240  
BURRATA CHEESE, CAVIAR

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**COVER CHARGE**

5

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**BEACHSIDE COVER CHARGE**

10

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**WATER**

5

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**COFFEE**

4

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**IMPORTANT**

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

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

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\* 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

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