

Our Menù

Maitó®
dal 1960

Salads

CAESAR SALAD*

28

LETTUCE, PARMESAN FLAKES, CHICKEN BREAST, BACON,
CROUTONS, HOME-MADE CAESAR SAUCE

NIZZARDA SALAD

30

TUNA, EGG, SALAD, GREENBEANS, BLACK OLIVES, POTATOES,
DATTERINO TOMATOES, ANCHOVY FILLETS, CELERY, TROPEA ONION

BURRATA & PEACH

30

APULIAN BURRATA CHEESE, GRILLED PEACH, HAM, BASIL

PINZIMONIO MAITÓ

40

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

MAITÓ SUPERFOOD SALAD*

32

SALAD, TOMATOES, QUINOA, AVOCADO, SEARED SALMON,
MANGO, LIME

Sandwiches & Burgers

CLUB MAITÓ*

30

CHICKEN BREAST, TUSCAN BACON, ICEBERG LETTUCE, TOMATO,
FRENCH FRIES, HOME-MADE MAYONNAISE

CHEESE BURGER*

35

BURGER, CHEDDAR, BACON, TOMATO, SALAD,
GHERKINS, FRENCH FRIES, SAUCES

CROSTINO CANTABRICO

30

CANTABRIAN ANCHOVY "GOLD SELECTION",
NORMANDY BUTTER, HOME-MADE BRIOCHE BREAD

SMASH BURGER*

FASSONA BEEF, CHEDDAR, CANTABRIAN ANCHOVY, SALAD,
LEMON, HOME-MADE MAYONNAISE, BBQ SAUCE

35

AVOCADO TOAST

SOURDOUGH, AVOCADO, LIME, POACHED EGG, MIXED SEEDS

25

+ OPTIONAL SALMON

10

Starters

GRAND RAW FISH*

SELECTION OF SHELLFISH, SELECTION OF TARTARE,
CARPACCIOS, OYSTERS

90

MARE CALDO*

CALAMARI, OCTOPUS, SEAFOOD, SHELLFISH,
BIODYNAMICALLY GROWN VEGETABLES

38

TARTARE OF THE DAY*

(BASED ON THE CATCH OF THE DAY)

PAIRED WITH SELECTED INGREDIENTS THAT ENHANCE ITS TASTE

38

VITELLO TONNATO*

VEAL, TUNA SAUCE, CAPER LEAF,
PARMESAN CRUMBLE

32

First Courses

PENNE MAITÓ

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

30

HALF PACCHERO WITH TRABACCOLARA SAUCE*

WITH MIXED SEAFOOD IN A TRADITIONAL VERSILIAN STYLE

35

SPAGHETTI SCIUÉ SCIUÉ

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

27

SPAGHETTI WITH ARSELLE* (BABY CLAMS)

38

Second Courses

MIXED FRIED SEAFOOD WITH VEGETABLES*

SERVED WITH OUR HOME-MADE MAYONNAISE

35

THE CATCH OF THE DAY*

(BASED ON DAILY SUPPLY)

from 14/hg to 18/hg

ROAST BEEF

SERVED WITH ITS GRAVY

32

CLASSICA SARDA CATALAN*

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

25/hg

Side Dishes

ROAST POTATOES

12

SEASONAL SALAD MIX

12

SAUTÉED SPINACH

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/hg - 18/hg



SEABASS



GROUPE



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/hg



LOBSTER

18/hg



SPINY LOBSTER

25/hg



IMPERIAL LANGOUSTINE

18/hg

COOKING
METHODS:
**JOSPER, MUGNAIA,
NAPOLETANA**



SLIPPER LOBSTER

25/hg

Pizzas

DOMATORE

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

25

LA PICCOLINA DEL MAITÓ

TOMATO, OLIVE OIL, GARLIC, OREGANO

12

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

PIZZA OF THE DAY*

25- 35

Desserts

DESSERT OF THE DAY*
(DEPENDING ON THE PROPOSAL)

14-18

PINEAPPLE CARPACCIO*

FLAVOURED WITH GINGER, WITH A SUBTLE SPICY HINT,
COCONUT GELATO

14

SEASONAL FRUIT*

18

HOME-MADE SORBET SELECTION*

14

HOME-MADE GELATO SELECTION*

14

COVER	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
