

Welcome to Maxi!

Every dish begins as an idea, but takes shape through the hands, the people, and the land that make it possible. Our tasting menus are in constant dialogue with our identity and the surrounding territory, balancing creativity with respect for ingredients, and the care of those who produce with the attention of those who welcome.

Our ingredients come from producers we know by name, local farms and artisans who share our vision of seasonality, quality, and responsibility. From this, a cuisine emerges that tells the story of the sea, the garden, and the passage of time, without artifice.

The plant-based menu is an integral part of this philosophy: a conscious choice that gives voice to biodiversity and to the agricultural landscape that surrounds us.

At the heart of everything lies a simple idea of hospitality: to create an experience in which every guest feels truly at home.

Emmanuel Scotti – Executive Chef

Giulia Tavolaro – Restaurant Manager



Sulla cresta dell'onda

The Maxi amuse-bouche – A welcome from the Kitchen

Salt cod ^{4-6 12}

Butirri beans, seaweed, spicy soup

Charcoal-Grilled Lobster ²⁻³⁻⁷⁻¹²

Local Pixel tomatoes, basil, PDO Campania buffalo mozzarella

Linguine ¹⁻³⁻⁴⁻¹⁴

Moray eel broth, sea urchin emulsion, sea lettuce

“When You Arrive, Send a Message” ⁷⁻¹⁴

Risotto, squid pizzaiola in its own ink, reduced squid ragù, chorizo sauce

Dolphinfish ⁴⁻¹²⁻¹⁴

Pumpkin, persimmons, calamari

Amberjack ⁴⁻⁶

Friarielli broccoli, mandarin, escabeche

Dessert & Sweet Delights

EURO 140 P.P.

Wine pairing € 100 p.p.

The tasting menù will be served for the whole table. It is possible to add a wine paring selected by our Sommelier.

Please, inform our Maitre for any allergy, intolerance or dietary restrictions.

Allergens are shown with a digit in every meal preparation. The full list is available herein attached (Reg. CE n 1169/2011)

Our raw food are purchased fresh and treated with intense cold (- 20° C), in order to guarantee maximum safety and wholesomeness.

Radici in viaggio

The Maxi amuse-bouche – A welcome from the Kitchen

Ciccio's Merenda 1-2-3-7-12

Katsu-sando of Ischia-style rabbit, red prawn, horseradish

Laticauda Lamb – First Course 1-7

Oriental-style calamarata, creamed with Laticauda lamb soffritto, Provolone del Monaco, pesto

Sweetbreads and morels Fagottini 1-3-6-7-11-12

Yeast sauce, hollandaise, wild arugula

Laticauda Lamb – Second Course 1-3

Charcoal-grilled loin, farro with cooked grape must, leg encased in Neapolitan escarole pie

Laura Peri's white chicken 3-6-12

Autumn mushrooms, potatoes, spinach

Dessert & Sweet Delights

EURO 130 P.P.

Wine pairing € 90 p.p.



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Materia Verde

in collaboration with "L'Arcangelo" Farm

The Maxi amuse-bouche – A welcome from the Kitchen

Cauliflower 3-6-8

Lemon, almonds, capers

Raviolo 1-7-12

Savoy cabbage, rice, Parmesan

Campi Flegrei Grass Pea Croquettes 1-3-11-12

Tahini, green sauce, sweet-and-sour Montoro copper onion

Dessert & Sweet Delights

EURO 80 P.P.

Wine pairing € 60 p.p.



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A modo mio!

A five-course savory tasting menu followed by one dessert, entirely selected by the Chef.

Available exclusively for the whole table.

EURO 120 P.P.

Wine pairing € 90 p.p.



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À la Carte Menu

Starters

Salt cod 4-6-12

Butirri beans, seaweed, spicy soup

EURO 25

Charcoal-Grilled Lobster 2-3-7-12

Local Pixel tomatoes, basil, PDO Campania buffalo mozzarella

EURO 45

Ciccio's Merenda 1-2-3-7-12

Katsu-sando of Ischia-style rabbit, red prawn, horseradish

EURO 25

Cauliflower 3-6-8

Lemon, almonds, capers

EURO 20



À la carte selection is available with a minimum of two savory courses per person.

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À la Carte Menu

First Courses

Linguine ¹⁻³⁻⁴⁻¹⁴

Moray eel broth, sea urchin emulsion, sea lettuce

EURO 30

"When You Arrive, Send a Message" ⁷⁻¹⁴

Risotto, squid pizzaiola in its own ink, reduced squid ragù, chorizo sauce

EURO 30

Laticauda Lamb – First Course ¹⁻⁷

Oriental-style calamarata, creamed with Laticauda lamb soffritto, Provolone del Monaco, pesto

EURO 30

Raviolo ¹⁻⁷⁻¹²

Savoy cabbage, rice, Parmesan

EURO 25

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À la Carte Menu

Main Courses

Dolphinfish 4-12-14

Pumpkin, persimmons, calamari

EURO 35

Red Mullet 1-3-4-7-12-14

Crispy tempura, sea tartare sauce, mussels, river pepper cream

EURO 35

Laticauda Lamb – Second Course 1-3

Charcoal-grilled loin, farro with cooked grape must, leg encased in Neapolitan escarole pie

EURO 35

Laura Peri's white chicken 3-6-12

Autumn mushrooms, potatoes, spinach

Campi Flegrei Grass Pea Croquettes 1-3-11-12

Tahini, green sauce, sweet-and-sour Montoro copper onion

EURO 25



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