

# 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

## Amberjack <sup>3-4-9</sup>

Mediterranean ceviche, organic Sorrento lemon, fennel, coriander broth

## Langoustine <sup>2-3-8-12</sup>

Almonds, asparagus, green baby peaches

## Linguine <sup>1-3-4-14</sup>

Broccoli, clams, sea urchin emulsion

## “When You Arrive, Send a Message” <sup>7-14</sup>

Risotto, cuttlefish pizzaiola with its ink, reduced cuttlefish ragù, chorizo sauce

## Turbot <sup>3-4</sup>

Cooked in citrus leaves, spring vegetable kimchi, razor clams, lettuce

## Salt cod <sup>4-12-14</sup>

Procida-style sauce, lightly spiced oysters, potatoes, curry

## 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 pairing 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

## Buffalo <sup>3-12</sup>

Tataki, leek, spinach, loquat, Benevento black truffle

## Laticauda Lamb – First Course <sup>1-7</sup>

Calamarata pasta, oriental-style, finished with Laticauda lamb zuppa forte, Provolone del Monaco, basil pesto

## Tokyolitano <sup>1-3-7</sup>

Toasted semolina tagliolini in meat broth, grilled hanger steak roulade, crispy egg, gremolata, veal snout

## Laticauda Lamb – Second Course <sup>1-3</sup>

Chargrilled loin, farro with cooked must, leg in Neapolitan-style escarole pie

## Laura Peri's Pigeon <sup>12</sup>

Chard, beetroot, buckwheat, salsa diavola

## 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

## Violet Artichoke <sup>7</sup>

Salted lemon, Campania buffalo mozzarella D.O.P.

## Gragnano "Tofette" Pasta <sup>1-3</sup>

Butirri beans, tomato, seaweed

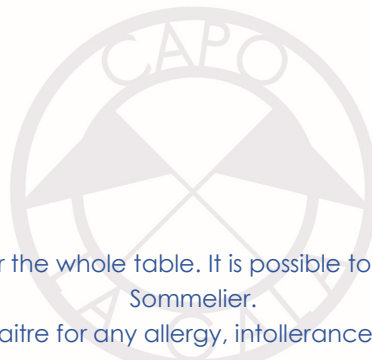
## Araucana Egg <sup>3-7</sup>

Sorrel glaze, peas, roasted spring onion, fermented black garlic

## 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

### Amberjack <sup>3-4-9</sup>

Mediterranean ceviche, organic Sorrento lemon, fennel, coriander broth

EURO 25

### Langoustine <sup>2-3-8-12</sup>

Almonds, asparagus, wild baby peaches

EURO 30

### Buffalo <sup>3-12</sup>

Leek, spinach, loquats, Benevento black truffle

EURO 25

### Violet Artichoke <sup>7</sup>

Salted lemon, Campania buffalo mozzarella D.O.C.

EURO 25

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

It is possible to add a wine pairing selected by our Sommelier.

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## À la Carte Menu First Courses

### Linguine <sup>1-3-4-14</sup>

Broccoli, clams, sea urchin emulsion

EURO 32

### “When You Arrive, Send a Message” <sup>7-14</sup>

Risotto, pizzaiola di seppie al nero ed il loro ragù ristretto, chorizo

EURO 30

### Laticauda Lamb – First Course <sup>1-7</sup>

Candele pasta, Laticauda lamb soffritto, Provolone del Monaco, basil pesto

EURO 30

### Gragnano “Tofette” Pasta <sup>1-3</sup>

Butirri beans, tomato, seaweed

EURO 25

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## À la Carte Menu

### Main Courses

#### Turbot <sup>3-4</sup>

Cooked in citrus leaves, spring vegetable kimchi, razor clams, lettuce

EURO 35

#### Salt Cod <sup>4-12-14</sup>

Procida-style sauce, lightly spiced oysters, potatoes, curry

EURO 35

#### Laticauda Lamb – Main Course <sup>1-3</sup>

Grilled loin, farro with cooked grape must, leg served in Neapolitan escarole “pizza”

EURO 35

#### Laura Peri's Pigeon <sup>12</sup>

Swiss chard, beetroot, salsa diavola

EURO 40

#### Araucana Egg <sup>3-7</sup>

Sorrel glaze, peas, roasted spring onion, fermented black garlic

EURO 25

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