

MAXI Restaurant

I have few passions, other than the pleasure of cooking. One of these is cinema. My favorite movie is "E' stata la Mano di Dio" directed by my favorite director Paolo Sorrentino. Cinema is art, the ability to express oneself, not always and necessarily in one's own capacity. It is a game that gives us the opportunity, even if for a limited period of time, to immerse ourselves in a life that is not ours. The kitchen is my stage, and this wonderful room with this enchanting terrace, my scenography. At the center of the scene are the fishermen, breeders and farmers, thanks to whom we can ensure the undisputed protagonists of excellent quality raw materials. Our menu is a choice: that of a journey, of wanting to sit at the table to satisfy the palate, but also the heart and the soul. Our wish is that, at the end of this evening, you too will have a story to tell."

Emmanuel Scotti - Executive Chef

Giulia Tavolaro - Restaurant Manager
Carlo Gabbiano Executive - Pastry Chef



THIS MUST BE THE PLACE

UNDERGROWTH 6-7

Buffalo Tataki and Seasonal Mushrooms

SIROCCO FROM SOUTHEAST 1-10-14

Gragnano Fettucce in Cryoextraction of Pumpkin, Roasted Mussels and Tarragon Pesto

RED MURRAY 1-4-8-12

Breaded red mullet, escarole pizza and celeriac

KEEP ME IN MIND 1-3-7

Dark chocolate, pear and mint

Tasting Menu: € 90

Wine pairing € 60

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)

4-HANDS MENU: THE CHEF AND YOU

Choose your favourite appetizer and a Pasta dish from any tasting menu, the Chef will match your tasting itinerary with a Main Course and a dessert.

Tasting Menu: € 90

Wine pairing € 60

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CONTEMPORANEO

CICCIO'S SNACK 1-2-7-12

Rabbit sandwich Ischitana style, red prawns, horseradish

COD-CESAR 4-7-10

Cesar Salad of cod, pil-pil and lettuce cooked in sea water

LOVE COMPROMISE 1-4-7

Gragnano tubettone pasta, lentils, smoked sardine and ricotta sauce

BLACK LARD 1-4

Gragnano pasta with black squid lard, oxidized tomato, Sorrento lemon and sciuscillone pepper

FROM STABLES TO STARS 4-7-12

Turbot in hay sauce, Agro-Sarnese beans, bitter herbs

EXOTIC 1

Vegan vanilla mousse, mango and lime



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EMMANUEL TAKES CARE!

Entrusted completely to our expert Chef Emmanuel in a unique tasting and sensory itinerary with 6 courses.

Tasting Menu: € 110

Wine pairing € 90

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

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GASTRONOMIC CRAFT

THE BRIDGE ¹⁻³⁻⁷⁻⁴

Panko biscuit filled with marinated anchovies, Sorrento lemon and coffee

AUTUMN PORK ¹²⁻¹⁴

Suckling pig, strawberry grapes, chard, oyster

OPPOSITE ATTRACTION (ALMOST ALWAYS) ¹⁻³⁻¹⁴

Veal cheek, smoked clam broth and mint

SORRENTINA EXTRA LUXURY ¹⁻²⁻⁷

Contemporary Sorrento-style lobster

SEND ME A MESSAGE WHEN YOU GET ³⁻⁴⁻¹²⁻¹⁴

Squid ink Risotto

FUNKY ROOSTER ³

Guinea fowl with milk and honey on a spit, potatoes, cabbage and lemongrass sauce

HALLOWEEN IS NOT FAR AWAY ¹⁻⁷

Pomegranate, yogurt mousse and pumpkin

CHILDHOOD MEMORIES ¹⁻³⁻⁷

Chestnuts, blueberry, mascarpone, orange and anise sherbet

Tasting Menu: € 130

Wine pairing € 110

The tasting menu will be served for the whole table.

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ABATEMENT AND ALLERGEN TREATMENT INFO

OUR CATCH IS BOUGHT FRESH AND TREATED WITH INTENSE COLD (-20 C. C), IN ORDER TO EN- SURE
MAXIMUM SAFETY AND HEALTHINESS

THE FISH CONSUMED RAW HAS UNDERGONE A PRIOR REMEDIATION TREATMENT IN ACCOR- DANCE
WITH THE REQUIREMENTS OF REGULATION (EC) 853/2004,

ANNEX III, SECTION VIII, CHAPTER 3, POINT D, POINT 3

