

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



UNA, DOJE, TRE E QUATTRO

IT'S ALL A BUFFALO ²⁻⁴⁻⁷⁻¹²⁻¹⁴

Buffal tataki, buffalo ricotta cheese, artichoke stem, smoked sardines

UNPREDICTABLE WEDDING ¹⁻⁴⁻⁷⁻¹²⁻¹⁴

Calamarata Pasta from Gragnano with seafood, guanciale, beans and escarole

RED MULLET IN PIAZZETTA IN CAPRI ¹⁻³⁻⁴⁻⁷

Fried tempura, Mozzarella, Tomato and basil Gazpacho

STRAWBERRIES ³⁻⁵⁻⁷

Strawberries, lime and cucumber, peanut butter and fennel



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

THE BRIDGE 1-3-7-4

Panko biscuit filled with marinated anchovies, Sorrento lemon and coffee

CHRISTMAS IN DELAY 1-4-7-12

Blue fish and cauliflower salad

GAMBLE BETWEEN LAND AND SEA 1-2-3-7-12-4

Chicken Rolls with cherry tomatoes, prawn and black truffle

SEND ME A MESSAGE WHEN YOU GET 3-6-12

Squid ink Risotto

IDENTITY CHANGE 3-6-12

Grilled Lamb and bernese sauce, violet artichoke

TU VUÒ FA L'AMERICANO 1-3-7-8

Dark Chocolate, banana, passion fruit caramel, salted peanuts



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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

“O PESCE FIJUTO”: A FISHERMEN FAIRY TALE 1-3-4-7

Bread, tomato, parsley, garlic and extra virgin olive oil

PORK WITH APPLE 1-7-6-12

Little piglet, apple, smoked eel, spring onion

TIMELESS 1-3-7-12-14

Bottoni Pasta filled with beef tail, oyster, prosciutto and basil soup

SCALO DI PROCIDA 1-14

Roasted spaghetti from Gragnano, lemon salad and sea urchin

BLESSED SPRING 3-4-7-12

Turbot roll, spring vegetables and edible flowers, Beur blanc sauce

DRUNK ASPARAGUS 8-10-12

White and green asparagus, beer and mustard sauce, almond

BOCCA DI ROSA (SWEET LIPS)

Cherry, Buffalo yogurt and raspberries

COCCO BELLO, COCCO DI MAMMA (MAMA'S BOY) 1-3-7

Coconut, coffee, vanilla and honey

Tasting Menu: € 130

Wine pairing € 110

The tasting menù 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 ENSURE
MAXIMUM SAFETY AND HEALTHINESS

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

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

