

Starters

<i>Zuppa minestrone.</i> Vegetable soup	5,50
<i>Focaccia,</i> with rosemary / <i>mista</i>	6,00
<i>Gamberetti all'aglio.</i> Prawns in garlic sauce	17,50
<i>Vitello tonnato.</i> Cold veal with tuna mayonnaise sauce and capers	18,50
<i>Carpaccio di bue,</i> of ox	19,50
<i>Carpaccio di salmone,</i> of salmon	19,50
<i>Grigliata di verdura.</i> Grilled vegetables	18,50
<i>Asparagi alla griglia.</i> Grilled asparagus	12,50
<i>Mi-cuit d'anatra allo Pedro Ximénez.</i> Duck mi-cuit with Pedro Ximénez	18,50
<i>Prosciutto e melone.</i> Melon with Iberian ham (season)	19,50
<i>Gamberetti e avocado.</i> Prawns and avocado (season)	19,50

Salads

<i>Insalata caprese</i> Tomato, mozzarella, and basil	14,50
<i>Insalata Caesar con pollo.</i> Caesar salad with chicken Lettuce, Parmesan cheese, bacon, croutons, and Caesar sauce	18,00
<i>Insalata mista</i> Lettuce, tomato, pepper, asparagus, avocado, carrot, tuna, and egg	16,00
<i>Insalata Maximilian's</i> Salmon, prawns, lettuce, egg, tomato, avocado, and cocktail sauce	18,00

Pizza

<i>Margherita.</i> Tomato and mozzarella	15,00
<i>Vegetal.</i> Tomato, mozzarella, aubergine, zucchini, pepper and rocket lettuce	17,00
<i>Quattro formaggi.</i> Tomato, mozzarella, blue cheese, parmesan and gorgonzola	17,00
<i>Calzone.</i> Tomato, mozzarella, ham, mushrooms and egg	17,00
<i>Diavola.</i> Tomato, mozzarella and spice salami	16,00
<i>Mare-Monti.</i> Tomato, mozzarella, mushrooms and prawns	17,00
<i>Quattro stagioni.</i> Tomato, mozzarella, olives, artichokes, ham and mushrooms	16,00
<i>Pescatora.</i> Tomato, mozzarella, tuna, and onion	16,00
<i>Napoletana.</i> Tomato, mozzarella, anchovies, capers, and black olives	16,00
<i>Frutti di mare.</i> Tomato, mozzarella, mussels, prawns and clams	18,00
<i>Maximilian's.</i> Tomato, mozzarella, cherry tomatoes, Iberian ham and rocket lettuce	18,00

In compliance with health regulations in force, we guarantee that raw fishery products have been frozen at -20 °C for at least 24 hours.

VAT included



Pasta

<i>Spaghetti alla bolognese</i>	17,00
Tomato sauce and meat	
<i>Spaghetti alla carbonara</i>	17,00
Bacon, cream, egg and onion	
<i>Spaghetti al pesto</i>	16,00
Olive oil, garlic, basil, pine nuts and Parmesan cheese	
<i>Linguine ai gamberetti</i>	18,00
Flambéed prawns with Pernod, cherry tomatoes, garlic and chilli	
<i>Linguine alle vongole</i>	19,00
Clams, cherry tomatoes and garlic	
<i>Penne all'amatriciana</i>	17,00
Bacon, tomato sauce, cherry tomatoes and onion	
<i>Penne allo scoglio</i>	19,00
Tomato sauce, clams, mussels, prawns, cherry tomatoes and garlic	
<i>Penne alla puttanesca</i>	16,00
Tomato sauce, anchovies, capers, black olives and garlic	
<i>Penne all'arrabbiata</i>	16,00
Tomato sauce, cherry tomatoes, garlic and hot spices	
<i>Penne alla primavera</i>	17,00
Peppers, aubergine, mushrooms, basil and cherry tomatoes	
<i>Tagliatelle Alfredo</i>	16,00
Cream, butter and Parmesan cheese	
<i>Tagliatelle champagne</i>	19,00
King prawns with champagne, cream, tomato and garlic	
<i>Tagliatelle al salmone</i>	18,00
Salmon, onion, cognac, tomato and cream	
<i>Tagliatelle ai quattro formaggi</i>	17,00
With blue cheese, mozzarella, gorgonzola and parmesan	
<i>Tortellini alla piemontese</i>	18,00
Iberian ham, cream and parmesan cheese	
<i>Ravioli di verdura fresca</i>	16,00
With tomato sauce and parmesan cheese	
<i>Pasta funghetto</i>	17,00
Pasta stuffed with mushrooms and truffle sauce	
<i>Raggio di sole all'ossobuco</i>	18,00
Raggio di sole stuffed with ossobuco, butter and sage	
<i>Fragotini di ricotta e pera</i>	17,00
Fragotini with cheese and pears, Iberian ham, cherry tomatoes and onion	
<i>Lasagna di carne artigianali</i>	18,00

Risotto (Minimum 2 persons)

<i>Risotto al nero di seppia.</i> Black rice with cuttlefish and prawns	19,00 p.p.
<i>Risotto di verdura fresche.</i> With fresh vegetables	18,00 p.p.



VAT included



Specialities

<i>Pesce del giorno</i>	24,00
Fresh fish	
<i>Sogliola Maximilian's</i>	24,00
Fillets of sole with mushrooms, prawns, butter, lemon and cherry tomatoes	
<i>Scaloppina di pollo alla parmigiana</i>	19,00
Chicken breast au gratin with cheese and aubergine	
<i>Scaloppina di pollo all'arrabbiata</i>	19,00
Chicken breast with tomato sauce, garlic and hot spices, with rice	
<i>Scaloppina milanese</i>	20,00
Breadcrumbs veal fillet with spaghetti	
<i>Scaloppine al marsala</i>	20,00
Veal fillet with Marsala wine reduction	
<i>Saltinbocca alla romana</i>	23,00
Veal fillet with Iberian ham and sage	
<i>Spiedino di manzo alla griglia</i>	24,00
Brochette of grilled fillet steak	
<i>Entrecôte Black Angus alla griglia</i>	 40,00
<i>Filetto di manzo del paese alla griglia (al pepe / tartufo / gorgonzola)</i>	32,00
Grilled National fillet steak (with pepper, truffle or gorgonzola sauce)	
<i>Filetto di manzo Stroganoff</i>	25,00
Fillet steak flambéed with Perrins sauce and cream, onion, mushrooms and pickle	