



# MAX MARIOLA

RISTORANTE

“There are no rules in the kitchen, except one: choose seasonal, genuine ingredients full of flavor. Raw materials of the highest quality, to be prepared with a smile and served with a good glass of wine, or a perfectly chilled cocktail.”

---

GRATEFUL TO HAVE YOU HERE WITH ME

*Chef Max Mariola*

# STARTERS

<b>BENEDETTO MAX</b> <sup>*(1,3,7)</sup> Porcini mushrooms, black truffle and parmesan fondue	16
<b>ROMAN PIZZA</b> <sup>*(1,7)</sup> Puntarelle, stracciatella, Cantabrian anchovies and anchovy sauce	18
<b>PIEDMONTESE FASSONA BEEF TARTARE WITH ITS CONDIMENTS</b> <sup>*(3,10)</sup> Egg yolk, cracker, capers, shallot marinated with vinegar, anchovy, and whole-grain mustard	20
<b>ROMAN-STYLE ARANCINI</b> <sup>*(1,7)</sup> Cacio e pepe, Carbonara, and Amatriciana	14
<b>AMBERJACK CARPACCIO</b> With fennel, orange, and olive salad	20
<b>MAX’S ROLLS</b> <sup>*(1,7)</sup> With zucchini flowers, anchovies, fiordilatte, and arrabbiata sauce	15
<b>FRIED BURRATA</b> <sup>*(1,7)</sup> With tomato stew and culatello	18
<b>FASSONA BEEF CARPACCIO</b> with black truffle, fried artichokes, potato millefeuille, and parmesan shavings	24

# MAIN COURSES

<b>CARBONARA AT THE TABLE (SHOW COOKING)</b> <sup>*(1,3,7)</sup>	30pp
<b>FETTUCCINE WITH ROASTED TOMATOES</b> <sup>*(1,7,8)</sup> with stracciatella and basil pesto	20
<b>HOMEMADE TAGLIOLINI WITH CULATELLO</b> <sup>*(1,7)</sup> Butter and sage	24
<b>RISOTTO WITH CACIO, PEPPER, AND RED SHRIMP TARTARE</b> <sup>*(2)</sup>	26
<b>RIGATONI AMATRICIANA</b> <sup>*(1,7)</sup>	18
<b>LINGUINE WITH AMBERJACK</b> <sup>*(1)</sup> Piennolo cherry tomatoes, olives and rosemary	26
<b>SPAGHETTI WITH LEMON AND BASIL</b> <sup>*(1,7)</sup> Creamed with butter, parmesan, basil and lemon juice	23
<b>TAGLIATELLE “SCARY GOOD” RAGÙ</b> <sup>*(1,7)</sup> With hand-cut skirt steak ragù and tomato	24
<b>GIANT MILANESE CUTLET</b> <sup>*(1,3)</sup> With fries, tomato salad and homemade lime mayonnaise	60

<b>GRILLED SKIRT STEAK (ENTRAÑA) <sup>*(7)</sup></b> With beef jus, radicchio, fennel, broccoli and carrots	24
<b>ROASTED OCTOPUS <sup>*(7)</sup></b> With broccoli, turnip greens, crispy bread and ‘nduja sauce	29
<b>COD “CATALANA” STYLE <sup>*(1,4,6,12)</sup></b> Mashed potato with basil oil, slow-cooked cod in oil, seasonal tomatoes, basil and sweet-and-sour onion	24
<b>PIEDMONTESE FASSONA BEEF CHEEK <sup>*(7)</sup></b> Braised in red wine with mashed potatoes and sautéed spinach	26

## SIDES

<b>PUNTARELLE</b>	9	<b>TURNIP GREENS</b>	9
<b>ROMANESCO BROCCOLI</b>	9	<b>CHICORY</b>	9
<b>SPINACH</b>	9	<b>MASHED POTATOES WITH BLACK TRUFFLE</b>	10

## DESSERT

<b>ICE CREAMS <sup>*(7)</sup></b> Chocolate or custard cream	9
<b>MANDARIN SORBET</b>	9
<b>COCONUT, RUM &amp; CHOCOLATE SORBET</b>	9
<b>MILLEFEUILLE <sup>*(1,3,7)</sup></b> Pastry cream and berries, with chocolate ice cream	12
<b>APPLE TARTE TATIN <sup>*(1,3,7)</sup></b> With cinnamon ice cream	10
<b>TRIPLE CHOCOLATE BROWNIE <sup>*(1,3,6,7)</sup></b> White chocolate cream, milk chocolate flexi-sheet, and chocolate gelato	12
<b>“MAKE-YOUR-OWN CANNOLO” <sup>*(1,3,7)</sup></b> Chocolate shell, cow’s ricotta, candied orange, chocolate and pistachios	12
<b>TIRAMIMAX <sup>*(1,3,7)</sup></b>	12

<b>COVER CHARGE</b>	5
---------------------	---

# COCKTAIL LIST

---

## FROM THE KITCHEN <sup>\*(1)</sup>

15

**OLIVE OIL & BASIL 'GIN TONIC'**  
with Barbara EVO oil by F.Ili Licari,  
signature basil tonic

**DEATH IN APPARENT  
'TOMMY'S MARGARITA'**  
Rooster Rojo Tequila, jalapeño, raspberries

**RUGANTINO**  
Bacardi Carta Oro infused with Arugula Pesto  
& Ginger, Mint Syrup, Lime Juice

**PEAR "OLD FASHIONED"**  
Maker's Mark infused with Pears,  
Mandarin Cordial, Angostura Bitters

**MEDITERRANEO**  
Malfy Original Gin, Sorrento Orange,  
Fennel & Pink Pepper Cordial, Campari

---

## CLASSICS <sup>\*(1)</sup>

15

**JUNGLE BIRD**  
Rum & Campari, pineapple, clove syrup

**PENICILLIN**  
Maker's Mark, Honey Ginger, lemon

**BLOODY MARY**  
Max's Tomato, Stolichnaya Vodka,  
spices & aromas

**DARK 'N' STORMY**  
Goslings Black Seal Rum & ginger beer

**JACK FROST**  
Havana 3, Blue Curaçao, Coconut Cream, Pi-  
neapple Juice

**OLD CUBAN**  
Bacardi Carta Oro, lime, elderflower syrup,  
mint, Prosecco

---

# SIGNATURE <sup>\*(1)</sup>

16

**THE SOUND OF LOVE**  
Hendrick’s Gin, lychee & yuzu, vanilla syrup

**TIKI MULE**  
Stolichnaya Vodka, Homemade Falernum, lime, chili ginger beer

**ROSITA**  
Rooster Rojo Tequila & Aperol, passion fruit, cinnamon syrup

**ITALIAN 75**  
Malfy Gin, lemon, grapefruit, and Prosecco

**MEXICAN MAI TAI**  
Rooster Rojo Blanco & Reposado, Amaretto Disaronno, orange, almond foam

**VODKASODA & CHILL**  
Stolichnaya infused with Pomegranate, Homemade Chamomile & Vanilla Soda

---

# NO ALCOHOL <sup>\*(1)</sup>

10

**LYCHEE**  
Lychee, yuzu, vanilla syrup

**PASSION FRUIT**  
Passion fruit, lime, cinnamon syrup

**PINEAPPLE**  
Pineapple, lime, clove syrup

**VIRGIN MARY**  
Max’s Tomato, spices & aromas

---

# BEERS <sup>\*(1)</sup>

8

**BLONDE COSTANZA** alc. 5,2% vol.

**BLANCHE BIANCALANCIA** alc. 5% vol.

**IPA FEDERICO II EXTRA** alc. 6,6% vol.

# The Sound of Love

**\*ALLERGEN LEGEND: 1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their derived products); 2. Crustaceans and products made from crustaceans; 3. Eggs and products made from eggs; 4. Fish and products made from fish; 5. Peanuts and products made from peanuts; 6. Soybeans and products made from soy; 7. Milk and dairy products (including lactose); 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts); 9. Celery and products made from celery; 10. Mustard and products made from mustard; 11. Sesame seeds and products made from sesame; 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l; 13. Lupin and products made from lupin; 14. Molluscs and products made from molluscs.**

---

**Dear Guest, In compliance with EU Regulation 1169/2011, which requires the indication of the presence of the 14 main allergens, we kindly ask you to contact our Restaurant Manager or Head Waiter, who will be pleased to provide you with all necessary information.**