

# DESSERT

## ICE CREAMS <sup>7</sup>

chocolate, custard, cinnamon, sheep's milk ricotta

## COLD CANNOLO

crispy cocoa wafer with sheep's ricotta ice cream, gianduja sauce, and zabaglione

## MANDARIN SORBET

## APPLE TARTE TATIN <sup>1,3,7</sup>

with cinnamon ice cream

## THREE-CHOCOLATE BROWNIE <sup>1,3,6,7</sup>

white chocolate cream, milk chocolate flexible layer, and chocolate ice cream

## TIRAMIMAX <sup>1,3,7</sup>

## BURNT CREAM

spiced crème brûlée

9

12

9

10

12

12

12

Cover charge 5

\*ALLERGEN LEGEND: 1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products thereof 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and products thereof 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and products thereof (including lactose) 8. Tree nuts 9. Celery and products thereof 10. Mustard and products thereof 11. Sesame seeds and products thereof 12. Sulphur dioxide and sulphites 13. Lupin and products thereof 14. Molluscs and products thereof

Dear Guest, in order to comply with EU Regulation No. 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 the necessary information.

# COCKTAIL LIST

## FROM THE KITCHEN <sup>1</sup>

15

### OIL & BASIL 'GIN TONIC'

Barbara olive oil by F.lli Licari, signature basil tonic

### DEATH IN APPARENT 'TOMMY'S MARGARITA'

Rooster Rojo Tequila, jalapeño, raspberries

### PEAR "OLD FASHIONED"

Maker's Mark infused with pears, mandarin cordial, Angostura

### MEDITERRANEO

Malfy Original Gin, Sorrento orange cordial, fennel & pink pepper, Campari

## 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

### ER GAJARDO

Rum, Don's Mix, Lime

### NEGRONI INCHIODATO

Gin, bitter orange liqueur, and clove-infused bitter

## CLASSICS <sup>1</sup>

15

### JUNGLE BIRD

Rum & Campari, pineapple, clove syrup

### GIMLET

Gin and homemade lime cordial

### BLOODY MARY

Max's tomato mix, Stolichnaya vodka, spices & aromatics

### MARY PICKFORD

Rum, maraschino, fresh pineapple juice, and grenadine

## NON-ALCOHOLIC <sup>1</sup>

10

### LYCHEE

Lychee, yuzu, vanilla syrup

### PASSION FRUIT

Passion fruit, lime, cinnamon syrup

### ANANAS

Pineapple, lime, clove syrup

### VIRGIN MARY

Max's tomato mix, spices & aromatics

## BEERS <sup>1</sup>

8

BIONDA COSTANZA alc. 5,2% vol.

BLANCHE BIANCALANCIA alc. 5% vol.

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

# STARTERS

<b>JEWISH-STYLE ARTICHOKE</b> Deep-fried Roman artichoke with Pecorino Romano DOP shavings	18
<b>ROMAN PIZZA</b> <sup>1,7</sup> Puntarelle chicory, stracciatella, Cantabrian anchovies and anchovy sauce	18
<b>BENEDETTO MAX</b> <sup>1,3,7</sup> Poached egg, porcini mushrooms, black truffle and Parmesan fondue (with eggs from Principe di Fino farm)	17
<b>PIEDMONTESE FASSONA BEEF TARTARE</b> <sup>3,10</sup> Egg yolk, crispy pastry, capers, shallot marinated in vinegar, anchovy and wholegrain mustard <b>with truffle</b>	20
<b>ROMAN ARANCINI</b> <sup>1,7</sup> Cacio e pepe, carbonara and amatriciana	14
<b>MAX'S ROLLS</b> <sup>1,7</sup> With zucchini flowers, anchovies, fiordilatte and arrabbiata sauce	16
<b>FRIED BURRATA</b> <sup>1,7</sup> With tomato stew and culatello	19
<b>FASSONA BEEF FILLET CARPACCIO</b> <sup>1</sup> Black truffle, fried artichokes, potato millefeuille and Parmesan shavings	26
<b>RED TUNA TARTARE</b> <sup>6</sup> Red tuna with Roman puntarelle, soy sauce emulsion and fresh ginger	22

# PASTA & FIRST COURSES

<b>CARBONARA WITH SHOW COOKING</b> <sup>1,3,7</sup> <b>with truffle</b>	30 pp 38 pp	<b>FILETTO ALLA MAX...INI</b> <sup>7,12</sup> WITH SHOW COOKING Piedmontese Fassona beef fillet, French-style potato cream, black truffle, goose foie gras escalope and veal jus with Marsala	42
<b>FETTUCINE WITH ARTICHOKE AND BOTTARGA</b> Egg fettuccine with Roman-style artichokes and mullet bottarga	24	<b>GRILLED ENTRAÑA</b> <sup>7,12</sup> Served with beef jus, radicchio, fennel, broccoli and carrots	24
<b>FETTUCINE WITH ROASTED TOMATOES</b> <sup>1,7,8</sup> with stracciatella and basil pesto	20	<b>ROASTED OCTOPUS</b> <sup>1,7</sup> With broccoli, turnip tops, "pane bono" and 'nduja sauce	29
<b>HOMEMADE TAGLIOLINI WITH CULATELLO</b> <sup>1,7</sup> with butter and sage	24	<b>SALT COD CATALANA</b> <sup>4</sup> Potato cream with basil oil, slow-cooked cod, seasonal tomato, basil and sweet-and-sour onion	26
<b>RISOTTO CACIO E PEPE WITH RED PRAWN TARTARE</b> <sup>2</sup>	26	<b>PIEDMONTESE FASSONA BEEF CHEEK</b> <sup>7</sup> Braised in red wine with mashed potatoes and sautéed spinach	27
<b>RIGATONI ALL'AMATRICIANA</b> <sup>1,7</sup>	18	<b>ROSÉ RACK OF LAMB</b> <sup>7,12</sup> Seared lamb with Jerusalem artichoke sauce, sautéed turnip tops and its own reduced jus	29
<b>AMBERJACK LINGUINE</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	21		
<b>TAGLIATELLE PASTA "DA PAURA" RAGÙ</b> <sup>1,7</sup> With hand-cut entraña ragù and a touch of tomato	24		

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# SIDES

<b>PUNTARELLE CHICORY</b>	9	<b>TURNIP TOPS</b>	9
<b>ROMANESCO BROCCOLI</b>	9	<b>CHICORY</b>	9
<b>SPINACH</b>	9	<b>POTATO CREAM WITH BLACK TRUFFLE</b>	9