

LITE BITES
11AM - 5PM

AT MAXIMILIAN'S TASTE OF ITALY

Our aim is to tantalize your taste buds and offer you some real Italian cuisine.

Tel: 01 826 2226

Colazione all Italiana

FRITTATA ITALIANA €5.95

Omelette with mushrooms, ham, cheese

UOVA STRAPAZZATE €4.75

Scrambled eggs on our homemade Italian bread

UOVA IN CAMICIA €4.95

Poached egg, 2 rashers, Italian bread and smoked paprika

CROISSANT PROSCIUTTO €3.50

Home baked rosemarino ham, mozzarella cheese

CROISSANT ORIGINALE €2.20

Jam & butter

Paninis

FOCACCIA DEL MASSARO €5.95

Roasted rosemary ham, mozzarella, tomatoes and Ballymaloe relish

FOCACCIA PROSCIUTTO €5.95

Parma ham, rocket and mozzarella cheese

CIABATTA MEDITERRANEA €5.95

Aubergines, roasted peppers, courgettes, sundried tomatoes pesto, rocket, mozzarella

CIABATTA EMILIANA €5.95

Char-grilled chicken, basil pesto, mozzarella cheese, lettuce

PANINO DEL MARINAIO €5.95

Tuna mayo, red onion, lettuce & mozzarella cheese

PANINO CON SALSICCIA €5.95

Italian sausage, peppers, mozzarella cheese, caramelized onions, rocket salad

PANINO PICCANTE €5.95

Mozzarella, ventricina salame, lettuce, red onions and fresh tomato

CIABATTA FILETTO €5.95

Strips of fillet steak, fresh tomato, mozzarella cheese and caramelized onions

Salads 'n Soups

MINISTRONE €4.95

Homemade with seasonal vegetables or soup of the day: Please see our lunch board

INSALATA PRIMAVERA €5.00

Lettuce, tomatoes, cucumber and onion with our special dressing and homemade grissini

INSALATA MAGNA GRECIA €8.50

Lettuce, tomatoes, cucumber, feta, olives, onion, dressing and homemade grissini

INSALATA DEI CESARI €8.50

Lettuce, chicken, bacon, parmesan cheese, croutons and caesar dressing

INSALATA NOSTROMO €8.50

Lettuce, tuna, onion, tomatoes, croutons & caesar dressing

To Start With

MINISTRONE €4.95

Homemade soup with seasonal vegetables served with homemade chunky bread

CALAMARI FRITTI €5.95

Fried calamari rings with garlic mayo

INSALATA CAPRESE €7.95

Tomatoes, buffalo mozzarella, fresh basil, crème di basilica

BRUSCHETTA CON FORMAGGIO DI CAPRA €5.95

Goats cheese served on homemade bread with rocket, fresh tomatoes and pesto

BRUSCHETTA CON POMODORO €5.50

Tomatoes, garlic, basil, olive oil and our fresh bread

BRUSCHETTA TRICOLORE €5.95

Tomatoes, buffalo mozzarella, rocket salad, our special dressing & fresh bread

SELECTION OF ITALIAN CROSTINI €5.95

Basil pesto, sundried tomato pesto, olive pate

POLPETTE MARCHIGIANA €6.50

Homemade meatballs, tomato sauce, glazed onions

CROSTINO AL SALMONE €6.75

Toasted Italian bread layered with smoked salmon & topped with a tartar sauce, capers and onions

ANTIPASTO MISTO €9.95

Italian cured meats, mixed leaves, aubergine mozzarella, roasted peppers, artichoke, wild mushrooms, olives, cherry tomatoes, asparagus & parma. Served with home made bread

TO FOLLOW

SPAGHETTI CARBONARA €11.95

Bacon, parmesan, egg & a touch of cream

PENNE VEGETARIANA €11.95

Marinated vegetables, seasoned and tossed with a creamy pomodoro sauce

SPAGHETTI ALLA BOLOGNESE €11.95

Homemade classic with lean beef and tomato sauce

HOMEMADE LASAGNA €13.95

With lean beef, tomato sauce, béchamel served with a choice of fries or salad

PENNE SALMONE €13.95

Pasta with smoked Irish salmon tossed in cream

TAGLIATELLE POLLO €12.95

Marinated pieces of chicken tossed in a white wine and creamy mushroom sauce

MELANZANE PARMIGIANA €9.50

Baked aubergines, basil pesto, mozzarella & parmesan cheese in tomato sauce

HOMEMADE CANNELLONI €12.50

Pasta filled with ricotta cheese, spinach with béchamel and a hint of tomato sauce

COTOLETTA ALLA MILANESE €12.95

Bread crumbed Chicken breast served with spaghetti in a tomato sauce

POLLO ALLA VALDAOSTANA €13.95

Char-grilled breast of chicken wrapped in Parma ham, filled with roasted peppers & mozzarella cheese. Served on a bed of parmesan mash with asparagus and a creamy red pepper sauce

MAXIMILIAN'S HOMEMADE BURGER & FRIES €10.95

Tomatoes, lettuce, onions, pesto, mozzarella cheese, topped with zingy melted gorgonzola

GRIGLIATA DI MANZO €19.95

Rib eye steak char-grilled to your liking served with pepper sauce & a choice of fries or salad

All our meats are of Irish origin. All our ingredients are sourced locally, dishes are freshly made & free from artificial flavourings. Gluten free pasta available please ask your server.

A BIT ON THE SIDE

INSALATA PICCOLA €3.95

Lettuce, tomatoes, cucumber & onion with our special dressing

PATATE TOSCANE €3.50

Baby potatoes, sea salt, rosemary, garlic

PATATINE FRITTE €3.00

Fries

VERDURA GRIGLIATA €3.95

Char-grilled veg with aubergine, zucchini, tomato

PATATE PICANTE €3.50

Spicy potato wedges

MOZZARELLA AGLIO FORMAGGIO €5.50

Garlic bread with melted mozzarella cheese

BRUSCHETTA AGLIO €3.50

Chunky homemade garlic bread

PIZZA

PROSCIUTTO E FUNGHI €12.95

Ham, mushroom, cheese & our tomato sauce

NAPOLETANA €14.50

Olives, capers, anchovies, mozzarella cheese & our tomato sauce

CALZONE €12.95

Classic ham, mozzarella cheese, mushroom & our tomato sauce

MARGHERITA €11.00

Mozzarella cheese, and our tomato sauce

PEPPERONI €13.00

Pepperoni, mozzarella cheese and our tomato sauce

LA TERRAZZA €15.50

Tyrolese Speck, cherry tomatoes, rocket, mozzarella cheese, and our tomato sauce

QUATTRO FORMAGGI €15.50

Gorgonzola, mozzarella, parmesan, emmental cheese and our tomato sauce

Dolce - To Finish

AFFOGATO AL CAFFE €4.50

A scoop of vanilla ice cream with a shot of espresso coffee

CHOCOLATE FUDGE CAKE 5.50

Delicious fudge cake served with vanilla ice cream

TIRAMISU €5.50

Mascarpone, biscotti, eggs, sugar, coffee, amaretto, cocoa powder

PANNACOTTA €5.50

Served with wild forest fruits

ITALIAN ICE CREAM €5.50

Chocolate, strawberry, vanilla

ITALIAN CHEESE BOARD €8.50

Blue cheese, pecorino,, infused with mint, orange & lemon served with horseradish & apricot jam, grapes & crackers

SPIRITS

Vodka Split €7.50
Campari Soda €6.50
Gin and Tonic €7.50

COCKTAILS

Pina Colada €9.50
Cosmopolitan Classic €9.50
Mojito Classic €9.50
Sex on the Beach €9.50
Margarita €9.50
Black Russian €9.50

LIQUERS

Amaretto €6.00
Sambuca €6.00
Black Sambucca €6.00
Grappa €6.00
Lemoncello €6.00

BEERS

Weissbeer €5.95
San Miguel €5.50
Nastro Azzuro €5.50
Peroni Doppio Malto €5.95

COFFEE LIQUERS

Calypso Coffee €6.75
Baileys Coffee €6.75
Irish Coffee €6.75
Cafe Royale €6.95

TEA/COFFEE

Tea €2.95
Herbal Teas €2.95
Americano €2.95
Single Espresso €2.75
Double Espresso €3.50
Cappucino €3.50
Cafe Latte €3.50
Hot Chocolate €3.25

SOFT DRINKS

Juices €2.75
Soft Drinks €2.75
San Pellegrino / Still €3.50
Sparkling €3.50



Maximilians
TASTE OF ITALY

White Wines

ELITAIO TREBBIANO - VENDEMINIA

Aromatic with a refreshingly light, dry flavour.

CASTELANI FRASCATI

Our Frascati is selected from vineyards located in the heart of the hills of Albano (south of Rome). It has a floral and orange blossoms aroma and a distinctive tropical fruit character. Aromatic with a refreshing light, dry flavour.

PINOT GRIGIO VENEZIE

Moon-pale yellow with ash-grey hues; pronounced bouquet of exotic fruit and wild flower, with a touch of honey; dry, balanced, fruity flavour with an attractive lingering aftertaste of apples and banana.

GAVI DI GAVI

The bouquet is particularly floral, offering delicate aromas reminiscent of white flowers, lemons, green apples and honeydew. It is a well-balanced wine, distinctly fruit driven with underlying hints of almonds on the finish.

GEWURZTRAMINER DOC

This is a wonderfully complex wine made from a blend of five traditional Alsace grape varieties. The palate has wonderful flavours of fresh lychees and Kiwi fruit with an excellent dry finish.

CA DEI FRATI LUGANA

Light lemon yellow in colour with an intense, fresh perfume of white flowers, a touch of acacia honey and ripe citrus fruit. On the palate it has a lovely depth and balance between lively, zesty fruit and a fresh crisp acidity.

Rosé Wines

CABERNET D'ANJOU ROSÉ DOMAINE DES NOUELLES

A characteristically refreshing wine, its slight sweetness balanced by just the right tartness.

Champagne

PROSECCO SUPERIOR

Fresh nose with plenty of fruity aromas, with hints of ripe apple and peach. Vibrant and dynamic on the palate, richly satisfying. Delightful as an aperitif.

Red Wines

MONTEPULCIANO D'ABRUZZO

A full bodied wine with a lovely fruity finish. Often a deeply colored wine with pepper and spice notes. It can be highly aromatic with earthy notes and black berries.

SLOANDINA NERO D'AVOLA

Deep ruby colour, and full bouquet which heralds a firm and powerful structure, a distinct but not intrusive amount of tannin and a delicate acidity. Nero d'Avola vinified on its own gives this wine an exciting red colour, an aroma of ripe fruit and a typical, deep, balanced flavour.

ALPHA ZETA 'V' VALPOLICELLA

Nice depth of youthful colour, with perfumes of fresh black cherries. On the palate the wine is soft, ripe and rounded, with an attractive freshness which lifts the cherry compote flavours and accentuates its perfume.

MARZEMINO

Deep ruby red colour with violet hues. Wild red fruit on the nose. Elegant, smooth and well balanced to the palate due to its soft tannins and moderate acidity.

TORMARESCA

The blend of Negroamaro and Cabernet Sauvignon grapes combine to make a wine that is fruity on the nose with spicy notes whilst the palate is soft, medium bodied, nicely balanced and flavoursome.

LE MAESTRELLE TOSCANA SANTA CRISTINA

With a full, intense aroma which recalls red fruit and vanilla desserts. In the mouth the wine is fresh, smooth, and well balanced with hints of vanilla.

A MANO PRIMITIVO DI PUGLIA

Perfumes of ripe red fruit, especially raspberries and a spicy smoky edge from the oak ageing. On the palate, it is youthful and full bodied, sweet toasty oak and ripe.

MORELINO DI DOC

Dark ruby red wine, with an intense bouquet, scents of sour black cherry, mulberry, liquorice and vanilla.

BORG SCOPETTO, CHIANTI CLASSICO

Full and intense bouquet with hints of black fruit. Pleasant overtone of noble wood, vanilla and cocoa. The flavour is dry, austere and elegant.

CORTEGIARA VALPOLICELLA RIPASSO

Deep, dark ruby in colour with a distinctive perfume of dark chocolate and a touch of dried cherries. Full and ripe on the palate, with good structure supporting the ripe, rich dark cherry character.

Region	Glass	Carafe	Bottle
ITALY	€6.00	€12.00	€21.50
ITALY	€6.00	€12.00	€21.50
ITALY	€7.50	€15.00	€27.50
ITALY	€9.50	€19.00	€35.50
ITALY	€10.00		€38.50
ITALY	€10.00		€38.50
FRANCE	€7.25	€14.50	€26.00
ITALY	€8.00		€39.50
ITALY	€6.00	€12.00	€21.50
ITALY	€6.75	€13.50	€24.50
ITALY	€7.50	€15.00	€27.50
ITALY	€7.50	€15.00	€27.50
ITALY	€8.00	€16.00	€29.50
ITALY	€8.00	€16.00	€29.50
ITALY	€8.25	€16.50	€33.00
ITALY	€8.25	€16.50	€33.00
ITALY	€9.50		€35.50
ITALY	€10.00		€38.50

