



We are committed to consistently offering ingredients and product of the highest quality, starting with Fassona beef - the undisputed star of our menu.

Fassona is a lean, tender, and juicy meat, valued for its high content of proteins, B vitamins, iron, and zinc, as well as its low levels of saturated fat and cholesterol. Its nutritional quality is ensured by the cows' natural diet.

We also craft our dishes with fresh, seasonal fruits and vegetables.

Depending on the quality and availability of ingredients, we may occasionally use different types of beef or frozen products for chicken, kidneys, and brains.

Our goal is always to delight our customers with the best possible quality.

For information on allergens, please ask the staff.

Not bread only €2

We offer takeaway service

The Cutting Boards

BOARD OF SAN DANIELE HAM AND 30 MONTHS PARMIGIANO REGGIANO 18
with glazed Balsamic Vinegar of Modena IGP

GRILLED PROVOLA 8
cow's milk made, extra virgin olive oil and oregano

CHEF'S MIXED CROUTONS AND POLENTA (cornmeal mush) 6 PCS 18
Stuffed with the day ingredients (also vegetarian)

CREAMY TRUFFLE EGG 18

Raw Fassona Beef

ALBESE TARTARE 14
EVO oil, salt and black pepper

FRENCH TARTARE 18
EVO oil, salt, black pepper, Worcestershire sauce, Tabasco, cucumbers, mustard, capers, parsley, egg yolk

FASSONA CARPACCIO (150g) 15
with black cabbage, 30-month aged Parmigiano Reggiano shavings, and citronette dressing.

LANGHE TARTARE 20
EVO oil, salt, black pepper, hazelnuts, Maxelà handmade truffle cream, black summer truffle flakes, 30 months Parmigiano Reggiano

MINI TARTARE TRIS 28

First courses

GAZPACHO 9
Chilled soup made with raw vegetables, served with toasted croutons

PAPPARDELLE WITH FASSONA RAGOUT.. 14

SUMMER RISOTTO 16
with sour cherries, radicchio, and gorgonzola cheese

The Princes Cut

MAXELA'/ANTIQUE FIORENTINA 6/hg extra virgin olive oil and flaked salt or garlic and rosemary served on a hot plate	GRILLED FASSONA FILLET 22 with flaked salt and EVO oil (200 gr.)
MAXELA' /ANTIQUE RIB 4,8/hg extra virgin olive oil and flaked salt or garlic and rosemary served on a hot plate	GRILLED FASSONA FILLET 26 with tuscan-emilian Appenines porcini mushrooms (200 gr.)
PICANHA with MANGONAT. 38 A Spicy mango and pineapple sauce served on the side	VORONOFF FILLET 28 With green pepper, mustard, Worcestershire cream (200 gr.)
	FASSONA ROAST BEEF 15 English-style (150g)

Fassona Beef Tagliata (200 gr.)

NAKED TAGLIATA 16 with EVO oil and flaked salt	TAGLIATA with CAMELISED ONION ... 18 walnuts and balsamic vinegar glaze
TAGLIATA with PORCINI MUSHROOMS .. 22 From Tuscan-Emilian Appennines	

Fassona Homemade Hamburgers (200 gr.) with chips

Served with our homemade bun or plated

CHEESE BURGER + CHIPS. 16 with smoked and seasoned scamorza cheese, salad, tomatoes, ketchup, mayonnaise	PULLED PORK BURGER + CHIPS 18 with cabbage, caramelized onions, smoked scamorza cheese and BBQ sauce
CRISPY BURGER + CHIPS. 16 with crispy bacon, caramelized onion, salad, ketchup, mayonnaise	HOMEMADE VEGETARIAN BURGER 16 with vegetables

The Chicken

GRILLED CHICKEN TAGLIATA 16
with arugula, cherry tomatoes, 30-month
aged Parmigiano Reggiano

CHICKEN ALLA BISMARCK 20
breaded chicken cutlet topped with a fried
egg and truffle

The Innards

VENETIAN-STYLE SAUTÉED KIDNEYS 16
with onion and bay leaf

FRIED BRAINS 18
with flavoured breading of our own
production

Side and Vegetarian Dishes

BAKED POTATOES 5
with peel, rosemary and sage

**OVEN-ROASTED MAXELÀ STYLE
VEGETABLES** 6

CANNELLINI 5
with EVO oil and sage

GREEN/MIXED SALAD 4

FENNEL, ORANGE AND APPLE SALAD 6

CHIPS 5

CAPONATA 8
Sweet and sour Sicilian vegetable stew with
eggplant, celery, olives, and capers

Maxelâ Bar

TREATED DRINKING WATER	2	WHITE GRAPPA	3.50
COCA COLA	3.50	BARRIQUE GRAPPA	5
COCA-COLA ZERO	3.50	WHISKEY	5
FANTA	3.50	TALISKER WHISKEY	8
MORETTI BEER 33 CL.	3.50	RUM	5
MORETTI BEER 66 CL.	7	LIMONCINO	3.50
NON-ALCOHOLIC BEER 33 CL.	3.50	SAMBUCA	3.50
CRAFT BEER 75 CL.	15	BITTER	3.50
COFFEE	2	PASSITO DI PANTELLERIA (glass)	4.50
CORRECT COFFEE	3	GIN TONIC	8

Wines by the glass

STILL RED WINE	5	PROSECCO	5
LAMBRUSCO	4	ALCOHOL-FREE WINE	4

Takeaway service

Maxelâ Restaurant - Passione in Carne offers excellent cuts of Fassona beef ready to be eaten at home.

Fassona is renowned for being a low-fat, tender, tasty meat and nutritious. We select our meat from small farms in Alba in Piedmont with respect for nature and the territory.

Bring Maxelâ - Passione in Carne at home.