

MASSERIA TASTING MENU	
Shared family style served for the whole table – min. 2 guests	
STARTERS	
PASTA	
DESSERT	
350 PER PERSON	

ADD-ONS	
FOCCACCIA 35	
RIBEYE EL. SEABASS 125	
SIDES 65	

BEVERAGE PAIRINGS	
WHITE WINE, RED WINE, SWEET WINE – 260 PER PERSON	
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PROSECCO, WHITE WINE, RED WINE, SWEET WINE – 360 PER PERSON	

SMALL DISHES

MARINATED CERIGNOLA OLIVES	45
DEEP-FRIED TOAST	95
With mozzarella cheese, dried tomato and basil	
FOCACCIA	65
Served with caramelized onion and sour butter	
BRUSCHETTA	95
With prosciutto crudo, parmesan cream and truffle	
CHARCUTERIE	85
Your choice: coppa or mortadella	

ANTIPASTI

MACKEREL CEVICHE	135
Light tarragon emulsion and seasonal herbs	
DEEP-FRIED SQUID	145
With parsley mayonnaise, smoked paprika and fresh lime	
SASHI BEEF CARPACCIO	145
With romaine lettuce, cured egg yolk and basil pesto	
BURRATA	125
With roasted bell pepper, taggiasca olives and fresh oregano	

PASTA

CASERECCE	175
With fresh dill pesto and fried chanterelles	
RISOTTO	210
With roasted red mullet, saffron and dried capers	
SPAGHETTI CHITARRA	165
With blue mussel, tomato confit, chive and beurre blanc	
TAGLIATELLE (priced daily – ask your server)	
With lightly smoked butter and fresh seasonal truffle	
GNOCCHETTI SARDI	185
With lamb ragu and lamb jus	

SECONDI

FREYGAARD RIBEYE	345
Grass-fed Finnish beef with brown butter sauce, horseraddish and pickled shallots	
GRILLED SEABASS	215
With lemon sauce, braised scarola salad, chili oil and pine nuts	

CONTORNI

MASSERIA POTATO CREAM	85
Topped with deep-fried potato and brown butter	
RAW SEASONAL VEGETABLES	120
A crisp selection of seasonal vegetables Served with aged balsamic vinegar	

DESSERT

CLASSIC TIRAMISU	95
HAZELNUT SOFT-SERVE	95
PANNA COTTA	105
With vanilla, sea buckthorn and amaretto crumble	