BENVENUTI

ALL DAY MENU

MASSERIA FAVOURITES MENU

Antipasti

Burrata with seasonal tomato, radicchio and balsamic vinaigrette

Marinated Yellowtail Kingfish carpaccio with spicy grape juice, cucumber and herbs

Vitello tonnato - sous-vide cooked veal with tuna cream and caperberry

Pasta

Trottole with octopus ragu

Main Course

Grilled chicken with aubergine cream, greens and mustard sauce

Dessert

Hazelnut tiramisu

465 kr

Served family style
Should be ordered for the whole table
Includes Focaccia

Beverage pairing 4 glasses

450 kr

ANTIPASTI

Cerignola olives marinated green olives	60 k
Sourdough bruschetta with prosciutto crudo, parmesan cheese cream and truffle	90 kr
Sourdough bruschetta with anchovies and roasted pumpkin cream	90 kr
Deep-fried oyster mushrooms with dried fennel seed powder and lemon mayonnaise	85 kr
Burrata with seasonal tomato, radicchio and balsamic vinaigrette	110 kr
Marinated Yellowtail Kingfish carpaccio with spicy grape juice, cucumber and herbs	145 kr
Grilled prawns with lovage and lemon butter sauce	145 kr
Focaccia with olives and dried tomato	60 kr
Vitello tonnato sous-vide cooked veal with tuna cream and caperberry	125 kr
Salami Pizza with tomato sauce, buffalo mozzarella, Italian salami and red onions Good for sharing!	155 kr

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PASTA	
Spaghetti with roasted langoustine, garlic, oil and chili sauce	185 kr
with rousied langousitie, gartic, oil and critic sauce	
Maccheroni	145 kr
with yellow datterino tomato sauce, stracciatella cheese and fresh basil	
Trottole	180 kr
with octopus ragu	
Tortelli	165 kr
with chanterelle mushroom filling, butter and black cabbage	
Reginette	190 kr
with lobster ragu, chive and bread crumbs	
Rigatoni carbonara	150 kı
with fried guanciale and pecorino cheese	
Tagliatelle	175 ki
with bolognese ragu	
MAIN COURSE	
Grilled chicken	235 kı
with aubergine cream, greens and mustard sauce	
DESSERT	
Vanilla ice cream	85 k
with pistachio praline and cherry	
Tiramisu	85 kı
with hazelnut cream, coffee and savoiardi biscuit	