

# BENVENUTI!

## ANTIPASTI

<b>Cerignola olive</b> marinated green olives	60 kr
<b>Sourdough bruschetta</b> 2 pieces with prosciutto crudo, parmesan cheese cream and truffle	90 kr
<b>Fried polenta</b> 2 pieces with Cantabrian anchovies and lemon mayonnaise	80 kr
<b>Deep-fried zucchini flowers</b> with fennel seeds and garlic confit mayonnaise	75 kr
<b>Burrata</b> with seasonal tomato salad, rucola and balsamic vinaigrette	110 kr
<b>Marinated yellowtail tuna carpaccio</b> with spicy celery juice, mint and cucumber	135 kr
<b>Courgette frittata</b> with scamorza cheese and oregano	105 kr
<b>Grilled prawns</b> with lovage and lemon butter sauce	145 kr
<b>Focaccia fornarina</b> baked sourdough focaccia and extra-virgin olive oil	55 kr
<b>Vitello tonnato</b> sous-vide cooked veal with tuna cream and caperberry	125 kr
<b>Masseria pizzata</b> with tomato sauce, buffalo mozzarella, Italian salami and red onions	115 kr

## PASTA

<b>Spaghetti AOP</b> with roasted langoustine, garlic, oil and chili sauce	185 kr
<b>Maccheroni</b> with yellow datterino tomato sauce, stracciatella cheese and fresh basil	145 kr
<b>Cappelletti</b> with brased oxtail, baked taggiasca olives and rosemary sauce	160 kr
<b>Tortelli</b> with sheep ricotta, red bell pepper sauce and sage	155 kr
<b>Reginette</b> with lobster ragu, chive and bread crumbs	190 kr
<b>Rigatoni carbonara</b> with fried guanciale and pecorino cheese	150 kr
<b>Tagliatelle</b> with bolognese ragu	175 kr

## MAIN COURSE

<b>Grilled chicken leg</b> with baked friggittello pepper, parsley and chicken sauce	225 kr
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## DESSERT

<b>Vanilla soft serve</b> with fresh strawberry and pistachio cream	85 kr
<b>Tiramisu</b> with hazelnut cream, coffee and savoiardi biscuit	85 kr

We specialize in fresh pasta but we couldn't resist making a selection of delicious starters and mains too.  
We keep it cosy and embrace Italian conviviality to the core.  
Share more to taste more!

We recommend 3 - 4 dishes per person  
Dishes come as they are ready

## **MASSERIA FAVOURITES**

3 Antipasti - 1 Pasta - 1 Main Course - 1 Dessert  
Served family style  
Should be ordered for the whole table

### **Burrata**

with seasonal tomato salad, rucola and balsamic vinaigrette

### **Marinated yellowtail tuna carpaccio**

with spicy celery juice, mint and cucumber

### **Vitello tonnato**

sous-vide cooked veal with tuna cream and caperberry

### **Cappelletti**

with braised oxtail, baked taggiasca olive and rosemary sauce

### **Grilled chicken leg**

with baked friggittello pepper, parsley and chicken sauce

### **Tiramisu**

with hazelnut cream, coffee and savoiardi biscuit

Includes Focaccia & EVOO  
465 kr

### **Beverage pairing**

1 White wine  
2 Red wines  
Espresso Martini  
450 kr