

BENVENUTI

MASSERIA FAVOURITES MENU

Antipasti

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

Pasta

Cappelletti with braised oxtail, baked taggiasca olive and rosemary sauce

Main Course

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

PASTA

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

MAIN COURSE

Grilled chicken leg with baked friggitelto pepper, parsley and chicken sauce	225 kr
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DESSERT

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

We recommend sharing 2 - 3 dishes per person
Dishes come as they are ready