

BENVENUTI!

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!

Dishes come as they are ready



A BITE OF MASSERIA 350 KR

1 Antipasto - 1 Pasta - 1 Dessert

VITELLO TONNATO WITH CAPERBERRIES

MACCHERONI WITH TOMATO SAUCE, STRACCIATELLA CHEESE AND DRIED DATTERINO TOMATO

BLACKBERRY SOFT SERVE WITH AMARENA CHERRIES

Individual dishes. Includes Focaccia & EVOO
Should be ordered for the whole table

MASSERIA FAVORITES 450 KR

3 Antipasti - 1 Pasta - 1 Dessert

BURRATA WITH GREEN ASPARAGUS, ROCKET SALAD AND BALSAMIC VINEGAR
PIEDMONT PROSCIUTTO CRUDO

DEEP-FRIED SQUID WITH FRESH LEMON AND LOVAGE MAYONNAISE

CAPPELLETTI FILLED WITH BRAISED OXTAIL, BAKED TAGGIASCA OLIVE AND ROSEMARY
HAZELNUT TIRAMISU

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

Wine menu – 375 DKK
3 glasses & Water

A LA CARTE

SNACKS

60 KR MARINATED GREEN CERIGNOLA OLIVES

55 KR SALTED MARCONA ALMONDS

95 KR TRUFFLE TOAST

40 KR ARANCINO WITH GREEN PEAS, SAFFRON, MOZZARELLA CHEESE AND TOMATO SAUCE

85 KR DEEP-FRIED ZUCCHINI FLOWER WITH GARLIC CONFIT MAYONNAISE

ANTIPASTI

55 KR SOURDOUGH FOCACCIA AND EVO OIL

120 KR BURRATA WITH GREEN ASPARAGUS, ROCKET SALAD AND BALSAMIC VINEGAR

155 KR CRUDO OF SCALLOPS WITH BROWN BUTTER VINAIGRETTE, GREZZINA COURGETTE AND MUSTARD SEEDS

140 KR DEEP-FRIED SQUID WITH FRESH LEMON AND LOVAGE MAYONNAISE

135 KR VITELLO TONNATO WITH CAPERBERRIES

160 KR WHITE ASPARAGUS WITH PARMESAN CHEESE FONDUE AND FRESH TRUFFLE

PASTA

160 KR SPAGHETTI WITH BASIL PESTO, STEAMED PRAWNS AND TOASTED PINE NUTS

140 KR MACCHERONI WITH TOMATO SAUCE, STRACCIATELLA CHEESE AND DRIED DATTERINO TOMATO

160 KR CAPPELLETTI FILLED WITH BRAISED OXTAIL, BAKED TAGGIASCA OLIVE AND FRESH ROSEMARY

185 KR TAGLIATELLE WITH BUTTER AND SEASONAL TRUFFLE

155 KR RIGATONI CARBONARA

175 KR REGINETTE WITH LOBSTER RAGU, CHIVE AND BREAD CRUMBS

155 KR RAVIOLI FILLED WITH MUSHROOMS, WALNUTS, SAGE AND BROWN BUTTER

DESSERTS

85 KR BLACKBERRY SOFT SERVE WITH AMARENA CHERRIES

85 KR HAZELNUT TIRAMISU

85 KR AFFOGATO ICE-CREAM

MAIN COURSE

GRILLED SEABASS WITH SPICY GREEN
SAUCE + FRIES OR ITALIAN SALAD
245 KR

Lunch

Friday - Sunday 12:00 - 15:30
Last order at 15:00

Dinner

Everyday 17:00 - 00:00
Last order 22:00 Sun - Wed Last order at 22:15 Thurs - Sat

Aperitivo Time

Everyday 15:00 - 17:00