

## SET MENUS

DISHES ARE CHOSEN DAILY BY THE CHEF  
SHARED FAMILY STYLE SERVED FOR THE WHOLE TABLE

### MASSERIA FAVORITES

7 SERVINGS

SNACKS, ANTIPASTI, PASTA, SECONDO, DESSERT  
495

### EARLY BIRD / LATE BIRD MENU

*\*AVAILABLE 17:00 - 18:00 AND 20:30 - 21:30\**

4 SERVINGS

SNACK, ANTIPASTO, PASTA, DESSERT  
385

### BEVERAGE PAIRINGS

WHITE WINE, RED WINE, SWEET WINE OR ESPRESSO MARTINI  
260

SPRITZ, WHITE WINE, RED WINE, SWEET WINE OR ESPRESSO MARTINI  
360



**MASSERIA**

## VEGETABLES

CERIGNOLA OLIVES 50

DEEP-FRIED TOAST 85  
with mozzarella cheese, dried tomato and basil

BURRATA 110  
with puntarelle and orange dressing

ENDIVE SALAD 120  
with stracciatella cheese, tarragon mayonnaise and toasted pumpkin seed

MASSERIA POTATO MASH 85  
topped with deep-fried potato and brown butter

FOCACCIA 65  
served with seasoned ricotta cream

## SEAFOOD

TUNA TARTARE 155  
with pomegranate vinaigrette, pistachio and frisée salad

DEEP-FRIED SQUID 160  
with spicy 'Nduja mayonnaise and fresh lime

PAN FRIED SEABASS 185  
with lemon sauce, braised scarola salad and pine nut

## MEAT

BRUSCHETTA 95  
with prosciutto crudo, parmesan cream and truffle

CHARCUTERIE 85  
your choice:  
coppa or chorizo salami

BEEF CARPACCIO 145  
with radicchio and rucola pesto

PAN FRIED KING OYSTER MUSHROOM 135  
with parsley, garlic and smoked speck

ROASTED PORK TOMAHAWK STEAK 210  
with braised carrots and pork sauce

## PASTA

RIGATONI 135  
with ramson cream, bread crumbs and fontina cheese

RISOTTO ALLA MILANESE 165  
with braised ossobuco and gremolata

SPAGHETTI 145  
with blue mussels, tomato confit, chives and beurre blanc

FETTUCINE 125  
with lightly smoked butter and 36 months aged parmesan cheese

TAGLIATELLE 155  
with white ragù of wild boar

## DESSERT

HAZELNUT TIRAMISU 95

AFFOGATO SOFT SERVE 110  
paired with espresso martini

VANILLA PANNA COTTA 95  
with persimmon and amaretto crumble