

MENUS

CHEF'S CHOICE; SHARED FAMILY STYLE 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

355

BEVERAGE PAIRINGS

WHITE WINE, RED WINE, SWEET WINE OR ESPRESSO MARTINI

260

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

360



MASSERIA

SNACKS

CERIGNOLA OLIVES 50

BRUSCHETTA 90

with prosciutto crudo, parmesan cream and truffle

FOCACCIA 65

served with seasoned ricotta cream

DEEP-FRIED TOAST 85

with mozzarella, anchovy and basil

TROLDGAARDEN CHARCUTERIE 95

with your choice:

coppa or chorizo salami

ANTIPASTI

BURRATA 110

with puntarelle salad

BEEF CARPACCIO 145

with radicchio and pesto of rucola

PAN FRIED KING OYSTER MUSHROOM 130

with parsley, garlic and smoked speck

TUNA TARTARE 155

with spicy pomegranate vinaigrette, pistachio and frisée salad

BRAISED BORETTANA ONION 120

with stracciatella cheese and bagna cauda sauce

PASTA

RIGATONI 135

with Italian broccoli cream, anchovies, chili and bread crumble

FETTUCCINE 125

with lightly smoked butter and 36 months aged parmesan cheese

RISOTTO ALLA MILANESE 165

with braised ossobuco and rosemary

SPAGHETTI 145

with mussels, tomato confit and beurre blanc

TAGLIATELLE 155

with wild boar ragù

SECONDI

GRILLED TUNA 195

with amalfi sauce and brussels sprouts

ROASTED DUCK BREAST (recommended for two) 365

with marsala sauce and roasted potatoes

DESSERT

HAZELNUT TIRAMISU 95

AFFOGATO SOFT SERVE 110

paired with espresso martini

VANILLA PANNA COTTA 95

with sea buckthorn and amaretto crumble