

GROUPS

10 guests +

MASSERIA is the perfect location for groups, small or large. You may book a table or the entire restaurant for events.

STEP 1: PRE-ORDER YOUR MENU, SEE OPTIONS BELOW

STEP 2: INFORM US OF ANY FOOD RESTRICTIONS

STEP 3: BY PROCEEDING WITH YOUR BOOKING, YOU ARE AGREEING TO OUR GROUP TERMS.

[See our group cancellation policy.](#)

GROUP MENU OPTIONS

OPTION 1: MASSERIA FAVORITES

7 servings

Snacks, Antipasti, Pasta, Secondo, Dessert

Includes our homemade focaccia and EV00
Chef's choice. Served family-style
Should be ordered for the whole table

495

AVAILABLE EVERYDAY

OPTION 2: A BITE OF MASSERIA

4 servings

Snack, Antipasto, Pasta, Dessert

Includes our homemade focaccia and EV00
Chef's choice. Served as individual dishes
Should be ordered for the whole table

355

AVAILABLE EVERYDAY

OPTION 3: A LA CARTE PRE-ORDERED

Pre-order as you wish from our a la carte
selection

See a la carte menu on next page

AVAILABLE SUNDAY – WEDNESDAY

BEVERAGE PAIRINGS

White wine, red wine, espresso martini
260

Spritz, white wine, red wine, espresso martini
360

–Ask us about open-bar options–

If you need a different format,
let us know and we will be happy
to create a personalized package
for your group.

menu is subjected to changes

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

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 TARTAR 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, 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 mussel, tomato confit and Beurre Blanc

TAGLIATELLE 155

With wild boar ragu

Secondi

GRILLED TUNA 195

With Amalfi sauce and cannellini beans

ROASTED DUCK BREAST (FOR 2) 365

With marsala sauce and roasted potatoes

Dessert

HAZELNUT TIRAMISU 95

AFFOGATO SOFT SERVE 110

With Espresso Martini

VANILLA PANNA COTTA 95

With sea buckthorn and amaretto crumble

PRIVATE EVENTS AT MASSERIA

lets start planning!

CAPACITY

Indoors

- 85-105 guests with table seating, depending on the seating arrangement
- 10-12 guests on high chairs around the bar

Outdoor Terrace

- From May 1 – October 31: 100-115 guests on tables of 6, depending on the seating arrangement
- All year around: 33 guests on tables of 6
- Our terrace is covered with parasols / awnings and have heating

PRACTICALITIES

- Open 7 days a week
- Upon event agreements, we are able to remain open until 04:00
- DJ and selfie booth can be ordered
- Interior decorations can be customized for events
- Menu structure and seating arrangements are organized accordingly

LOCATION

Flåsketorvet 50, 1711

We are situated in Kødbyen, Copenhagen's Meatpacking District, which is located just behind Copenhagen Central Station.

Nearest Metro Station: København H (800 m)

Nearest Train Station: Dybbølsbro (350 m)

Parking:

- Inside Kødbyen, parking is free for 1 hour between 8 – 17 Monday – Saturday and without limit after 17H. Free all day on Sundays.
- There is a parking house just behind Masseria
- There is public street parking just behind Masseria, subjected to Copenhagen's public parking rules which is easily paid via, for example, the EASYPARK app.

FACILITIES

Indoors

- Warm interior design with wood, plants and large windows
- Bar with high-chair seating
- Open kitchen
- Visible pasta laboratory
- 2 possible front entrances



CONTACT US AT:
INFO@MASSERIA.DK