

GROUPS

8+ 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

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

OPTION 1: MASSERIA FAVORITES

7 servings
Snacks, Antipasti, Pasta, Secondo, Dessert

495

AVAILABLE EVERYDAY

OPTION 2: A BITE OF MASSERIA

4 servings
Snack, Antipasto, Pasta, Dessert

385

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, sweet wine or espresso martini

260

Spritz, white wine, red wine, sweet wine or 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

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

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