

# 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.](#)

## OPTION 1 AVAILABLE EVERYDAY

### MASSERIA TASTING MENU

SHARED FAMILY STYLE SERVED FOR THE WHOLE TABLE  
350 PER PERSON

4 SERVINGS  
CHEF'S WEEKLY SELECTION

STARTERS  
PASTA  
DESSERT

### ADD-ONS

TO PERSONALIZE YOUR MENU, SELECT FROM THE FOLLOWING ADD-ONS

FOCACCIA WITH RICOTTA CREAM 35  
MAIN COURSE 95  
SIDE DISHES 55 EACH

## OPTION 2 AVAILABLE SUNDAY – WEDNESDAY

### A LA CARTE PRE-ORDERED

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

See a la carte menu on next page

## 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.

## VEGETABLES

MARINATED CERIGNOLA OLIVES 45

DEEP-FRIED TOAST 75  
with mozzarella, dried tomato and basil

BURRATA 120  
with roasted bell pepper, taggiasca olives and fresh oregano

ENDIVE SALAD 110  
with stracciatella, tarragon mayonnaise and toasted pumpkin seed

MASSERIA POTATO MASH 75  
topped with deep-fried potato and brown butter- suggested as a side dish

FOCACCIA 65  
served with seasoned ricotta cream

## SEAFOOD

RAW TUNA 135  
with spicy tomato juice, pistachio and tropea spring onion

DEEP-FRIED SQUID 145  
with parsley mayonnaise, smoked paprika and fresh lime

PAN-FRIED SEABASS 185  
with lemon sauce, braised scarola salad and pine nut- suggested as a main course

## MEAT

BRUSCHETTA 95  
with prosciutto crudo, parmesan cream and truffle

CHARCUTERIE 85  
your choice:  
coppa or mortadella

BEEF CARPACCIO 135  
with romaine lettuce, cured egg yolk and basil pesto

ROASTED PORK TOMAHAWK STEAK 220  
with braised carrots and pork sauce- suggested as a main course

## PASTA

SPAGHETTI CHITARRA 140  
with blue mussels, tomato confit, chives and beurre blanc

FETTUCCINE 125  
with lightly smoked butter and 36-month-aged parmesan

RISOTTO 165  
with asparagus cream, raw prawn tartare and chervil

GNOCCHETTI SARDI 145  
with cream of green peas, sage oil and roasted morels

CASERECCE 155  
with spring lamb ragù

## DESSERT

CLASSIC TIRAMISU 95

HAZELNUT SOFT-SERVE 110

PANNA COTTA 105  
with vanilla, 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