

B R U N C H

(A MASSERIA COLAZIONE)

FROM 11:00 – 15:00

FRIDAY, SATURDAY, SUNDAY

COMBO DEALS

DOLCE BRUNCH 135

Maritozzo + Ricotta No-gurt + Espresso or Filter Coffee

SALATO BRUNCH 195

Chicken Milanese + Organic Egg (your style) + Tomato Salad + Fresh Juice

MASSERIA BRUNCH MENU 255

Pancake + Risolatte + Focaccia + Organic Egg (your style) + 1 Coffee + 1 Juice

KIDS BRUNCH COMBO 95

Mini Pancake w/ syrup + Scrambled Egg + Juice or Milk

SWEETS & PASTRIES

MASSERIA PANCAKE 85

Soft pancake with sweet mascarpone cream,
homemade coffee syrup & chocolate crumble

RISOLATTE 85

Italian rice porridge with cinnamon
powder, toasted hazelnut & fresh berries

RICOTTA NO-GURT 80

Sweet ricotta cream with vanilla & lemon,
granola, almond butter & pear jam

MARITOZZO 45

Italian open bun filled with strawberry
jam & whipped vanilla cream

+ Toasted pistachio 12 kr

SOURDOUGH BREAD 40

Our sourdough sliced bread served w/
whipped salted butter

+ Provolone cheese 8 kr

+ Honey flower 10 kr

+ Jam of the day 10 kr

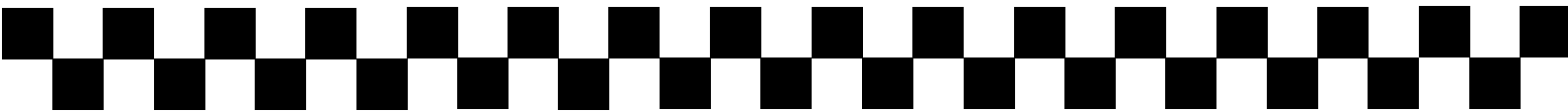
CROISSANT 40

Handmade croissant from Cadence Bakery

+ Nutella 10 kr

+ Stracciatella cheese & Italian ham 35 kr

Ask your waiter about our wines, brunch cocktails & coffee pairings!



B R U N C H

(A MASSERIA COLAZIONE)

FROM 11:00 – 15:00

FRIDAY, SATURDAY, SUNDAY

EGGS & LIGHT PLATES

ORGANIC SCRAMBLE EGGS 65

Seasoned with chive, pecorino & spinach

+ Guanciale 10 kr

ORGANIC FRIED EGGS 65

With parmesan cream & black pepper

+ Guanciale 10 kr

TOMATO SALAD 55

Seasonal tomatoes with basil pesto & rucola

+ Burrata cheese 35 kr

CHARCUTERIE 85

Coppa or Salame (choose your favourite)

CHICKEN MILANESE 75

Organic deep-fried chicken strips with parsley mayo

BRUSCHETTA 90

Toasted sourdough topped with avocado,
garlic confit paste & smoked tuna

FOCACCIA 105

Focaccia with mozzarella cheese,
pistachio pesto, mortadella & romaine
lettuce

PASTA

SPAGHETTI CHITARRA 140

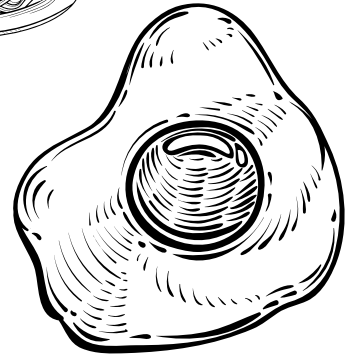
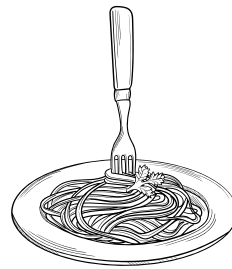
with blue mussels, tomato confit,
chives and beurre blanc

GNOCCHETTI SARDI 145

with cream of green peas, sage oil and
roasted morels

CASERECCHE 155

with spring lamb ragù



Ask your waiter about our wines, brunch cocktails & coffee pairings!

B R U N C H

(A MASSERIA COLAZIONE)

FROM 11:00 – 15:00

FRIDAY, SATURDAY, SUNDAY

CAFFÈ – ITALIAN COFFEE BAR

ESPRESSO CLASSICO 32

DOPPIO ESPRESSO 36

MACCHIATO 38

CAPPUCCINO 42

LATTE 45

MOKA 48

ICED COFFEE 45

MATCHA LATTE 52

HOT CHOCOLATE 40

DECAF ESPRESSO 32

SMOOTHIE & JUICES

VERDE MASSERIA 45

Spinach, apple, pineapple & lemon
– a green boost

SHOT ALLO ZENZERO 30

High-pressure ginger shot
– to wake up your soul

LIMONATA AL SAMBUCO 45

Homemade elderflower lemonade,
Masseria style

POMPELMO ROSA BIO 45

Organic pink grapefruit juice,
refreshing & zesty

SUCCO DI MELA BIO 45

Organic apple juice from Danish fruit
boards

FRULLATO PROTEICO ITALIANO 68

Almond milk, banana, honey, whey
protein boost

FRULLATO FRAGOLA & BASILICO 58

Strawberries, basil, pear, oat milk

COCKTAILS

SPRITZ VENEZIANO 78

Aperol, prosecco, soda

MIMOSA MASSERIA 78

Fresh orange juice & prosecco

NEGRONI 88

Red Vermouth, gin & Campari

BELLINI ALLA PESCA 78

Peach purée & prosecco



Ask your waiter about our wines, brunch cocktails & coffee pairings!