

MASSERIA BRUNCH MENU	
SCRAMBLE EGGS	
Avocado and guanciale	
SAUSAGE	
Cauliflower and rosemary	
VANILLA RICE PORRIDGE	
Jam and hazelnut	
PANCAKE	
Dark chocolate and fresh berries	
250 PER PERSON	

THE ITALIAN BRUNCH

HOMEMADE FOCACCIA	65
Focaccia with caramelized onion served with sour butter	
POACHED EGGS	80
Organic eggs served with parmesan sauce and sautéed trumpet mushrooms	
SCRAMBLE EGGS	75
Organic eggs served with fresh avocado, crunchy guanciale and chives	
SAUSAGES	85
Italian roasted sausages served with cauliflower cream and rosemary oil	
BURRATA	135
Served with puntarelle salad, fresh orange and basil leaves	
CLUB SANDWICH	135
Double layer toast with roasted chicken, lettuce, tomatoes, eggs, bacon and club sauce	
PANCAKES	75
Buttermilk pancakes served with melted dark chocolate and fresh berries	
RICE PORRIDGE	65
Vanilla rice porridge served with jam of the day and toasted hazelnut	
PISTACCHIO TIRAMISU	80
Mascarpone and pistachio cream, savoiradi, coffee and pistachio crumbs	
SPAGHETTO SHRIMPS CACIO E PEPE	175
Aged pecorino, black pepper mix, shrimps tartar and lime zest	
RIGATONI AL NERO DI SEPPIA	170
With squid ink, cuttlefish, tomato powder and yogurt sauce	
RISOTTO AI FUNGHI PORCINI	165
Karl Johan mushrooms, taleggio fondue and toasted hazelnut	

COFFEES

ESPRESSO	32
DOUBLE ESPRESSO	36
MACCHIATO	38
CAPPUCCINO	42
LATTE	45
MOKA COFFEE	48
ICED COFFEE	45
MATCHA LATTE	52
HOT CHOCOLATE	40
DECAF ESPRESSO	32

JUICES

GINGER SHOT	30
ELDERFLOWER LEMONADE	45
PINK GRAPEFRUIT JUICE	45
ORGANIC ORANGE JUICE	45
ORGANIC APPLE JUICE	45

COCKTAILS

SPRITZ VENEZIANO	78
Aperol, prosecco, soda	
NEGRONI	88
Red vermouth, gin, campari	
BLOODY MARY	115
Vodka, tabasco, tomato juice, celery	
BELLINI	78
Peach purée, prosecco (with or without alcohol)	
MIMOSA	78
Orange juice, prosecco (with or without alcohol)	