

MASI

WINE BAR
MUNICH

Menu

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OUR APERITIFS

GREEN OLIVES FROM GARDA LAKE, EXTRA AGED MONTE VERONESE
CHEESE AND OLIVES OIL FLAT BREAD (1, 7) 9,90

Suggested wines: Rosa del Faè

TRIO OF MEDITERRANEAN BRUSCHETTE: (1, 7) 9,90
FRESH TOMATOES, GARLIC, ORIGAN, BASIL AND SEREGO ALIGHIERI
OLIVE OIL; SMOKED HAM AND BUFFALO MOZZARELLA; ROASTED
VEGETABLES AND SALTED RICOTTA CHEESE

Suggested wines: Moxxé Ramato

SMOKED SALMON WITH SALTED BUTTER, HORSERADISH, DILL
AND OLIVE OIL FLAT BREAD (SUGGESTED FOR TWO PEOPLE) (1, 4) 16,90

Suggested wines: Millesimato Extra Dry

SELECTION OF SALAMI AND CHEESES FROM THE LESSINIA MOUNTAINS 18,90
ACCOMPAINED BY PICKLED VEGETABLES AND CAMPOFIORIN WINE JELLY
(SUGGESTED FOR TWO PEOPLE) (10)

Suggested wines: Campofalco

VENETIAN APERITIF EXPERIENCE (SUGGESTED FOR TWO PEOPLE) (1, 3, 4, 7, 10) 19,90
LEAVENED FRITTERS WITH CONTE FEDERICO WINE AND SEA ALGAE;
MOUTHPIECES OF CODFISH IN MOXXÈ WINE TEMPURA; ARANCINI
OF VIALONE NANO RICE AND COSTASERA WINE

Suggested wines: Campofalco

STARTERS

TOMATOES AND BUFFALO MILK MOZZARELLA WITH
BELLOVILE EXTRA VIRGIN OLIVE OIL AND BASIL (4) 14,90

Suggested wines: Millesimato Extra Dry, BellOvile Vermentino

POTATO AND LEMON CREAM SOUP WITH LUGANA LUNATIO
ROASTED SMALL SQUIDS, THYME AND EXTRA VIRGIN OLIVE OIL
SEREGO ALIGHIERI (4) 16,90

Suggested wines: Rosa dei Masi, Passo Blanco

BEEF CARPACCIO SERVED WITH VENETIAN SAUCE,
ROCKET SALAD AND PARMESAN CHEESE 36 MONTHS (3, 7, 10) 18,90

Suggested wines: Terre del Faè, Brolo Campofiorin Oro

SOUP, PASTA & RISOTTO

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PUMPKIN AND POTATO CREAM SOUP, BELLOVILE RED WINE
REDUCTION AND CROUTONS WITH SEREGO ALIGHIERI OLIVE OIL (1, 10) 14,90

Suggested wines: Possessioni Bianco, Frescaripa

SLIGHTLY SPICY BIGOLI, ROASTED PRAWN TAILS WITH ROSA DEL FAÈ
WINE AND BUSARA SAUCE (1, 2, 4, 8, 10) 19,90

Suggested wines: Rosa del Faè, Masianco

RISOTTO OF VIALONE NANO RICE WITH AMARONE COSTASERA WINE
AND MONTE VERONESE CHEESE (7, 8, 10) 21,90

Suggested wines: Costasera, Grandarella

FILLED PASTA WITH SCALLOPS AND PRAWNS WITH VIGN'ASMARA
WINE ROASTED CUTTLEFISH AND GRILLED CHERRY TOMATOES (1, 3, 7, 8) 22,90

Suggested wines: Beldosso, Terregiunte

FISH, MEAT & VEGETABLES

MILLEFUILLE OF GRILLED VEGETABLES WITH SMOKED BUFFALO
MOZZARELLA (7) 16,90

Suggested wines: Possessioni Bianco, Passo Doble

DUCK BREAST WITH CURRANT, AMARONE RISERVA COSTASERA
WINE REDUCTION AND CHIVES POTATO PIE (10) 19,90

Suggested wines: Vaio Armaron, Campolongo di Torbe

BEEF MEDAILLONS SOUS VIDE WITH CAMPOFIORIN WINE SAUCE,
FINE HERBS ROASTED FRESH MARKET VEGETABLES WITH BELLOVILE
EXTRA VIRGIN OLIVES OIL 26,90

Suggested wines: Campofiorin, Toar

GRILLED SEABASS WITH ROASTED POTATOES AND SEREGO ALIGHIERI
EXTRA VIRGIN OLIVE OIL 19,90

Suggested wines: Fresco di Masi Bianco, Lunatio

GRILLED PRAWNS WITH MIXED SALAD AND EXTRA VIRGIN OLIVE OIL
SEREGO ALIGHIERI 26,90

Suggested wines: Colbaraca, Masianco

OUR FRESH SALAD

AUTUNNALE: MIXED SALAD WITH FRESH SPINACH,
FRESH GOAT CHEESE AND GRAPES MOST VINEGAR SAUCE
SEREGO ALIGHIERI (2, 10) 14,90

Suggested wines: Pian del Griso, Fresco di Masi Rosso

INVERNALE: ROMANA SALAD, ORGANIC CHICKEN, CROUTONS
AND CEASAR SALAD SAUCE (1, 7, 10) 15,90

Suggested wines: Millesimato Extra Dry, Mas'Est Marzemino

MEDITERRANEA: MIXED SALAD WITH ORANGES AND
ROASTED PRAWN TAILS (2, 10) 17,90

Suggested wines: Moxxé Ramato, Vign'Asmara

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SIDE DISHES

ROASTED POTATOES WITH ROSEMARY	5,90
GRILLED VEGETABLES	5,90
VEGETABLE BOUQUET	5,90
MIXED SALAD	5,90

CHEESES FROM LESSINIA

SELECTION OF THREE TYPICAL CHEESES FROM VERONA ACCOMPANED BY WALNUTS AND CAMPOFIORIN WINE JELLY (7, 10)	10,90
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Suggested wines: Costasera, Vaio Armaron, Mazzano

FOR OUR LITTLE GUESTS

MACCHERONCINI PASTA WITH TOMATO SAUCE (1, 8)	9,90
CHICKEN NUGGETS WITH FRIES (1, 5)	14,90

OUR HOMEMADE DESSERTS

PANDORO FROM VERONA WITH CHANTILLY AND RECIOTO CASAL DEI RONCHI SAUCE (1, 3, 7)	9,90
SCHOKOLADENMOUSSE (1, 3, 7, 10, 13)	9,90
WARM CHOCOLATE CAKE WITH CHANTILLY CREAM AND RECIOTO ANGELORUM WINE (1, 3, 7)	9,90

*Suggested wines with our dessert: Cartizze Superiore Dry
Reciotos: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato
Grappas: Grappa di Vaio, Grappa Mezzanella*

We use “zero kilometre” and organic products whenever possible. Sometimes market conditions or health and safety considerations mean we keep some foods at -18°C. Allergen traces may be found in our food as defined by Regulation UE 1169/2001.

Please inform staff of any allergies before ordering so that suitable alternative may be offered. Substance and allergen information may be found on documentation held by staff for consultation. We will be pleased to assist you in whatever way we can.

Allergens

1 Gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soy; 7 Milk; 8 Celery; 9 Mustard; 10 Sulfur dioxide; 11 Sesame seeds; 12 Lupin beans; 13 Nuts; 14 Molluscs



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Drinks Menu

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COFFEES	
ESPRESSO, CAFFÈ VERGNANO (1)	2,90
ESPRESSO DOPPIO	4,50
ESPRESSO MACCHIATO, CAFFÈ VERGNANO (1, 2)	3,20
ESPRESSO CORRETTO	5,80
ESPRESSO SHAKERATO	4,90
ESPRESSO AFFOGATO (1, 2) (Espresso with vanilla ice cream)	5,50
AMERICAN COFFEE (1)	3,90
DECAFFEINATED ESPRESSO	3,90
CAPPUCCINO (1, 2)	3,90
COFFEE WITH MILK (1, 2)	3,90
HOT OR COLD MILK (1, 2)	2,90
HOT TEA (Various types of tea)	4,50
HOT CHOCOLATE (2)	4,90
SOFT DRINKS	
SAN PELLEGRINO SPARKLING WATER	250 ml 3,60 750 ml 6,90
ACQUA PANNA STILL WATER	250 ml 3,60 750 ml 6,90
SAN PELLEGRINO ZITRONE BIO	275 ml 4,90
SAN PELLEGRINO ORANGE BIO	275 ml 4,90
SAN PELLEGRINO TONIC WATER	275 ml 4,90
SAN PELLEGRINO GINGER BEER	275 ml 4,90
SCHWEPPE'S BITTER LEMON	200 ml 4,20
SCHWEPPE'S SODA WATER	200 ml 4,20
SAN PELLEGRINO SANBITTER	90 ml 3,90
CRODINO	100 ml 4,50

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SOFT DRINKS

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COCA-COLA / COCA-COLA ZERO	330 ml	4,60
FANTA / SPRITE	330 ml	4,60
ICE TEA HONEY AND LEMON / PEACH AND ROSEMARY	330 ml	4,90
SPEZI (1, 5, 6, 7, 8)	330 ml	4,60
JUICES (Apple, Currant, Orange, Passion fruit)	200 ml	4,20
FRESHLY SQUEEZED ORANGE JUICE	200 ml	5,50
GINGER SPRITZ NON ALCOHOLIC 0% Vol.	200 ml	4,20

APERITIFS

HUGO (10) Moxxè (12%Vol.), Elderberry syrup, Soda, Lime, Mint	250 ml	8,50
BELLINI (10) Moxxè (12%Vol.), Peach juice	200 ml	8,50
MIMOSA (10) Moxxè (12%Vol.), Orange juice	200 ml	8,50
APEROL (3, 6) 11% Vol.	40 ml	6,50
APEROL SPRITZ (3, 6, 10) Moxxè (12%Vol.), Aperol (15%Vol.), Soda, Orange	250 ml	8,50
BITTER CAMPARI (3, 6) 25% Vol.	40 ml	6,50
CAMPARI SPRITZ (3, 6, 10) Moxxè (12%Vol.), Bitter Campari (25%Vol.), Soda, Orange	250 ml	8,50
CAMPARI SODA (3, 6) Bitter Campari (25%Vol.), Soda, Lemon	250 ml	8,50
CAMPARI ORANGE (3, 6) Bitter Campari (25%Vol.), Orange Juice, Orange	250 ml	€8,50
AMERICANO (3, 6, 10) Bitter Campari (25%Vol.), Martini rosso (14,4%Vol.), Soda, Angostura, Orange	200 ml	8,90
NEGRONI (3, 6, 10) Bitter Campari (25%Vol.), Martini rosso (14,4%Vol.), Gin (41%Vol.), Orange	200 ml	9,90
MARTINI ROSSO 14,4%Vol.	40 ml	6,50

BEER

PAULANER MÜNCHNER HELL (4) Alkoholfrei 0% Vol.	330 ml	4,70
PAULANER WEISSBIER (4) Alkoholfrei 0% Vol.	330 ml	4,90
PAULANER WEISSBIER ZITRONE (4, 8) 2,7% Vol.	330 ml	5,50

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BEER

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HACKER PSCHORR RADLER (4, 8) 2,5% Vol.	330 ml	4,50
HACKER PSCHORR MÜNCHNER HELL (3, 4) 5% Vol.	330 ml	4,50
FÜRSTENBERG PILS (3, 4) 4,8% Vol.	330 ml	4,40
HACKER PSCHORR WEISSBIER (4) 5,5% Vol.	330 ml	4,40

AFTER DINNER

GIN MALFY ORIGINALE 41%Vol.	40 ml	7,90
GIN THE DUKE - BIO 45%Vol.	40 ml	8,90
GIN HENDRICK'S 44%Vol.	40 ml	9,90
VODKA BELVEDERE 40%Vol.	40 ml	9,90
HAVANA CLUB 7YO 40%Vol.	40 ml	8,90
RON ZACAPA XO 40%Vol.	40 ml	15,00
CREATE YOUR LONG DRINK WITH THE ADDITION OF YOUR CHOICE OF: San Pellegrino bitter lemon, San Pellegrino tonic water, San Pellegrino ginger beer, Coca-Cola, orange juice		+4,50

SPIRITS

GRAPPA DI VAIO ARMARON 40%Vol.	40 ml	10,00
GRAPPA DI MEZZANELLA 50%Vol.	40 ml	12,00
ELISIR ALLO ZENZERO 28%Vol.	40 ml	10,00
AMARETTO DISARONNO (6) 28%Vol.	40 ml	6,80
RAMAZZOTTI (6) 30%Vol.	40 ml	6,80
AVERNA (6) 29%Vol.	40 ml	6,80

Allergens

1 Contains caffeine; 2 Lactose (milk / dairy products); 3 Contains alcohol; 4 Cereals containing gluten; 5 Preservatives; 6 Dyes; 7 Antioxidants; 8 Flavor enhancers; 9 Sweeteners

