

MASI

WINE BAR
AL DRUSCIÉ

From our kitchen *Winter 2022, Suggested pairing*

SALAMI, CHEESES AND STARTERS

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TAGLIERE DRUSCIÉ 22,00
SELECTION OF TRADITIONAL SALAMI WITH HORSERADISH, GHERKINS
AND RED CABBAGE MARINATED IN CUMIN AND ROSE DEL FAÈ WINE (7, 10)
Suggested wines: Rosa del Faé, Toar

TAGLIERE DEL CASARO 22,00
SELECTION OF CHEESES WITH NUTS, PEARS AND
CAMPOFIORIN WINE JELLY (7, 13)
Suggested wines: Conte Federico, Montepiazzo

VENISON ROAST BEEF 22,00
BUTTERMILK AND CHICORY SAUCE, CRISPY PUCCIA BRED
AND APPLE MARINATED IN VIGN'ASMARA WINE (1, 7, 12)
Suggested wines: Vign'Asmara, Fojaneghe

VITEL TONNÈ 22,00
WITH CAPERS AND RED ONION CARAMELIZED IN PASSO DOBLE WINE (2, 7)
Suggested wines: Lunatio, Passo Doble

RICE, DUMPLINGS, CREAM SOUP AND HOMEMADE PASTA

RISOTTO 19,00
WITH AMARONE COSTASERA WINE AND MONTE VERONESE CHEESE (7, 10)
Suggested wines: Grandarella, Riserva Costasera

POTATO GNOCCHI 19,00
ROE DEER MEAT RAGOÛT WITH COSTASERA WINE, CHICORY
CREAM, "FORMAGGIO DI MALGA" CHEESE FONDUE AND BITTER COCOA
CRUMBLE (1, 3, 7, 8, 10)
Suggested wines: Costasera, Terregiunte

SPAGHETTI PASTA 18,00
WITH BUTTER AND ANCHOIVES WITH LEMON AND GRANA PADANO
FOAM (1, 3, 4, 7)
Suggested wines: : Terre del Faé, Bonacosta

PUMPKIN CREAM SOUP 13,00
WITH TURNIP SAUCE AND SMOKED RICOTTA CHEESE (1, 7)
Suggested wines: Campofalco, Brolo di Campofiorin

MEATS AND VEGETABLES

VENISON FILLET 35,00
WITH SOFT POLENTA, FRIED ARTICHOKE, POMEGRANATE
AND RECIOTO AMANDORLATO DI MEZZANELLA WINE COMPOTE (1, 10)
Suggested wines: BellOvile Vermentino, Brolo Campofiorin Oro

BEEF FILLET 35,00

WITH SPECK, AMPEZZANA STYLE POTATOES AND GRILLED PAK (11)

Suggested wines: Corbec, Mazzano

LAMB RIBS 27,00

**BREADED WITH PANKO AND PISTACHIO, WASABI MAYONNAISE AND
FRENCH FRIES (1, 3, 13)**

Suggested wines: BellOvile rosso, Campolongo di Torbe

VEGETARIAN DISH 23,00

**WITH MARINATED RED CHICORY, LATTUCE WITH SESAME, "TOMINO"
CHEESE, WALNUTS(7, 8,10,11,12)**

Suggested wines: Beldosso, Mas'est Marzemino

SALADS

CAESAR SALAD AMPEZZANA 23,00

**CRUNCHY SALAD, ROASTED CHICKEN, RED BEETROOT AND
ANCHOVIES MAYONNAISE, ANCHOVIES AND PUCCIA BREAD
CROUTONS(1,3,4)**

Suggested wines: Colbaraca, Fresco di Masi rosso

FOR OUR YOUNG GUEST

MACCHERONCINI PASTA WITH TOMATO SAUCE OR MEAT RAGOÛT (1, 8) 12,00

CHICKEN CUTLET WITH FRENCH FRIES (1, 3, 5) 16,00

SWEET MOMENTS

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APPLE FRITTERS WITH CRANBERRY COMPOTE AND WHIPPED CREAM (1, 3, 7)	10,00
APPLE STRUDEL CAKE WITH VANILLA SAUCE (1, 3, 7, 13)	9,00
SACHER TORTE WITH WHIPPED CREAM (1, 3, 7)	8,00
ZUPPA INGLESE (1, 3, 4, 7, 10)	8,00
TARTS WITH VANILLA CREAM AND FRESH FRUITS (1, 3, 7)	9,00
MILLEFUILLE WITH CHANTILLY CREAM (1, 3, 7)	8,00
TRADITIONAL TIRAMISÙ (1, 3, 7)	8,00
“SBRISOLONA” OF VIALONE NANO RICE WITH GRAPPA DI VAIO (1, 3, 7, 10, 13)	10,00

DRINKS

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MINERAL STILL WATER	700 ML	3,50
MINERAL SPARKLING WATER	700 ML	3,50
SOFT DRINKS		4,00
FRUIT JUICES		4,00
APEROL SPRITZ / CAMPARI SPRITZ		5,00

COFFEES

CAFFÈ ESPRESSO		2,00
DECAFFEINATED/ TOASTED BARLEY		2,00
CAPPUCCINO		2,50

SPIRITS

GINGER ELIXIR		8,00
GRAPPA DI VAIO		8,00
GRAPPA MEZZANELLA		10,00

Cover charge 3,00 €

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

