

MASI

WINE BAR
AL DRUSCIÉ

From our kitchen *Winter 2021, Suggested pairing*

TO START: SALAMI, CHEESES AND...

€

SELECTION OF SALAMI WITH CREM, CUCUMBERS, RED CABBAGE
MARINATED WITH CUMIN AND ROSA DEL FAÈ WINE (7, 10)

18,00

Suggested wines: Rosa del Faè, Toar

SELECTION OF CHEESES, WALNUTS, PEARS AND
CAMPOFIORIN WINE JELLY (1, 7, 10)

18,00

Suggested wines: Vign'Asmara, Mas'Est Teroldego

VENISON ROAST BEEF WITH BUTTERMILK AND CHARD SAUCE,
CRUNCHY "PUCCIA" BREAD AND PASSO BLANCO WINE
MARINATED APPLE (1, 5, 7, 10)

20,00

Suggested wines: Passo Blanco, Brolo di Campofiorin Oro

RISOTTO, CREAM SOUP AND HOMEMADE PASTA

RISOTTO WITH AMARONE COSTASERA WINE
AND MONTE VERONESE CHEESE (7, 9, 12)

17,00

Suggested wines: Grandarella, Riserva Costasera

POTATO GNOCCHI WITH DEER MEAT RAGOÛT AND CHICORY
SAUCE, CHEESE FONDUE AND BITTER COCOA CRUMBLE (1, 3, 7, 8, 10)

17,00

Suggested wines: Costasera, Terregiunte

SPAGHETTI PASTA WITH BUTTER AND ANCHOIVES WITH GRANA
PADANO CHEESE, LEMON AND JUNIPER SOFT MOUSSE (1, 3, 4, 7)

16,00

Suggested wines: Conte Federico, Campofiorin

PUMPKIN CREAM SOUP WITH TURNIP TOP SAUCE
AND SMOKED RICOTTA CHEESE (7)

12,00

Suggested wines: Terre del Faè, Montepiazzo

MEATS AND VEGETABLES

VENISON FILLET WITH SOFT POLENTA, DEEP FRIED ARTICHOKE,
BLUEBERRY AND RECIOTO MEZZANELLA WINE COMPOTE (7)

32,00

Suggested wines: Vaio Armaron, Mezzanella

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

32,00

Suggested wines: Fojaneghe, Corbec

VEGETARIAN DISH WITH MARINATED RED CHICORY, LETTUCE
WITH SESAME, TOMINO CHEESE, WALNUTS AND SEREGO ALIGHIERI
COOKED GRAPE MUST DRESSING (7, 8, 11, 12)

22,00

Suggested wines: Vermentino, Bonacosta

AMPEZZANA STYLE CAESAR'S SALAD: CRUNCHY SALAD, ROASTED
CHICKEN, RED TURNIP AND ANCHOVY MAYONESE WITH CRUNCHY
"PUCCIA" BREAD (7)

20,00

Suggested wines: Pian Del Griso, Rosa Dei Masi

FOR OUR LITTLE GUEST	€
MACCHERONCINI PASTA WITH TOMATO SAUCE OR RAGOUT	10,00
CHICKEN CUTLET WITH FRENCH FRIES	15,00

SWEET MOMENTS

TRADITIONAL TIRAMISÙ (1, 3, 7)	6,00
APPLE STRUDEL WITH VANILLA SAUCE (1, 3, 5, 7, 13)	8,00
ZUPPA INGLESE (1, 3, 4, 7)	6,00
“SBRISOLONA” OF VIALONE NANO RICE WITH GRAPPA DI VAIO (7, 10, 13)	10,00
MILLEFUILLE WITH CHANTILLY CREAM (1, 3, 7)	7,00
SHORTCRUST TARTLETS WITH VANILLA CREAM AND FRESH FRUIT (1, 3, 7)	7,00

In combination with our desserts we suggest:

Valdobbiadene Superiore di Cartizze

Reciotos: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato

Spirits: Grappa di Amarone, Grappa Mezzanella

DRINKS

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

COFFEES

CAFFÈ ESPRESSO	1,50
DECAFFEINATED / TOASTED BARLEY	2,00
CAPPUCCINO	2,50

AFTER DINNER & 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

