

# MASI

WINE BAR  
AL DRUSCIÉ

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## *From our kitchen* *Winter 2021, Suggested pairing*

### **TO START: SALAMI, CHEESES AND...**

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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*

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## 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)	8,00
APPLE STRUDEL WITH VANILLA SAUCE (1, 3, 5, 7, 13)	8,00
ZUPPA INGLESE (1, 3, 4, 7)	8,00
“SBRISOLONA” OF VIALONE NANO RICE WITH GRAPPA DI VAIO (7, 10, 13)	10,00
MILLEFUILLE WITH CHANTILLY CREAM (1, 3, 7)	8,00

*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		3,50
APEROL SPRITZ / CAMPARI SPRITZ		4,50

## 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

<b>COVER CHARGE</b>	<b>3,00</b>
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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 1169/2011.

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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