

MASI® TENUTA CANOVA

Spring 2019

FROM OUR KITCHEN

SUGGESTED WINES TO ACCOMPANY

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| SELECTION OF SALUMI FROM VALPOLICELLA WITH OUR PICKLED VEGETABLES (served for 2 pax) | 15 |
| <i>Suggested wines: Conte Federico, Possessioni Rosso</i> | |
| SELECTED CHEESES FROM THE LESSINIA AREA ACCOMPANIED BY CAMPOFIORIN JELLY (served for 2 pax) | 15 |
| <i>Suggested wines: Moxxé, Brolo di Campofiorin</i> | |
| HOME-MADE GNOCCHI WITH NETTLE AND RICOTTA CHEESE | 10 |
| <i>Suggested wines: Pian del Griso, Bonacosta</i> | |
| SPICY BIGOLI WITH PILCHARD, TOMATOES AND OLIVES | 10 |
| <i>Suggested wines: Possessioni Bianco, Mas'Est Teroldego</i> | |
| TORTELLI WITH CODFISH, DILL AND CRISPY CUTTLEFISH INK | 12 |
| <i>Suggested wines: Vign'Asmara, Toar</i> | |
| WHOLE-WHEAT TAGLIATELLE WITH WHITE RAGOUT AND BLACK TRUFFLE | 12 |
| <i>Suggested wines: Campofiorin, Montepiazzo</i> | |
| RISOTTO WITH COSTASERA AND MONTE V.SE CHEESE (min. 2 pers.) | 12 |
| <i>Suggested wines: Costasera, Grandarella</i> | |
| SOUSED PIKE FISH WITH POLENTA | 13 |
| <i>Suggested wines: Passo Blanco, Frescaripa</i> | |
| CHICKEN "IN TECIA" WITH OLIVES, POTATOES AND PEPPERS | 14 |
| <i>Suggested wines: Passo Doble, Fojaneghe</i> | |
| PORK SHIN WITH HERBS AND POTATOES | 14 |
| <i>Suggested wines: BellOvile, Grandarella</i> | |
| SMOKED VEAL ROUND ROLL GLAZED WITH HONEY, WINE SAUCE AND POTATOES | 15 |
| <i>Suggested wines: Corbec, Riserva Costasera</i> | |
| GRILLED TAGLIATA OF BUFFALO WITH BABY SPINACH, CRISPY CHEESE AND WINE DRESSING | 16 |
| <i>Suggested wines: Costasera, Vaio Armaron</i> | |
| ROASTED POTATOES | 4 |
| GRILLED VEGETABLES | 4 |
| MIXED SALAD | 4 |



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Via Delaini, 1 - Loc. Sacro Cuor, 37017 Lazise del Garda – VR



MASI®

TENUTA CANOVA

FOR OUR SMALL GUEST

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| MACCHERONCINI PASTA WITH TOMATOES OR MEAT RAGÙ SAUCE | 6 |
| CHICKEN-FRIED STEAK WITH FRIES | 12 |

HOMEMADE DESSERT

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| TRADITIONAL TIRAMISÙ | 4 |
| WHITE CHOCOLATE MOUSSE WITH RASPBERRY HEART | 5 |
| WARM RICOTTA TART WITH CHERRY JAM AND MILK ICE-CREAM | 5 |
| YOGURT MOUSSE WITH STRAWBERRY AND RECIOTO WINE | 5 |
| SBRISOLONA CRUNCH CAKE WITH ALMOND AND GRAPPA OF AMARONE | 7 |

Suggested wines:

Reciotti: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato

Grappe: Grappa di Amarone, Grappa Mezzanella

DRINKS

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|--|--------|---|
| Panna mineral still water | 750 ml | 3 |
| San Pellegrino mineral sparkling water | 750 ml | 3 |
| Soft Drinks | | 3 |
| Fruits juices | | 3 |
| Aperol Spritz / Campari Spritz / Hugo | | 4 |

DIGESTIVO DELLA CASA

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| Amarone and Ginger Elixir | 5 |
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CAFFETTERIA

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|----------------------|-----|
| Espresso Pellini Top | 1,2 |
| Decaffeinated | 1,5 |
| Tostated barley | 1,5 |
| Cappuccino | 2 |

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.



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