

MASI TENUTA CANOVA

A journey to discover our wines, with the Chef's special proposals

Masi Wine Christmas



CONTE FEDERICO

TRENTODOC RISERVA

Chardonnay, Pinot Nero

An elegant sparkling wine with an unmistakable bouquet, thanks to its origins in selected vineyards of the Trentino region that are well ventilated by the Ora breezes. This wine is the fruit of the ancient expertise from the Bossi Fedrigotti family and enriches the wine range from this noble estate.



VAIO ARMARON 2015

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Corvina, Rondinella Molinara clone Serego Alighieri

An important Amarone with extraordinary power and complexity: a classic in the Italian winemaking portfolio. This is the icon wine of the historic Serego Alighieri estate and comes from the eponymous vineyard, the source it seems of the very name Amarone itself.

Its elegant personality is enhanced by the use of the Serego Alighieri clone of the Molinara grape and by ageing in cherry-wood casks, as family tradition dictates.



MEZZANELLA

RECIOTO CLASSICO DOCG

*Corvina, Rondinella,
Molinara*

Mezzanella is a Recioto wine that stands out for its complexity and for its characteristic almond aftertaste. A real rarity that comes from the eponymous vineyard, well known for its quality since the XII century, where the grapes ripen naturally in traditional drying lofts during the cold winter months

THE RANGE ALSO INCLUDES:

**CARTIZZE VALDOBBIADENE SUPERIORE DOCG, MAZZANO
AMARONE CLASSICO DOCG, CASAL DEI RONCHI RECIOTO CLASSICO DOCG**

Discover the initiatives reserved for you in our wine shop

MASI

TENUTA CANOVA

*A journey to discover our wines,
with the Chef's special proposals*

CONTE FEDERICO

TrentoDoc Riserva

Paired with

POTATO, "MORETTA" CABBAGE AND PRAWNS TERRINE
ON LENTIL SOUP



Starter

€15,00



Per glass

€7,00



Wine and food

€20,00

COLBARACA

Soave Classico Superiore DOCG Bio

Paired with

SQUID INK TORTELLI, HEART OF SEA BASS,
DILL AND SUNDRIED TOMATOES



First dish

€16,00



Per glass

€5,00



+



Wine and food

€19,00

VAIO ARMARON 2015

Amarone della Valpolicella Classico DOCG

Paired with

RED TUNA IN POLENTA CRUST, BLUEBERRIES, CELERY POUREE
AND VAIO ARMARON WINE DRESSING



Main dish

€18,00



Per glass

€15,00



+



Wine and food

€30,00

MEZZANELLA AMANDORLATO

Recioto della Valpolicella DOCG Classico

Paired with

„SFOGLIATINA DI VILAFRANCA“ (TYPICAL PUFF PASTRY DESSERT),
CHANTILLY CREAM WITH RECIOTO AMANDORLATO DI MEZZANELLA,
ITS REDUCTION AND FLAKES OF CHOCOLATE AGED ON BAMBOO RACKS „ARELE“



Dessert

€6,00



Per glass

€15,00



+



Wine and Dessert

€19,00

MASI

TENUTA CANOVA

From our kitchen
Autumn 2022 from 28th of September to 23rd December
Suggested Pairings

Appetizers

L' "OMBRA" NEI CICCHETTI: (suggested for 2 people) 15
COD FRITTERS IN MOXXÉ WINE TEMPURA, CAMPOFIORIN WINE TORTELLI
STUFFED WITH CHEESE, ARANCINI OF AMARONE COSTASERA WINE
We recommend: Conte Federico, Bell'Ovile Vermentino

SELECTION OF SALAMI AND CHEESES FROM LESSINIA HILLS 18
ACCOMPANIED BY PICKLED VEGETABLES
AND CAMPOFIORIN WINE JELLY (suggested for 2 people)
We recommend: Campofalco, Campofiorin

Pasta, cream soup and risotto

PUMPKIN AND GINGER CREAM SOUP, BARLEY 10
AND SMOKED RICOTTA CHEESE
We recommend: Canevel Diesel, Fresco di Masi Rosso

BIGOLI PASTA WITH VENETIAN STYLE DUCK RAGOUT 12
We recommend: Toar, Fojaneghe

TAGLIATELLE PASTA, WHITE RAGOUT, CIMBRO CHEESE 12
AND CEPES MUSHROOM DUST
We recommend: Campofiorin Brolo, Bell'Ovile Rosso

RISOTTO WITH AMARONE COSTASERA AND MONTE VERONESE CHEESE 15
(minimum 2 people)
We recommend: Costasera, Grandarella

Meat, fish and vegetables

CUTTLEFISH STEWED WITH PEAS AND GRILLED POLENTA 15
We recommend: Beldosso, Montepiazzo

GRILLED BUFFALO STEAK WITH RED CHICORY, CRISPY CHEESE 18
AND BALSAMIC VINEGAR DRESSING RISERVA PRIVATA BOSCAINI
We recommend: Riserva Costasera, Fojaneghe

BRAISED CHEEK BEEF IN VAIO ARMARON WINE, ENDIVE 19
AND CANOVA OLIVE OIL BAKED POTATOES
We recommend: Vaio Armaron, Corbec

RED CHICORY OF VERONA "IN SAOR" WITH SWEET&SOUR RED ONION, 12
ROSA DEI MASI WINE SOAKED RAISINS, CRUNCHY ALMONDS
AND GRILLED POLENTA
We recommend: Rosa dei Masi, Passo Doble

SIDE DISHES

ROASTED POTATOES 4
GRILLED VEGETABLES 4
MIXED SALAD 4

FOR YOUNGER GUESTS

MACCHERONCINI PASTA WITH TOMATOES OR MEAT RAGÙ SAUCE	8
CHICKEN-FRIED STEAK WITH FRIES	15

HOMEMADE DESSERTS

TRADITIONAL TIRAMISÙ	5
APPLE PIE, WITHERED FIGS WITH CANEVEL MILLESIMATO, WALNUTS AND CINNAMON CHANTILLY	6
HAZELNUT CRÈME BRÛLÉE WITH COFFEE ICE CREAM	6
SBRISOLONA CRUNCH CAKE WITH ALMOND AND GRAPPA OF AMARONE	8

Paired with our desserts we recommend:

Valdobbiadene: Superiore di Cartizze

Reciotos: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato

Grappe: Grappa di Amarone, Grappa Mezzanella

DRINKS

PANNA MINERAL STILL WATER	750 ML	3
SAN PELLEGRINO MINERAL SPARKLING WATER	750 ML	3
SOFT DRINKS		3,50
FRUIT JUICES		3,50

APERITIFS

CANEVEL-APEROL SPRITZ CANEVEL-CAMPARI SPRITZ	5
CANEVEL-HUGO CANEVEL-AMERICANO	5

DIGESTIVO DELLA CASA

GINGER ELIXIR	5
---------------	---

COFFEES

ESPRESSO	1,50
DECAFFEINATED / TOSTATED BARLEY	1,80
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.