

MASI

WINE BAR
AL DRUSCIÉ

MENU

OUR CUISINE

Territoriality, seasonality, the reworking of tradition, and a focus on local produce: these are our values. Our cuisine is an expression of an identity that has its roots in the traditions of specialist areas of production, from the Ampezzo Dolomites to Valpolicella and the Veneto as a whole.

It's a region of solid farming traditions that, together with Venice, delights in cross-cultural influences and has a readiness to experiment with new flavours.



'Wine first' is the principle underlying our concept of hospitality, which supplants the idea of wine as just a simple 'accompaniment' to food. This is why wine is shown as the main ingredient and the associated food dish has been designed to enhance and exalt it.

Our seasonal menus also have suggestions for the most suitable food and wine pairings.

The seasonal menu use the following descriptions in connection with ingredients and food preparation:



Wine as an ingredient

Food dishes in which a wine is the protagonist, and whose preparation is designed to perfectly enhance the characteristics of the wine.



Traditional Veneto dish

Food and recipes that are part of tradition for Verona and the Veneto, reinterpreted by us in a contemporary fashion.



Vegetarian dish

Dishes which are prepared without the use of meat, fish and their derivatives, as an expression of a sensitivity towards the animal kingdom and in the search for sustainability.

We use 'zero kilometre' and organic products whenever possible. To ensure availability, preserve quality, or to comply with the new health regulations on fish products, some items are stored at -18°C. Our food dishes may contain traces of allergens covered by EU Regulation 1169/2011.

Allergens listed on the menu

1 Gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soya; 7 Milk; 8 Celery; 9 Mustard; 10 Sulphur dioxide; 11 Sesame; 12 Lupins; 13 Nuts; 14 Molluscs.

Please notify us of any food intolerances before ordering so that we can find an alternative to meet your needs.

WINTER 2023

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Salami, cheeses and starters

-  **TAGLIERE DRUSCIÉ** 23
SELECTION OF TRADITIONAL SALAMI WITH HORSERADISH,
GHERKINS AND PICKLED VEGETABLES IN CUMIN AND ROSA
DEL FAÈ WINE (7, 8, 10)
Suggested wines: **Rosa del Faé, Toar**
-  **TAGLIERE DEL CASARO** 23
SELECTION OF CHEESES WITH NUTS, PEARS AND
CAMPOFIORIN WINE JELLY (7, 10, 13)
Suggested wines: **Conte Federico, Montepiazzo**
-  **VENISON ROAST BEEF** 22
BUTTERMILK AND CHICORY SAUCE, CRISPY
PUCCIA BREAD AND APPLE MARINATED IN PASSO BLANCO WINE (1, 7, 10, 13)
Suggested wines: **Passo Blanco, Fojaneghe**
-  **VITEL TONNÈ** 22
WITH CAPERS AND RED ONION CARAMELIZED IN PASSO DOBLE WINE (3, 5, 4)
Suggested wines: **Lunatio, Passo Doble**

Rice, pasta, dumplings and cream soup

-  **RISOTTO WITH AMARONE COSTASERA WINE** 20
AND MONTE VERONESE CHEESE (7, 8, 10)
Suggested wines: **Grandarella, Riserva Costasera**
-  **POTATO GNOCCHI** 20
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** 19
WITH BUTTER AND ANCHOVIES WITH LEMON AND GRANA
PADANO FOAM (1, 3, 4, 7)
Suggested wines: **Terre del Faé, Bonacosta**
-  **PUMPKIN CREAM SOUP** 15
WITH TURNIP SAUCE AND SMOKED RICOTTA CHEESE (7)
Suggested wines: **Campofalco, Brolo Campofiorin**

Meats and vegetables

-  **VENISON FILLET** 37
 WITH SOFT POLENTA, FRIED ARTICHOKE, POMEGRANATE
 AND RECIOTO AMANDORLATO DI MEZZANELLA WINE COMPOTE (1, 10)
 Suggested wines: **Vaio Armaron, Mezzanella**
-  **BEEF FILLET** 37
 WITH SPECK, AMPEZZANA STYLE POTATOES,
 AND RED CHICORY MARINATED WITH CORBEC WINE (10)
 Suggested wines: **Corbec, Mazzano**
- LAMB RIBS** 33
 BREADED WITH PANKO AND PISTACHIO,
 WASABI MAYONNAISE AND FRENCH FRIES (1, 3, 13)
 Suggested wines: **BellOvile rosso, Campolongo di Torbe**
-  **VEGETARIAN DISH** 25
 WITH MARINATED RED CHICORY, LATTUCE WITH SESAME
 "TOMINO" CHEESE, WALNUTS AND COOKED GRAPE MUST
 SEREGO ALIGHIERI (7, 10, 11, 13)
 Suggested wines: **Beldosso, Mas'est Marzemino**

Salad

- CAESAR SALAD AMPEZZANA** 23
 CRUNCHY SALAD, ROASTED CHICKEN, RED BEETROOT MAYONESE,
 ANCHOVIES AND PUCCIA BREAD CROUTONS (1, 3, 4)
 Suggested wines: **Colbaraca, Fresco di Masi Rosso**

For young guest

- MACCHERONCINI PASTA WITH TOMATO SAUCE OR MEAT RAGOÛT** (1, 3, 8) 13
- CHICKEN CUTLET WITH FRENCH FRIES** (1, 3, 5) 16



Wine as an
ingredient



Traditional
Veneto dish



Vegetarian
dish

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Sweet moments

APPLE FRITTERS WITH CRANBERRY COMPOTE AND WHIPPED CREAM ^(1,3,7)	10
APPLE STRUDEL CAKE WITH VANILLA SAUCE ^(1,3,7,13)	9
SACHERTORTE WITH WHIPPED CREAM ^(1,3,7)	8
CREMA CATALANA ^(3,7)	9
TARTS WITH VANILLA CREAM AND SEASONAL MIXED FRUITS ^(1,3,7)	9
MILLEFUILLE WITH CHANTILLY CREAM ^(1,3,7)	8
 TRADITIONAL TIRAMISÙ ^(1,3,7)	8
 "SBRISOLONA" OF VIALONE NANO RICE WITH GRAPPA DI VAIO ^(1,3,7,10,13)	10

In combination with our desserts we recommend:

Valdobbiadene: **Millesimato Extra Dry**;

Reciotos: **Angelorum, Casal dei Ronchi, Mezzanella Amandorlato**;

Grappas: **Grappa di Amarone, Grappa Mezzanella**



Traditional
Veneto dish

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DRINKS

MINERAL STILL WATER	700 ML	3,50
MINERAL SPARKLING WATER	700 ML	3,50
SOFT DRINKS		4
FRUIT JUICES		4
CANEVEL APEROL SPRITZ / CANEVEL CAMPARI SPRITZ		6

COFFEES

ESPRESSO		2
DECAF / ROASTED BARLEY		2
CAPPUCCINO		2,50

DIGESTIVE AND GRAPPA

GINGER ELIXIR		8
GRAPPA DI VAIO		8
GRAPPA MEZZANELLA		10

Cover charge 3 €

