

Winter 2018/2019

FROM OUR KITCHEN

SUGGESTED WINES TO ACCOMPANY

SELECTION OF SALUMI FROM VALPOLICELLA WITH OUR PICKLED VEGETABLES (served for 2 persons)	18
<i>Suggested wines: Conte Federico, Toar</i>	
SELECTED CHEESES FROM THE LESSINIA AREA ACCOMPANIED BY CAMPOFIORIN JELLY (served for 2 persons)	18
<i>Suggested wines: Moxxé, Brolo di Campofiorin</i>	
PUMPKIN AND BARLEY CREAM SOUP WITH SMOKED CHEESE	12
<i>Suggested wines: Pian del Griso, Bonacosta</i>	
HOME-MADE BIGOLI WITH DUCK RAGÔUT, GRANDARELLA WINE AND CITRUS GREMOLATA	14
<i>Suggested wines: Vign'Asmara, Grandarella</i>	
RISOTTO WITH COSTASERA AND MONTE VERONESE CHEESE (minimum 2 persons)	16
<i>Suggested wines: Costasera, Corbec</i>	
TOMINO CHEESE WITH ROASTED RADICCHIO, NUTS AND COOKED GRAPE MUST SEREGO ALIGHIERI	14
<i>Suggested wines: Passo Doble, Mas'Est Marzemino</i>	
FENNEL SALAD WITH ORANGES, OLIVES AND SMOKED TROUT	16
<i>Suggested wines: Passo Blanco, Fojaneghe</i>	
FILLET OF BEEF WITH SMOKED HAM, ROASTED POTATOES AND TOAR VALPOLICELLA WINE DRESSING	27
<i>Suggested wines: Toar, Vaio Armaron</i>	
FILLET OF DEER WITH POLENTA, CRISPY ARTICHOKE AND CRANBERRY-MEZZANELLA JAM	27
<i>Suggested wines: Riserva Costasera, Mezzanella</i>	
ROASTED POTATOES	5
GRILLED VEGETABLES	6
MIXED SALAD	5



FOR OUR SMALL GUESTS

MACCHERONCINI PASTA WITH TOMATOES OR MEAT RAGÙ SAUCE	7
CHICKEN-FRIED STEAK WITH FRIES	14

HOMEMADE DESSERT

TRADITIONAL TIRAMISÙ	6,5
APPLE PIE WITH DRIED FIGS AND WALNUTS ON CINNAMON CREAM	6,5
RECIOTO ANGELORUM WINE MOUSSE WITH CANDIED PEARS AND CHOCOLATE CHUNKS	6,5
SBRISOLONA CRUNCH CAKE WITH ALMOND AND GRAPPA DI VAIO	8

Suggested wines:

*Valdobbiadene: Superiore di Cartizze, Recioto: Angelorum, Casal dei Ronchi, Mezzanella Amandorlato
Grappe: Grappa di Amarone, Grappa Mezzanella*

DRINKS

Panna Mineral Still Water	750 ml	3,5
San Pellegrino Sparkling	750 ml	3,5
Soft Drinks		3,5
Fruit Juices		3,5
Aperol Spritz / Campari Spritz		4,5

DIGESTIVO DELLA CASA

Amarone and ginger elixir	5
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CAFFETTERIA

Caffè espresso Pellini Top	1,5
Decaffeinated	2
Toasted barley	2,5
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.*



Col Druscié, 1778 m - 32043 Cortina d'Ampezzo - BL

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