

MASI

TENUTA CANOVA

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 hinterland of Lake Garda 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, starting with the Chef's specials, which change periodically, 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 Chef's specials and the seasonal menus both 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.



Slow Food Presidium

Protecting and safeguarding small and topographically typical examples of farm produce: quality, indigenous foods made in a traditional 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.

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

COSTASERA "LUNAR", YEAR OF THE SNAKE

from October 23rd to November 26th 2024

STARTER

MOXXÉ DEL RE

OLTREPÒ PAVESE PINOT NERO DOCG
METODO CLASSICO BRUT



Moxxé del Re is the Masi's Metodo Classico made with Pinot Nero grapes from the Oltrepò Pavese region. It is Spumante with a fine, long-lasting perlage and delicate aromas of citrus fruit, hay, and alfalfa. Intense drinkability and freshness.



Scan the QR Code
and find out
more about wine

Paired with

JERUSALEM ARTICHOKE CREAM SOUP,
HOMEMADE "CARNE SALÀ" BEEF TARTARE
AND CRUMBS OF SALTED SBRISOLONA

(1, 3, 7, 10, 13)



Starter
€ 12,00



Per glass
€ 7,00



Wine & Food
~~€ 19,00~~ € 18,00

FIRST COURSE

COSTASERA LUNAR SNAKE EDITION 2019

AMARONE DELLA VALPOLICELLA
CLASSICO DOCG



The iconic Amarone Costasera celebrates the Lunar New Year every year with an exclusive bottle in limited edition. A tribute to Chinese tradition and the strong bond that Masi shares with Eastern culture. The *Snake* is a symbol of wisdom and intuition, and it is an astrological sign much admired for its beauty and intelligence.



Scan the QR Code
and find out
more about wine

Paired with

TORTELLI STUFFED
WITH DUCK RAGOÛT,
CIMBRO CHEESE FONDUE
AND BALSAMIC VINEGAR
"RISERVA PRIVATA BOSCAINI"

(1, 3, 7, 8, 10)



First course
€ 14,00



Per glass
€ 12,00



Wine & Food
~~€ 26,00~~ € 24,00

'Wine first'. Faithful to the inspiration of our Wine Bars, the Chef offers you original dishes designed to enhance the character and personality of the selected wines, for an unprecedented tasting experience.

MAIN COURSE

COSTASERA 2009 AMARONE DELLA VALPOLICELLA CLASSICO DOCG



This is Masi's gentle giant. The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area – Corvina, Rondinella and Molinara – are laid out on bamboo racks to concentrate their aromas during the winter months.



Scan the QR Code and find out more about wine

Paired with

STEWED WILD BOAR WITH COSTASERA, CELERIAC POUREE, BLUEBERRIES AND BLACK CABBAGE

(5, 7, 10)



Main course
€ 19,00



Per glass
€ 25,00



Wine & Food
~~€ 44,00~~ € 42,00

DESSERT

ANGELORUM RECIOTO DELLA VALPOLICELLA CLASSICO DOCG



The sweet red dessert wine traditional in Valpolicella produced from the Veronese grapes Corvina, Rondinella and Molinara dried in the winter months in the fruit.



Scan the QR Code and find out more about wine

Paired with

BABÀ WITH ANGELORUM, DOUBLE CHANTILLY VANILLA-GIANDUIA AND FLAKES OF CHOCOLATE REFINED OF THE BAMBOO RACKS "ARELE"

(1, 3, 5, 7, 10, 13)



Dessert
€ 6,00



Per glass
€ 11,00




~~€ 17,00~~ € 15,00

AUTUMN 2024 *from 25th of September*

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Appetizers

 **L'“OMBRA” NEI CICCHETTI** (SUGGESTED FOR 2 PEOPLE) 16
COD FRITTERS IN MOXXÈ WINE TEMPURA,
CAMPOFIORIN WINE TORTELLI PASTA STUFFED WITH CHEESE,
ARANCINI OF AMARONE COSTASERA WINE (1, 3, 4, 5, 7, 8, 10)

We recommend: **Conte Federico, BellOvile Vermentino**

 **FIOCCO DI CULATELLO HAM AGED IN ROSA DEI MASI WINE,** 18
LIGHTLY SMOKED BURRATA CHEESE, SUNDRIED TOMATOES
AND WHEAT WAFFLES (1, 7, 10)

We recommend: **Terre del Faè, Rosa dei Masi**

 **SELECTION OF SALAMI AND CHEESES FROM LESSINIA** 20
PICKLED VEGETABLES WITH MASIANCO
AND CAMPOFIORIN WINE JELLY (SUGGESTED FOR 2 PEOPLE) (7, 8, 10)

We recommend: **Moxxè del Re, Brolo di Campofiorin Oro**


Pasta and risotto

 **PUMPKIN AND GINGER CREAM SOUP,** 12
PEARL BARLEY AND FORMAGGELLA CHEESE AGED IN HAY (7, 8)

We recommend: **Pian del Griso, Poderi del BellOvile Rosso**

 **TORTELLI WITH HEART OF PERO MISSO FROM LESSINIA,** 15
CAMPOFIORIN WINE DROPS, SMOCKED CACIORICOTTA CHEESE
AND AMARETTO CRUMBS (1, 3, 5, 7, 10)

We recommend: **Colbaraca, Campofiorin**

 **WHOLE WHEAT TAGLIATELLE,** 15
WHITE RAGÔUT WITH VIGN'ASMARA WINE,
CIMBRO DELLA LESSINIA CHEESE AND BLACK TRUFFLE (1, 3, 7, 8, 10)

We recommend: **Vign'Asmara, Toar**

 **RISOTTO WITH AMARONE COSTASERA** 16
AND MONTE VERONESE CHEESE (MIN. 2 PEOPLE) (7, 8, 10)

We recommend: **Costasera, Grandarella**

For younger guests

MACCHERONCINI WITH TOMATOES OR MEAT RAGÙ SAUCE (1, 3, 8) 8

CHICKEN-FRIED STEAK WITH FRIES (1, 3, 5) 15

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Meat, Fish and Vegetables

-  **TOMINO CHEESE IN CORN CRUST,** 15
RED CABBAGE, SPICY PEAR MUSTARD AND NUTS (3, 5, 7, 9, 13)
We recommend: **Possessioni Bianco, Passo Doble**
-  **TRADITIONAL BACCALÀ (CODFISH),** 18
POLENTA OF *MARANELLO* CORN
AND BLACK SESAME CHIPS (1, 4, 7, 10, 11)
We recommend: **Canevel San Biagio, Fresco di Masi Rosso**
- ORGANIC CHICKEN "IN TECIA" WITH OLIVES,** 16
LOCAL POTATOES AND PEPPERS (1, 5, 7, 10, 13)
We recommend: **Rosa del Faè, Fojaneghe**
-  **GRILLED BUFFALO STEAK** 19
WITH BABY SPINACH, PAPRIKA CRACKER
AND BALSAMIC VINEGAR RISERVA PRIVATA BOSCAINI (1, 5, 10)
We recommend: **Riseva Costasera, Corbec**
-   **BRASED CHEEK BEEF WITH VAIO ARMARON AND HONEY** 21
ENDIVE AND VALPOLICELLA OLIVE OIL BAKED POTATO (7, 10)
We recommend: **Vaio Armaron, Terregiunte**

Side dishes

- FRENCH FRIES** 5
ROASTED POTATOES 5
GRILLED VEGETABLES 5
MIXED SALAD 5

Homemade dessert

-  **TRADITIONAL TIRAMISÙ** (1, 3, 7) 5
-  **„PISSOTTA“ CAKE WITH GRAPES AND SEREGO ALIGHIERI OLIVE OIL,** 6
MUST ICE CREAM AND MEZZANELLA WINE DROPS (1, 3, 5, 7, 10, 13)
- HAZELNUT CREME BRULEE WITH COFFEE ICE CREAM** (1, 3, 7, 13) 6
-  **TRADITIONAL MIGNON PASTRIES** (SUGGESTED FOR 2 PEOPLE) (1, 3, 7, 10, 13) 7
-   **SBRISOLONA CRUNCH CAKE** 9
WITH ALMOND AND GRAPPA OF AMARONE (1, 3, 7, 10, 13)

In combination with our desserts we recommend:
Valdobbiadene: **Millesimato Extra Dry**;
Recioto: **Angellorum, Casal dei Ronchi, Mezzanella Amandorlato**;
Grappa: **Grappa di Amarone, Grappa Mezzanella**

Cover charge: Hospitality is our speciality...cover charge is offered to make you feel at home. Enjoy your tasting!



Wine as an
ingredient



Traditional
Veneto dish



Slow Food
presidium



Vegetarian
dish

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DRINKS

“PANNA” NATURAL WATER	750 ML	3
“SAN PELLEGRINO” SPARKLING WATER	750 ML	3
SOFT DRINKS		4
FRUIT JUICES		4

APERITIF

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

HOME DIGESTIVE LIQUEUR

GINGER ELIXIR		5
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COFFEES

ESPRESSO		1,50
DECAF / ROASTED BARLEY		2
CAPPUCCINO		2

