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.



Paired with

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

(1, 3, 7, 10, 13)



FIRST COURSE

COSTASERA LUNAR SNAKE EDITION 2019

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



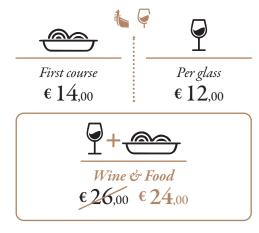
The iconic Amarone Costasera celebrates the Lunar New Year every year with an exclusive bottle in limited edition. A tribute to Chinese tradition and the strong bond that Masi shares with Eastern culture. The *Snake* is a symbol of wisdom and intuition, and it is an astrological sign much admired for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



Paired with

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

(1, 3, 7, 8, 10)



'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.



Paired with

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

(5, 7, 10)



DESSERT

ANGELORUM RECIOTO DELLA VALPOLICELLA CLASSICO DOCG



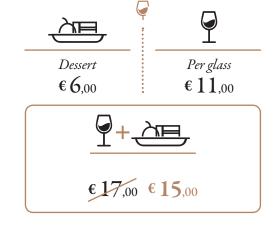
The sweet red dessert wine traditional in Valpolicella produced from the Veronese grapes Corvina, Rondinella and Molinara dried in the winter months in the fruit.



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)



	AUTUMN 2024 from 25th of September	€
	Appetizers	
	L'"OMBRA" NEI CICCHETTI (SUGGESTED FOR 2 PEOPLE) 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)	16
	We recommend: Conte Federico, BellOvile Vermentino	
Ģ	FIOCCO DI CULATELLO HAM AGED IN ROSA DEI MASI WINE, LIGHTLY SMOKED BURRATA CHEESE, SUNDRIED TOMATOES AND WHEAT WAFFLES (1,7,10)	18
	We recommend: Terre del Faè, Rosa dei Masi	
	SELECTION OF SALAMI AND CHEESES FROM LESSINIA PICKLED VEGETABLES WITH MASIANCO AND CAMPOFIORIN WINE JELLY (SUGGESTED FOR 2 PEOPLE) (7, 8, 10)	20
	We recommend: Moxxè del Re, Brolo di Campofiorin Oro	
	Pasta and risotto	
V	PUMPKIN AND GINGER CREAM SOUP, PEARL BARLEY AND FORMAGGELLA CHEESE AGED IN HAY (7,8)	12
	We recommend: Pian del Griso, Poderi del BellOvile Rosso	
VO	TORTELLI WITH HEART OF PERO MISSO FROM LESSINIA, CAMPOFIORIN WINE DROPS, SMOCKED CACIORICOTTA CHEESE AND AMARETTO CRUMBS (1, 3, 5, 7, 10)	15
	We recommend: Colbaraca, Campofiorin	
	WHOLE WHEAT TAGLIATELLE, WHITE RAGÔUT WITH VIGN'ASMARA WINE, CIMBRO DELLA LESSINIA CHEESE AND BLACK TRUFFLE (1, 3, 7, 8, 10)	15
	We recommend: Vign'Asmara, Toar	
VOL F	RISOTTO WITH AMARONE COSTASERA AND MONTE VERONESE CHEESE (MIN. 2 PEOPLE) (7, 8, 10)	16
	We recommend: Costasera, Grandarella	
	For younger guests	

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

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

8

15

Meat, Fish and Vegetables

V	TOMINO CHEESE IN CORN CRUST, RED CABBAGE, SPICY PEAR MUSTARD AND NUTS (3, 5, 7, 9, 13)	15
	We recommend: Possessioni Bianco, Passo Doble	
6	TRADITIONAL BACCALÀ (CODFISH), POLENTA OF <i>MARANELLO</i> CORN AND BLACK SESAME CHIPS (1, 4, 7, 10, 11)	18
	We recommend: Canevel San Biagio, Fresco di Masi Rosso	
	ORGANIC CHICKEN "IN TECIA" WITH OLIVES, LOCAL POTATOES AND PEPPERS (1, 5, 7, 10, 13)	16
	We recommend: Rosa del Faè, Fojaneghe	
Ģ	GRILLED BUFFALO STEAK WITH BABY SPINACH, PAPRIKA CRACKER AND BALSAMIC VINEGAR RISERVA PRIVATA BOSCAINI (1,5,10)	19
	We recommend: Riseva Costasera, Corbec	
	BRASED CHEEK BEEF WITH VAIO ARMARON AND HONEY ENDIVE AND VALPOLICELLA OLIVE OIL BAKED POTATO (7,10)	21
	We recommend: Vaio Armaron, Terregiunte	
	Side dishes	
	FRENCH FRIES	5
	ROASTED POTATOES GRILLED VEGETABLES	5
	MIXED SALAD	5
	Homemade dessert	
	TRADITIONAL TIRAMISÙ (1, 3, 7)	5
Ģ	"PISSOTTA" CAKE WITH GRAPES AND SEREGO ALIGHIERI OLIVE OIL, MUST ICE CREAM AND MEZZANELLA WINE DROPS (1, 3, 5, 7, 10, 13)	6
	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
€ Ç	SBRISOLONA CRUNCH CAKE WITH ALMOND AND GRAPPA OF AMARONE (1, 3, 7, 10, 13)	9
	In combination with our desserts we recommend: Valdobbiadene: Millesimato Extra Dry; Recioto: Angelorum, 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!

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
COFFEES		
ESPRESSO		1,50
DECAF / ROASTED BARLEY		2
CAPPLICCINO		2

