

MASI

WINE BAR
MUNICH

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 Italian dish

Food and recipes that are part of tradition from Veneto and Italy, 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.

Drinks Allergens

A Contains caffeine; B Lactose (milk / dairy products); C Contains alcohol; D Cereals containing gluten; E Preservatives; F Dyes; G Antioxidants; H Flavor enhancers; I Sweeteners J Sulfur dioxide

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

Aperitifs with Masi €

APEROL SPRITZ (C, F, J) MASI Moxxé Brut, Aperol, Soda	9
CAMPARI SPRITZ (C, F, J) MASI Moxxé Brut, Bitter Campari, Soda	9
BELLINI (C, J) MASI Moxxé Rosé, White Peach Purée, Peach Bitters	11
FOAMY MIMOSA (C, J) MASI Moxxé Brut, Orange Foam, Orange Bitters	11
AMERICANO DELLA CASA (C, F, J) MASI Campofiorin, Bitter Campari, Red Vermouth, Soda,	12
AMERICANO CLASSICO (C, F) Bitter Campari, Red Vermouth, Soda	12
FRESCO TONIC (C, J) MASI Fresco di Masi Bianco, Gin, Tonic	12
FLUFFY GARIBALDI (C, F) Bitter Campari, Whipped Orange Juice, Orange Bitters	13
NEGRONI CLASSIC (C, F, J) Gin, Bitter Campari, Red Vermouth	13
SBAGLIATO (C, F, J) Canevel Brut Setàge, Bitter Campari, Red Vermouth, Gin	13
ROSE-IT (C, J) Rosa dei Masi, Mermaid Pink Gin, Raspberry smoothie	14

House Negronis - each 13€

NEGRONI #1 (C, F, J) MASI Campofiorin, Gin, Bitter Campari, Red Vermouth
NEGRONI #2 (C, F, J) Orange Oil infused Gin, Lemon Thyme, Bitter Campari, Red Vermouth [rapid aged with cherry wood]
NEGRONI #3 (C, F, J) MASI Passo Doble, Bergamotte, Bitter Campari, Amaro
NEGRONI #4 (C, F, J) MASI Masiatico, Suze, White Vermouth, Lemon Balm

All Negronis are exclusively bottled and will be served at table. For larger groups or thirsty friends we also offer whole bottles of our crafted Negroni-varieties

Signatures	€
ESPRESSO MARTINI (A, C) Vodka, Cardamom, Orange oil, Cascara, Coffee Liqueur, Espresso	14
CLARIFIED WINE PUNCH (B, C) MASI Bonacosta, Dark Rum, Lime Juice, Licorice, Ginger [milk clarified]	13
VELO VERDE (C, J) White Port, Dry sherry, Pistachio, Verjus, Green Walnut	12
TERRAZZA MARTINI (C, J) MASI Beldosso Lugana (13% Vol), Elderflower, Orange Liqueur (40% Vol), Cucumber	12
MASI MANHATTAN (C, J) Bourbon Whiskey, MASI Angelorum Classico, Italian Vermouth, Orange Bitters	14
MILANO VERONA (C, F, J) MASI Campofiorin, Bitter Campari, China Liqueur, Soda	13
VIBRANTE SMASH [alc. free] (F) Martini Vibrante, Mint Syrup, Lemon Juice	10
TOLEDO [alc. free] (B) Cherry, Butter, Lapacho, Lime Juice, Simple Syrup [milk clarified]	10

Classic cocktails

WHISKEY SOUR (C) Bourbon Whiskey, Lemon Juice, Simple Syrup, Foamer	13
DAIQUIRI (C) White Rum, Lime Juice, Simple Syrup	12
MARGARITA (C) Blanco tequila, Lime Juice, Orange Liqueur	13
GIN FIZZ (C) Gin, Lemon Juice, Simple Syrup, Soda	13
OLD FASHIONED (C) Bourbon Whiskey, Simple Syrup, Bitters	15
PENICILLIN (C) Bourbon Whiskey, Lemon Juice, Ginger, Peated Whiskey	15
VIEUX CARÉE (C, J) Rye Whiskey, Cognac, Italian Vermouth, benedictine Liqueur, Bitters	15
COSMOPOLITAN (C) Vodka, Orange Liqueur, Lime Juice, Cranberry Juice	12
MOSCOW MULE (C) Vodka, Cucumber, Lime Juice, Ginger Beer	13
MARTINI COCKTAIL (C) Gin or Vodka, Dry Vermouth, Olive or Lemon Twist	13

Many more classic Cocktails are available!
Please ask our staff for your favorite drink or recommendations.

SPIRITS

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Grappa

GRAPPA DI VAIO (40% Vol) Grappa di Amarone <i>SEREGO ALIGHIERI</i>	7
GRAPPA DI MEZZANELLA (50% Vol) Grappa di Amarone <i>MASI</i>	8
ELISIR ALLO ZENZERO (28% Vol)	7

Liqueurs

GALLIANO L'AUTENTICO (42% Vol)	9
ANTICA DISTILLERIA QUAGLIA LIMONCELLO (28% Vol)	8
ITALICUS ROSOLIO (20% Vol)	9
AMARO AVERNA (29% Vol)	8
AMARO MONTENEGRO (23% Vol)	8
AMARO RAMAZZOTTI (30% Vol)	8
ANTICA DISTILLERIA QUAGLIA SAMBUCA (40% Vol)	8
BRAULIO AMARO ALPINO (21% Vol)	8
CHARTREUSE JAUNE (43% Vol)	11
CHARTREUSE VERTE (55% Vol)	11
FERNET BRANCA (39% Vol)	8
ANTICA DISTELLERIA QUAGLIA AMARETTO (25% Vol)	8
ANTICA DISTELLERIA QUAGLIA NOCCIOLA (HASELNUSS) (25% Vol)	8
ANTICA DISTELLERIA QUAGLIA PINO MUGO (PINIENSPROSSEN) (35% Vol)	8
FRANGELICO (20% Vol)	8
NUESTRA SOLEDAD SAN MATATLAN MEZCAL (45% Vol)	9

Cognac

HENNESSY VS COGNAC (40% Vol)	10
HENNESSY VSOP COGNAC (40% Vol)	16
HENNESSY XO (40% Vol)	39

Gin

BOMBAY SAPPHIRE BRITISH GIN (40% Vol)	9
HENDRICKS BRITISH GIN (41,4% Vol)	10
SIPSMITH LONDON DRY BRITISH GIN (41,6% Vol)	10
SIPSMITH VJOP BRITISH GIN (57,7% Vol)	11
BERTO GIN OLD TOM ITALIAN GIN (43% Vol)	9
BERTO GIN ITALIAN GIN (43% Vol)	9
MALFY CON ARANCIA ITALIAN GIN (41% Vol)	10
MALFY CON LIMONE ITALIAN GIN (41% Vol)	10
MALFY GIN ORIGINALE ITALIAN GIN (41% Vol)	10

Rum

BANKS 5 YR (43% Vol)	9
FLOR DE CANA RUM 12 JAHRE (40% Vol)	10
MILLIONARIO 15 JAHRE (40% Vol)	12
PLANTATION XO 20TH ANNIVERSARY RUM (40% Vol)	11
RON ZACAPA 23 SOLERA RUM (40% Vol)	18

Tequila

TEQUILA ARETTE BLANCO (38% Vol)	8
TEQUILA ARETTE FUERTE (50,50% Vol)	10
TEQUILA ARETTE REPOSADO (38% Vol)	9
TEQUILA ARETTE ANEJO (38% Vol)	11

Whisky and Bourbon

JHONNIE WALKER BLACK LABEL WHISKY (40% Vol)	10
JHONNIE WALKER RED LABEL (40% Vol)	8
MICHTERS SMALL BATCH ORIGINAL SOUR MASH WHISKEY (43% Vol)	15
WILD TURKEY 101 PROOF WHISKY (50,50% Vol)	8
WOODFORD RESERVE WHISKEY (43% Vol)	10
DALMORE 12 JAHRE WHISKY (40% Vol)	14
GLENMORANGIE 10 JAHRE WHISKY (40% Vol)	11
GLENMORANGIE 18 JAHRE (43% Vol)	21
MACALLAN 15 JAHRE TRIPLE CASK WHISKY (43% Vol)	24
ARRAN AMARONE FINISH WHISKY (50% Vol)	10
LAPHROAIG 10 JAHRE WHISKY (40% Vol)	11
SUNTORY HIBIKI JAPANESE HARMONY WHISKY (43% Vol)	19
WILD TURKEY KENTUCKY STRAIGHT RYEWHSKEY (40,50% Vol)	10
MACALLAN 12 JAHRE SHERRY OAK WHISKY (40% Vol)	19

BEVERAGE

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Mineral Water

SAN PELLEGRINO SPARKLING WATER	250 ml	4,50
	750 ml	7,60
ACQUA PANNA STILL WATER	250 ml	4,50
	750 ml	7,60

Soft Drinks

SAN PELLEGRINO LIMONATA BIO	275 ml	5,60
SAN PELLEGRINO ARANCIA BIO	275 ml	5,60
TONIC WATER FEVER TREE	275 ml	5,60
CRODINO (C)	100 ml	4,90
COCA-COLA / COCA-COLA ZERO (A, E, F)	330 ml	5,60
ICE TEA LEMON	330 ml	5,60
SPEZI (A, E, F, G, H)	330 ml	5,60
JUICES	200 ml	6,90
FRESHLY SQUEEZED ORANGE JUICE	200 ml	6,90

Beer

HELL BEER (D)	300 ml	4,90
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Coffees

ESPRESSO (A)	3,20
ESPRESSO DOPPIO (A)	5,50
ESPRESSO MACCHIATO (A, B)	3,60
ESPRESSO CORRETTO (A, C)	7,80
AMERICAN COFFEE (A)	4,50
DECAFFEINATED ESPRESSO	4,50
CAPPUCCINO (A, B)	4,50
COFFEE WITH MILK (A, B)	4,50
HOT TEA	4,90
HOT CHOCOLATE (B)	5,90

SUMMER 2024

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-  **CICCHETTI DI-VINI** (SUGGESTED FOR 2 PEOPLE) 19
 CRISPY TORTELLI WITH CONTE FEDERICO WINE AND HEART OF CAPRESE,
 COUNTRY STYLE MEATBALLS,
 ARANCINI OF VIALONE NANO RICE WITH AMARONE COSTASERA (1, 3, 5, 7, 10)
We Raccomend: Conte Federico, Rosa dei Masi
- EXTRA VIRGIN OLIVE OIL FOCACCIA,** 20
 PARMA HAM, BUFFALO MOZZARELLA,
 CHERRY TOMATOES AND BASIL (1, 7)
We Raccomend: Terre del Faè, Fresco di Masi Rosso
-  **HOMEMADE BRESAOLA AGED IN CAMPOFIORIN WINE,** 20
 BURRATA CHEESE AND SUNDRIED CHERRY TOMATOES (1, 7, 10)
We Raccomend: Campofalco, Brolo di Campofiorin Oro
-  **SELECTION OF SALAMI AND CHEESES FROM LESSINIA** 22
 WITH MASIANCO WINE PICKLED VEGETABLES
 AND CAMPOFIORIN WINE JELLY
 (SUGGESTED FOR 2 PEOPLE) (7, 8, 10)
We Raccomend: Moxxé del Re, Grandarella
-  **RED TUNA CARPACCIO,** 24
 SPRING SALAD, LUNATIO WINE DRESSING, DRIED TOMATOES
 AND GARDA LAKE OLIVES (4, 5)
We Raccomend: Moxxé Rosé, Lunatio
-  **SPAGHETTONI OF FRESH PASTA,** 18
 WITH TOMATOES SAUCE, BASIL AND GRANA PADANO CHEESE (1, 3, 7, 8)
We Raccomend: Rosa dei Masi, Fresco di Masi Bianco
-  **RICOTTA AND DANDELION GNOCCHI,** 19
 CIMBRO CHEESE AND CRUNCHY SAGE (1, 3, 5, 7)
We Raccomend: Colbaraca, Montepiazzo
-  **RISOTTO WITH AMARONE COSTASERA WINE** 22
 WITH MONTE VERONESE CHEESE FLAKES (7, 8, 10)
We Raccomend: Costasera, Terregiunte
-  **GRILLED VEGETABLES CARPACCIO,** 19
 COOKED GRAPE MUST SEREGO ALIGHIERI
 AND GOAT CHEESE FONDUE (7, 10, 13)
We Raccomend: Beldosso, Toar
-  **HAMBURGER OF ANGUS FROM ARGENTINE VALLEY,** 22
 WITH CRISPY BACON, MELTED PROVOLA CHEESE, MASI SAUCE
 AND CHIPS (1, 3, 5, 7, 10)
We Raccomend: Corbec, Riserva Costasera
-  **LOW TEMPERATURE COOKED PORK RIBS,** 25
 CAMPOFIORIN BBQ SAUCE, WHITE CABBAGE AND CHIPS (5, 7, 8, 10)
We Raccomend: Campofiorin, Vaio Armaron
-  **GRILLED OCTOPUS TENTACLES,** 28
 SUMMER "CAPONATINA", ROASTED CHERRY TOMATOES
 AND SWEET&SOUR WITH ROSA DEL FAÉ (4, 8, 10)
We Raccomend: Rosa del Faé, Possessioni Rosso



Wine as an
ingredient










Traditional
Italian dish



Vegetarian
dish

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Dessert

-  **TRADITIONAL TIRAMISÙ** (1, 3, 7) 9
-  **YOGURT MOUSSE,**
CRUNCHY BISCUITS AND COULIS OF MANGO
AND CANEVEL MILLESIMATO WINE (1, 3, 7, 10) 10
-   **CRÈME BRULÉE** ITH PISTACHIO AND COFFEE ICE CREAM (1, 3, 5, 7, 13) 11
-    **WHITE CHOCOLATE SEMIFREDDO,**
DARK CHOCOLATE CRUMBLE AND RED FRUITS SAUCE
WITH RECIOTO DI MEZZANELLA WINE (1, 3, 7, 10, 13) 11
-  **SBRISOLONA TRADITIONAL CRUNCH CAKE**
WITH RICE, ALMONDS AND GRAPPA OF AMARONE
(SUGGESTED FOR 2 PEOPLE) (1, 3, 7, 10, 13) 16

Suggested wines with our dessert: :
Valdobbiadene: **Extra Dry Millesimato**;
Recioto: **Angelorum, Casal dei Ronchi, Mezzanella Amandorlato**;
Grappa: **Grappa di Amarone, Grappa Mezzanella**.



Wine as an
ingredient



Traditional
Italian dish



Vegetarian
dish

