

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.

SUMMER 2024

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Salami, cheeses and starters

-  **TAGLIERE DRUSCIÉ** 23
CRUDO DI SAN DANIELE HAM, SPALLA COTTA, STROLGHINO,
CUCUMBERS, HORSERADISH, MASIANCO WINE PICKLED VEGETABLES
AND ESTRAGON BUTTER (7, 8, 10)
Suggested wines: **Conte Federico, Toar**
-  **TAVOLOZZA DOLOMITICA** 23
SPECK AGED 5 MONTHS, LARDO WITH HERBS, VENISON SALAMI,
CUCUMBERS, HORSERADISH, MASIANCO WINE PICKLED VEGETABLES
AND ESTRAGON BUTTER (7, 8, 10)
Suggested wines: **Moxxé del Re, Brolo Campofiorin Oro**
-  **TAGLIERE DEL CASARO** 23
CHEESE SELECTION WITH CAMPOFIORIN WINE JELLY, JAMS,
HONEY, NUTS AND FRESH FRUITS (7, 13)
Suggested wines: **Vign'Asmara, Mas'est Teroldego**
- TROUT MARINATED WITH FENNEL,** 23
CUCUMBER SAUCE, RADISHES WITH APPLE VINEGAR
AND CRISPY PUCCIA BREAD (1, 4, 10)
Suggested wines: **Pian del Griso, Fresco di Masi Rosso**
-  **VITEL TONNÈ** 23
WITH CAPERS AND ONION CARAMELIZED IN PASSO DOBLE WINE (1, 3, 4, 7, 10)
Suggested wines: **Moxxé Rosé, Passo Doble**
-  **DEEP FRIED CEPES MUSHROOM** 23
WITH MIXED SALAD, WILD BERRIES AND CREAMY POLENTA (1, 3, 5)
Suggested wines: **Terre del Faé, Mas'est Marzemino**
-  **BUFFALO MOZZARELLA CHEESE CAPRESE WITH CHERRY TOMATOES,** 20
TOMATO MOUSSE AND BASIL PESTO (7)
Suggested wines: **Lunatio, Bonacosta**

Rice, pasta, dumplings and cream soup

-  **RISOTTO WITH AMARONE COSTASERA WINE** 20
AND MONTE VERONESE CHEESE (7, 8, 10)
Suggested wines: **Grandarella, Riserva Costasera**
-  **RAVIOLI FILLED WITH TRADITIONAL "PARMIGIANA"** 20
ROASTED TOMATOES SAUCE, JALAPENOS
AND CRISPY PARMESAN CHEESE (1, 3, 7)
Suggested wines: **Rosa dei Masi, Frescaripa**
-  **POTATO GNOCCHI STUFFED WITH ROE DEER MEAT WITH COSTASERA WINE,** 20
SCIOPETIS HERB CREAM, "FORMAGGIO DI MALGA" CHEESE FONDUE
AND BITTER COCOA CRUMBLE (1, 3, 7, 8, 10)
Suggested wines: **Montepiazzo, Costasera**
-  **TAGLIATELLE PASTA WITH CEPES MUSHROOMS** (1, 3, 7) 20
Suggested wines: **Colbaraca, Campofiorin**
-  **LAMON BEAN CREAM SOUP WITH "DITALINI" PASTA AND CHICHORY** (1, 7) 15
Suggested wines: **BellOvile Vermentino, BellOvile rosso**

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Meats and vegetables

 **VENISON FILLET WITH VAIO ARMARON AND CHERRY SAUCE,** 37
CREAMY POLENTA AND BABY SPINACH (1, 10)

Suggested wines: **Vaio Armaron, Mezzanella**

BEEF FILLET WITH CEPES MUSHROOMS 37
AND AMPEZZANA STYLE POTATOES

Suggested wines: **Corbec, Mazzano**

DEEP FRIED VEAL RIB WITH ROSEMARY, 37
WITH MEDITERRANEAN STYLE PEPPERS AND WASABI MAYONNAISE (1, 3)

Suggested wines: **Rosa del Faé, Campolongo di Torbe**

CEPES MUSHROOMS WITH ITALIAN SAUSAGES, 28
GRILLED TOMINO CHEESE AND CREAMY POLENTA (7)

Suggested wines: **Fojaneghe, Toar**

  **VEGETARIAN DISH** 26
SEASONAL VEGETABLES, "TOMINO" CHEESE, NUTS
AND COOKED GRAPE MUST SEREGO ALIGHIERI (7, 10, 13)

Suggested wines: **Beldosso, Mas'Est Marzemino**

Salad

CAESAR SALAD AMPEZZANA 23
CRUNCHY SALAD, ROASTED CHICKEN, RED BEETROOT
AND ANCHOVIES MAYONESE WITH PUCCIA BREAD CROUTONS (1, 3, 4, 9)

Suggested wines: **Beldosso, 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

FRENCH FRIES (5) 7

Cover charge 3 €



Wine as an
ingredient





Traditional
Veneto dish



Vegetarian
dish

Sweet moments

	“SBRISOLONA” OF VIALONE NANO RICE WITH GRAPPA DI VAIO (1, 3, 7, 10, 13)	10
	APPLE FRITTERS WITH CRANBERRY COMPOTE AND WHIPPED CREAM (1, 3, 7, 13)	10
	SEASONAL WILD BERRIES WITH WHIPPED CREAM - YOGHURT - ICE CREAM (7)	10
	APPLE STRUDEL CAKE WITH VANILLA SAUCE (1, 3, 7, 13)	9
	VANILLA ICE CREAM WITH HOT RASPBERRY SAUCE (3, 7)	10
	COPPA COLFIERE HAZELNUT ICE CREAM WITH HOT VOV, HAZELNUT GRAINS AND WHIPPED CREAM (1, 3, 7, 10, 13)	10
	COPPA FORCELLA ROSSA VANILLA ICE CREAM WITH STRAWBERRIES AND LIME, CRUNCHY MERINGUE AND FRESH MINT (3, 7)	10
	TARTS WITH VANILLA CREAM AND SEASONAL MIXED FRUITS (1, 3, 7)	8
	MILLEFUILLE WITH CHANTILLY CREAM (1, 3, 7)	8
	TRADITIONAL TIRAMISÙ (1, 3, 7)	8

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		5
FRUIT JUICES		5
CANEVEL APEROL SPRITZ / CANEVEL CAMPARI SPRITZ		7

COFFEES

ESPRESSO		2
DECAF / ROASTED BARLEY		2
CAPPUCCINO		3

DIGESTIVE AND GRAPPA

GINGER ELIXIR		8
GRAPPA DI VAIO		8
GRAPPA MEZZANELLA		10

