



massara
CUCINA ITALIANA



In compliance with EU regulation n1169/2011 on food information provided to the consumer, this establishment has available for consultation the information on the presence of allergens in our products.



Without gluten

Gluten-free pasta and pizza (with traces) are available.

ANTIPASTI

Vitello tonnato piemontese |17,00€

Carpaccio of veal roasted at low temperature

With emulsion on tuna, anchovies, capers, fried Parsley and citrusoil.



Involtini di melanzane al forno |14,95€

Gratin eggplant rolls stuffed with ricotta cheese and a touch of lemon, on a base of tomato sauce and Parmesan.



Arancini di riso alla Milanese speck |14,95€

Saffron rice croquettes with speck and mozzarella.



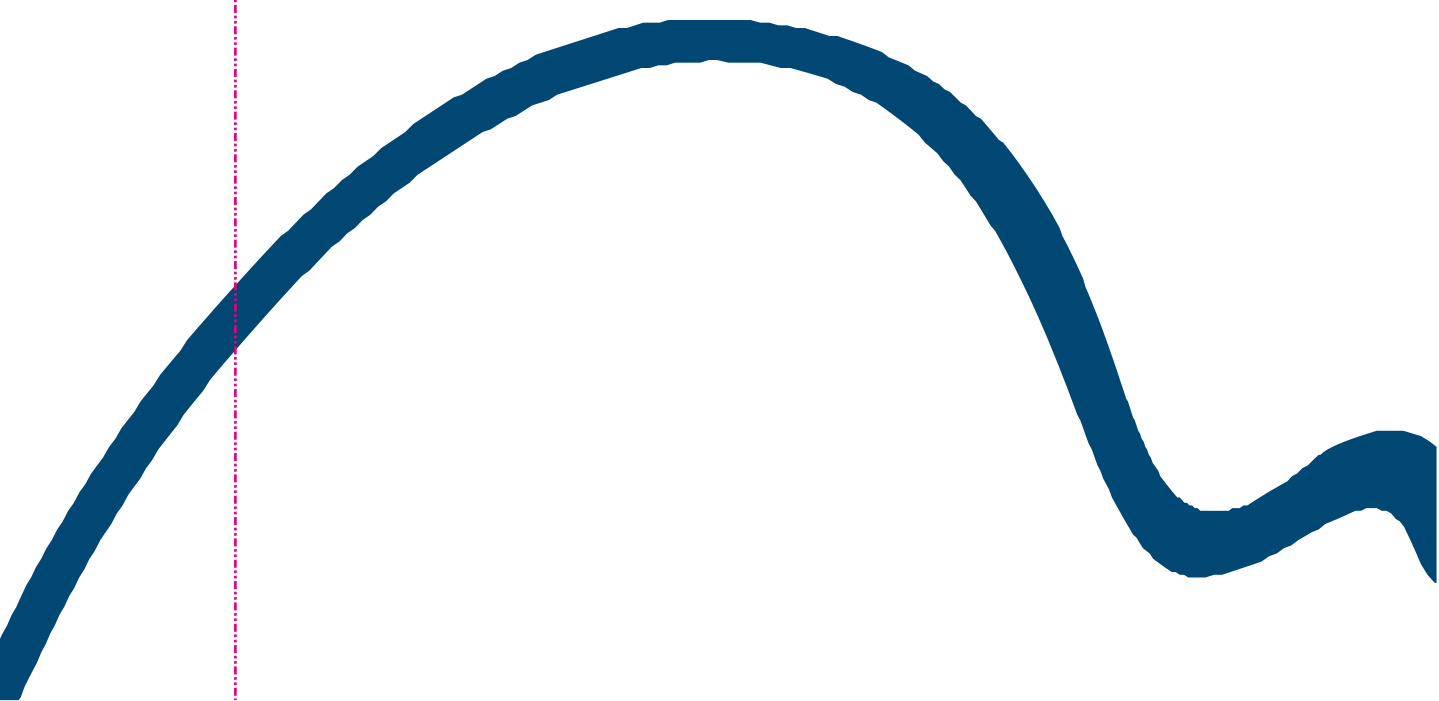
Provolone Gorgonzola |14,50€

Baked cured Provolone cheese, Gorgonzola, roasted Cherrys, Tropea onion petals and lamb's lettuce.



Crudo di tonno|18,00€

Fresh tuna tartar, almond emulsion, garlic, basil oil, tomato and citrus.



ENSALADAS & BURRATAS

Ensalada caprino di Modena | 15,50€

Tomato carpaccio, marinated goat cheese crunch, fresh lettuce and arugula mix, pinenuts, strawberries and strawberry moden adressing.



Di Cesare | 15,50€

Romaine lettuce, grilled free range chicken, Massara dressing, Parmesan slices and croutons.



Caprese Massara | 15,50€

Selection of tomatoes, fresh buffalo mozzarella, tapenade and pesto Genovese.



Burrata tartufo e fungí | 15,50€

Burrata mozzarella salad, grilled mushrooms, Parmesan, truffle, arugula and Pangratatta.



Burrata Gambari | 17,50€

Crispy prawns, Burrata from Puglia, on a bed of lamb's lettuce, colored cherries, basil mayonnaise, cilantro and strawberry balsamic.



LA NOSTRA PASTA

Spaguetti Chitarra alla Pistacciosa | 16,50€

Spaghetti alla Chitarra, pistaccio pesto, Italian burrata, guanciale and semi-dried tomato.



Rigatoni Carbonara originale e tartufo | 16,00€

Fresh short pasta, pepper guanciale, Pecorino and Parmesan, egg yolk, truffle, chives and Pangratta.



Papardelle al pesto Massara | 15,50€

Fresh long pasta, tomato sauce, pinenuts pesto, roasted cherries, basil and Pangratta.



Spaguetti Nero | 16,50€

Long black-pasta, cuttlefish from the estuary, prawns, mussels, roasted cherries and Pangratta.



Pasta Bucatini Bolognese | 14,00€

Long grain semolina pasta, veal Bolognese and Parmesan.



Tagliatelle con polpettine di manzo | 14,00€

Fresh long pasta, veal meatballs, tomato sauce.



Lasagna di ragù y funghi | 14,50€

Meat ragu, boletus bechamel sauce, mozzarella, Parmesan cheese.



Gnocchi quattro formaggi | 14,50€

Potato gnocchi au gratin with four cheeses and crispy rosemary crumbs.



Troffie Genovese | 14,50€

Short curly pasta with semolina grain, pesto Genovese, pecorino romano and basil.



PASTE RIPIENE

🍴 Agnolotti Funghi | 15,00€

Round pasta stuffed with boletus and a mild mushroom broth.

🍴 Tortello Salsiccia, peperonchino dulce y rapa | 15,50€

Stuffed pasta, red pesto and hazelnut crocanti.



🍴 Mezzaluna Nera salmone | 15,50€

Pasta stuffed with salmon, mild prawn broth, dill and sweet red chilli.

🍴 Tortellonis gratinados spinaccie ricotta | 16,00€

Pasta filled with spinach and Ricotta cheese, four cheese gratin and crumble with walnuts.



RISI

Risotto del bosco tartufato |15,50€

Boletus and mushroom risotto, truffle, green shoots and parmesan slices.



Risotto Nero di sepia al forno |18,50€

Baked blackrice, cuttle fish from the estuary, prawns, herbs, coriander, roasted pepper aioli.



LE NOSTRE CARNI

Costola d'angus |29,50€

Grilled low temperature seared Angusa rib, potato confit, salad with Tropea petals and butter with Provencal herbs.



Secreto di maiale |19,00€

Grilled pork shoulder, crispysweet potatoes, honeyvinaigrette, housepesto andgrilledlemons, Cherrystomatoes andgarlicartichokes.

Chuletóndevaca |55,00€/kg

RedmeatcutletwithroastedItalianpepperandbutterwith Provencal herbs.

Tagliata di manzo |21,00€

Grilled beef,confit potatoes,rocket and parmesan slices.



Camperopiccata |17,00€

Chicken breast with butter. Grilled low temperature almond noisette, sage, crispy sweet potato, honey vinaigrette, grilled lemon and capers.



PIZZAS DI CASA NOSTRA

Amatriciana | 17,00€

Red pizza, tomato sauce, Burrata, guanciale, tomato confit and parmesan cheese.

Fungarolo | 15,50€

Base of boletus cream, mozzarella, smoked scamorza, mushrooms, truffled mascarpone, walnuts and basil.



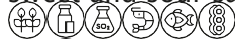
Mortadella trufata & burrata | 16,50€

Truffled Mascarpone cheese base, Provolone, truffled mortadella, Burrata mozzarella, pistachio and basil.



Salsiccia & gamberi | 16,50€

Mozzarella, creamcheese, prawns, Italian sausage, chives and sweet and sour sauce



Piccata avocado | 15,50€

Tomato sauce, mozzarella, crispy chicken tears, avocado emulsion and coriander.



Carbonara | 16,00€

Tartufata cream, mozzarella, pecorino, guanciale, egg yolk, olives and chives.



Melanzane | 15,50€

Tomato sauce, mozzarella, rocket, aubergine, cherry, Parmigiano and lemon oil.



PIZZAS CLASSICA

Margherita | 13,50€

Tomato, fresh mozzarella, roasted cherry and basil.



Pluto | 14,00€

Tomato, fresh mozzarella, basil and roast ham.



Prosciutto | 15,00€

Tomato, cured ham, rocket, mozzarella, dried tomatoes and olives.



Capricciosa | 15,00€

Tomato, mozzarella, artichoke, roast ham, fresh sliced mushrooms and olives.



Diavola a la llama | 15,50€

Tomato, mozzarella, picant salami, tropea onion, red chilli and oregano.



Quattro formaggi | 14,95€

Mozzarella, smoked Scamorza, Taleggio and Gorgonzola.



Pizzamarinaradiacciughe | 17,00€

Pizza with Neapolitan base, burrata stracciatella, Cantabrian anchovies, mozzarella, cherry salad and black olives.



Pan de Focaccia | 1,50€

Artisan foccaccia bread.

I NOSTRI DOLCI DELLA NONNA

Tiramisu | 7,50€

Soletilla biscuits with coffee and soft Amaretto liqueur with Mascarpone cream and chocolate chips.



Pannacotta di Nutella | 6,25€

Typical dessert from Turin with cooked cream and Nutella®, almond tuile and candied cherries.



Tortino caprese di cioccolato Nero | 8,00€

Chocolate and almond coulant, liquid chocolate orange filling and coconut ice cream (12min.)



Biscotto bianco al pistacchio | 8,00€

White chocolate brownie, pistachio cream, Phisalys Strachiatella ice cream.



Torta di formaggio croccante al forno (dolce) | 7,00€

Cheese cake (Mascarpone, Parmesan, Scamorza), served with Italian amarena and red fruits.



Crostata di pere | 7,50€

Pear, walnut and blackberry crumble with violet ice cream



Affogato | 6,50€

Vanilla ice cream in Ristretto coffee, caramelized hazelnuts and Amaretto liqueur.



Gelato | 2,50€/u.

Flavored ice cream balls: violets, tangerine sorbet, vanilla, Stracciatella and coconut.



Ask our staff about the allergens in each dish.