11 Gennaio 2019

ANTIPASTI

CRUDO
Kanpachi. Pistachio.
Kumquat. Red Onion

PINZIMONIO
Masseria Winter
Vegetable Salad.

ANIMELLE
Veal Sweetbreads.
Sunchoke. Almond. Marsala.

SARDINA
Sardine. "Guanciale."
Risina Bean. Fennel Pollen.

SFORMATO
Sheep's Milk "Sformato."
Preserved Meyer Lemon. Beet.
Anchovy.

**BURRATA*
Burrata Pugliese. Cipollini Onion.
Beluga Caviar. Kusshi Oysters.
($30 Supplement)*

**FEGATO D'OCA*
Foie Gras. Bartlett Pear. Mostarda.
Piedmonte Hazelnut.
($15 Supplement)*

LE PASTE

LINGUINE
Linguine. Masseria Spicy XO Sauce.
"Aglio. Olio. Peperoncino."
Bread Crumb.

FOGLIE D'ULIVO
Olive Leaf Shaped Pasta.
Razor Clam. Chickpea. Spinach.

GNOCCHI ALLA SORRENTINA
Potato Gnocchi. Tomato.
Basil. Mozzerella.

MACCHERONI
"Maccheroni Molinari Domus."
Shenandoah Lamb. Tomato.
Rapini. Pecorino.

CAPPELLETTI
Hat Shaped Ravioli.
Grey Kabocha Squash. Brown Butter.
Pancetta. Sage.

**RISOTTO*
Acquerello Risotto. Parmigiano.
Perigord Winter Black Truffle.
($50 Supplement)*

PESCE

POLIPO
Octopus. Puntarelle. Fennel.
Anchovy. Olive.

RAZZA
Skate Wing. Chestnut.
Sage. Brown Butter.

PESCE SCORPIONE
Scorpion Fish. Potato. Caper.
Saffron. Brodetto.

VERDURE

CAVOLFIORE
Cauliflower. Romanesco.
Potato. Salsa Verde.
Pecorino.Lemon.

FUNGHI
Wild Mushroom.
Radish. Nepitella.

CARNE

PICCIONE
Squab. Salsify. Juniper.
Date. Pinenut.

BUE
30 Day Dry-Aged Beef.
Celery Root. Tardivo.
Bone Marrow.

CAPRA
Shenandoah Goat. Polenta.
Black Trumpet Mushroom. Rosemary.
Onion.

FORMAGGIO

Selection of Curated Italian Cheeses
From The Masseria Cheese Cart

*CHOICE OF 3
$25
(*$12 Supplement)

*CHOICE OF 5
$40
(*$20 Supplement)

DOLCI*

CACCHI
Persimmon Spice Cake. Parsnip Puree.
Coconut-Parsnip "Gelato."
Purple Potato Spuma.

TORTA AL CIOCCOLATO
Baked Chocolate Mousse.
Dulce de Leche Caramel.
Mascarpone Cream. Tiramisu Gelato.

MELA
Roasted Ozark Gold Apples.
Fregolotta. Bitter Honey.
Amaro Sfumato Rabarbaro Gelato.

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*4 Courses, $98
Wine Pairing, $75

La Cucina, $143
*6 Course Chef's Tasting
Wine Pairing, $115
Vintage Pairing, $265

*5 Courses, $115
Wine Pairing, $95

One Course Includes Dessert

Masseria

BY NICHOLAS STEFANELLI

Mancia e vivi a gustu to, Causa e vesti a gustu d'autru.
Eat to please ourselves but dress to please others.

Truffle Tasting Menu

A menu celebrating the arrival of Winter and the jewels of gastronomy it brings;
white truffles of Alba and black truffles of Perigord.

CARNE CRUDA
Chapel Hill Farm Veal Tartar. White Truffle.
Beluga Caviar. Parmigiano.

2009, Dom Perignon, Champagne, France

TAGLIOLINI
Tagliolini. Anchovy. Garlic. Walnuts.
Castelmagno. White Truffle.

2016, Quintodecimo, Greco di Tufo
Campania, Italy

OR

RISOTTO
Acquerello Risotto. Parmigiano.
White Truffle.

2015, Gaja, Rossj Bass
Piedmont, Italy

ASTICE
Lobster. Parsnip. Brodetto.
Perigord Black Truffle.

2009, Maillard, Corton, Grand Cru
Burgundy, France

FARAONA
Guinea Fowl. Panade. Butternut Squash.
Perigord Black Truffle.

1992, Domaine du Vieux Telegraphe
Chateauneuf-du-Pape, France

SEMIFREDDO
Paw Paw. Spice Cake. Piemonte Hazelnut.
Pasta Frolla. Truffle Honey Crema.

2008, Capezzana, Vin Santo di Carmignano,
Tuscany, Italy

Truffle Tasting
$285

Wine Pairing
$235

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodbourne illness.