

Masseria

BY NICHOLAS STEFANELLI

Masseria a Casa

A daily meal brought to you, from our home to yours.

Tuesday, April 14th

WHOLE ROASTED AMISH CHICKEN

*Black Truffle. Potato Puree. Babby Carrot.
Linguine. Masseria "XO." Scallop. Shrimp. Prosciutto.
Burrata. Ramps. Arugula. Pistachio. Lemon.*

Wednesday, April 15th

SHORTRIB

*Mazza Frissa. Sunchoke. Ramp Gremolata.
Risotto. Ramp Pesto. Roasted Mushroom. Parmigiano.
Pinzimonio. Fennel Cream. Herbs.*

Thursday, April 16th

BRANZINO

*Salmoriglio. Chickpea. Gaeta Olive. Rapini.
Ricotta Gnocchi. Pancetta. Asparagus. Pecorino. Black Pepper.
Spinach Salad. Radicchio. Cherry Tomato. Balsamico.*

Friday, April 17th

DUCK CONFIT

*Farro. Salsa Verde. Radish. Spring Onion.
Lasagne. Pork Ragu. Tomato. Ricotta. Parmigiano.
Arugula. Parmigiano. Lemon.*

Saturday, April 18th

VEAL OSSOBUCO

*Roasted Potato. Rosemary. Baby Carrot.
Rigatoni. Mushroom. Tomato. Marsala. Parmigiano.
Giardino Salad. Little Gem. Chicory. Snap Pea. Radish. Oregano.*

Sunday, April 19th

A TASTE OF PHILOTIMO

*Slow Roasted Lamb. Tomato. Anaheim Pepper. Onion.
Tzatziki. Fava. Pita.
Magiritsa. Greek Easter Soup.*

Dinner for two \$85

Dinner for two with a paired bottle of wine \$135

Dinner for two with a paired bottle of "vintage" wine \$225

Prices are inclusive of tax, service and delivery.

Vegetarian offerings are available. Please let us know if anyone in your home has any dietary restrictions.