

Fish Menu

FLAVOURS OF THE SEA

Elegance, freshness and citrus notes

Tokyo Octopus

Takoyaki-style octopus served on a Jerusalem artichoke cream, with teriyaki mayonnaise and katsuobushi flakes (1,3,4,6,7,12,14)

Green Salmon Risotto

Creamy risotto with salmon and seasonal green herbs (4,7,9)

Ruby Meagre

Marinated meagre with beetroot essence, wild turnip greens cream, and confit cherry tomatoes in a delicate crust (3,4,8,12)

Dessert (choose one from):

Chocolate soufflé with vanilla custard (1,3,7)

Maison tiramisù (1,3,7)

No-bake cheesecake with mango coulis and coconut powder (1,7)

Water, White or Red Maison Wine (1 bottle for every 3 people)

Red wine: Primitivo, azienda agricola Masseria Pezza

White wine: Fiano Chardonnay, azienda agricola Masseria Pezza

www.masseriapezza.it

Meat Menu

LAND EXCELLENCES

Bold flavours, sweet-and-bitter contrasts and premium cuts

Veal Rétro

Slow-cooked veal eye round served with traditional mustard espuma and Pantelleria caper leaves (3,4,8,10,12)

Royal Plin

Traditional Piedmont-style beef braised plin ravioli with 24-month aged Parmigiano Reggiano DOP fondue and toasted hazelnuts (1,3,7,8,9)

Velvet Filet

Beef tenderloin medallion with ancient mustard potato velouté and rocket reduction (7,8,10,12)

Dessert (choose one from):

Chocolate soufflé with vanilla custard (1,3,7)

Maison tiramisù (1,3,7)

No-bake cheesecake with mango coulis and coconut powder (1,7)

Water, White or Red Maison Wine (1 bottle for every 3 people)

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Vegetarian Menu

VEGETARIAN GARDEN

Vegetable creativity with Mediterranean tradition influences

Purple Forest

Potato and porcini mushroom gratin with young spinach velouté and sweet-and-sour red cabbage and apple chutney (3,7,12)

Crunchy Garden

Artisanal orecchiette with grilled chicory velouté, crispy tarallo crumbs, toasted amaranth pearls, and Roccaverano robiola cheese (1,7,8)

Golden Tatin

Winter vegetable tarte tatin served on saffron-infused cannellini bean purée with Quartirolo Lombardo DOP crumble (1,7,8,12)

Dessert (choose one from):

Chocolate soufflé with vanilla custard (1,3,7)

Maison tiramisù (1,3,7)

No-bake cheesecake with mango coulis and coconut powder (1,7)

Water, White or Red Maison Wine (1 bottle for every 3 people)

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Vegan, Gluten-free and Lactose-free Menu

VEGAN PHILOSOPHY

Natural ingredients transformed into a complete sensory experience

Savoury Garden

Selection of crunchy vegetables with three-tomato cream and savoury crumble (1,12)

Provençal Sun

Fusilloni pasta with silky zucchini cream, herb-roasted confit datterino tomatoes, and toasted almond flakes (1,8,12)

Cajun Flame

Grilled artisan vegan "cheese" with sweet pepper coulis and baby potatoes scented with Cajun spices (5,8,12,13)

Dessert (choose one from):

Chocolate soufflé with vanilla custard (1,3,7)

Maison tiramisù (1,3,7)

No-bake cheesecake with mango coulis and coconut powder (1,7)

Water, White or Red Maison Wine (1 bottle for every 3 people)

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Make your choice

ITALIAN TRADITION

Compose your menu by choosing your preferred flavours

Starters

Revisited farmhouse Caprese - heirloom beefsteak tomato, Campanian buffalo mozzarella and fresh Mediterranean notes (7)

OR

Crispy chicken karaage – miso mayonnaise and zucchini velouté (1,3,6,10)

First Courses

Milanese minestrone soup – selection of seasonal vegetables (9)

OR

Traditional Bolognese lasagna – egg pasta sheets, slow-cooked ragù and béchamel sauce (1,3,7,9)

Main Courses

Boneless free-range chicken – sautéed potatoes and dill yogurt sauce (7)

OR

Sea bass fillet – sautéed seasonal vegetables (4,9)

Dessert

Chocolate soufflé with vanilla custard (1,3,7)

Maison tiramisù (1,3,7)

No-bake cheesecake with mango coulis and coconut powder (1,7)

Water, White or Red Maison Wine (1 bottle for every 3 people)

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