



ANTIPASTI



MASSÈ

STARTERS

SEAFOOD SALAD

€15,00

Ingredienti

CITRUS SALMON CARPACCIO

€15,00

(marinated salmon and pink pepper)

MUSSEL SOUP

€16,00

(local mussels, 2 prawns and octopus tentacle)

MASSE TASTING

€28,00

(octopus salad, salmon carpaccio, oysters, Mazara prawns.
Irish scampi, marinated anchovies)

PARMA RAW HAM AND BUFFALO MOZZARELLA

€8,00

MIXED STARTER

€15,00

(Parma raw ham, buffalo mozzarella, pancakes, bruschetta,
marinated anchovies, salmon beans with croutons)

COLD CUTS AND CHEESE PLATTER (FOR 2 PPL)

€18,00

(Parma raw ham, Piacenza bacon, Calabrian salami, pistachio mortadella,
buffalo mozzarella, provolone del Monaco cheese)



PRIMI



MASSÈ

FIRST COURSES

- SORRENTO STYLE GNOCCHI** €8,00
(fresh pasta gnocchi, ragù, Agerola mozzarella, basil. Grana Padano cheese)
- SCARPERIELLO CELERY STRIPED PASTA** €12,00
(Piennolo cherry tomatoes, honey mushrooms)
- PASTA AND BEANS FISHERMAN'S STYLE** €13,00
(Mix Pasta, fagioli, misto mare)
- SCIALATIELLI PASTA WITH MUSHROOMS** €13,00
(scialatielli, porcini mushrooms, sausage and Piacenza bacon)
- SPAGHETTI WITH SEAFOOD** €13,00
(spaghetti, piennolo tomatoes from Vesuvius, mussels. lupins, clams)
- SEAFOOD RISOTTO** €15,00
(mussels, octopus, shrimp and cuttlefish)



SECONDI



MASSÈ

SECOND COURSES

MUSSELS PEPPERED €8,00

SEAFOOD SOUTÉ €14,00

FRIED PRAWNS AND SQUID €15,00
(Mediterranean squid and prawns)

FRIED ANCHOVIES, PRAWNS AND SQUID €15,00
(anchovies, Mediterranean squid and prawns)

**GRILLED SWORDFISH, ARGENTINE PRAWN
AND MEDITERRANEAN SQUID** €16,00

MARCHE SCOTTONA ENTRECOTE WITH POTATOES €18,00

DESSERT

DESSERT OF THE DAY €5,00
(Homemade dessert)



PIZZE



MASSÈ

PIZZERIA

GREAT FRIED MASSE

€6,00

(Croquettes, potato and provola timbale, aubergine meatball, mozzarella in carrozza, stuffed courgette flowers)

MARINARA

€5,00

(San Marzano D.O.P. tomatoes, garlic, oregano, extra virgin olive oil from Salerno hills, basil)

MARGHERITA

€6,50

(San Marzano D.O.P. tomato, Agerola fior di latte cheese, pecorino cheese aged in caves, extra virgin olive oil from Salerno hills, basil)

MARGHERITA CON BUFALA

€8,00

(San Marzano D.O.P. tomatoes, buffalo mozzarella, extra virgin olive oil from Salerno hills, basil)

DIAVOLA

€8,00

(San Marzano tomato d.o.p., Agerola fior di latte cheese, artisanal spicy Calabrian salami, extra virgin olive oil from Salerno hills, pecorino cheese aged in caves, basil)

PUTTANESCA

€8,00

(San Marzano D.O.P. tomatoes, datterini tomatoes, black olives, Menaica anchovies, garlic, oregano from Alburni mountains, provolone del Monaco D.O.P., extra virgin olive oil from Salerno hills, basil)

BROCCOLI AND SAUSAGE

€8,00

(Agerola fior di latte, sautéed broccoli, black pork sausage, extra virgin olive oil, pecorino)



MASSÈ

PIZZERIA

WRUSTEL

€8,00

(Agerola fior di latte cheese, artisanal sausage from Benevento, chips, extra virgin olive oil from Salerno hills and basil)

VEGETARIANA

€10,00

(Agerola fior di latte cheese, river chillies, honey mushrooms, aubergines, cave-matured pecorino, extra virgin olive oil from Salerno hills)

COTTO E PORCINI

€9,00

(Agerola fior di latte cheese, "Levoni" cooked ham, porcini mushrooms, pecorino cheese matured in caves, EVO oil from Salerno hills, basil)

BURRATA

€10,00

(Piennolo tomatoes from Vesuvius D.O.P., Apulian burrata, aubergines, extra virgin olive oil from Salerno hills, basil)

MARZOLINA

€10,00

(Pumpkin cream, provola cheese from Agerola, Piacenza bacon D.O.P., marzolino di Teano, Pregio Salerno hills oil, basil)

FRESCA

€10,00

(Flatbread with EVO oil, oregano, cherry tomatoes, basil and buffalo mozzarella)

ARICCIA

€12,00

(Porchetta from Ariccia i.g.p., potatoes from Avezzano, provola cheese from Agerola, flakes of cacioricotta cheese from Cilento, extra virgin olive oil from Salerno hills, basil)



MASSÈ

PIZZERIA

PARMA

€12,00

(Agerola ricotta cheese in cooking. after cooking: rocket, buffalo mozzarella pearls, Parma raw ham, parmesan flakes, EVO oil from Salerno hills, basil)

PISTACCHIO

€12,00

(Agerola Fior di latte cheese. "Regina Citterio" mortadella. buffalo mozzarella pearl, Bronte pistachio cream. cave-matured pecorino cheese, basil)

FRIED AND BAKED

BAKED STUFFED

€10,00

(Agerola ricotta and fior di latte cheese, San Marzano D.O.P. tomato, salami, cave-matured pecorino cheese, extra virgin olive oil from Salerno hills)

FRIED STUFFED

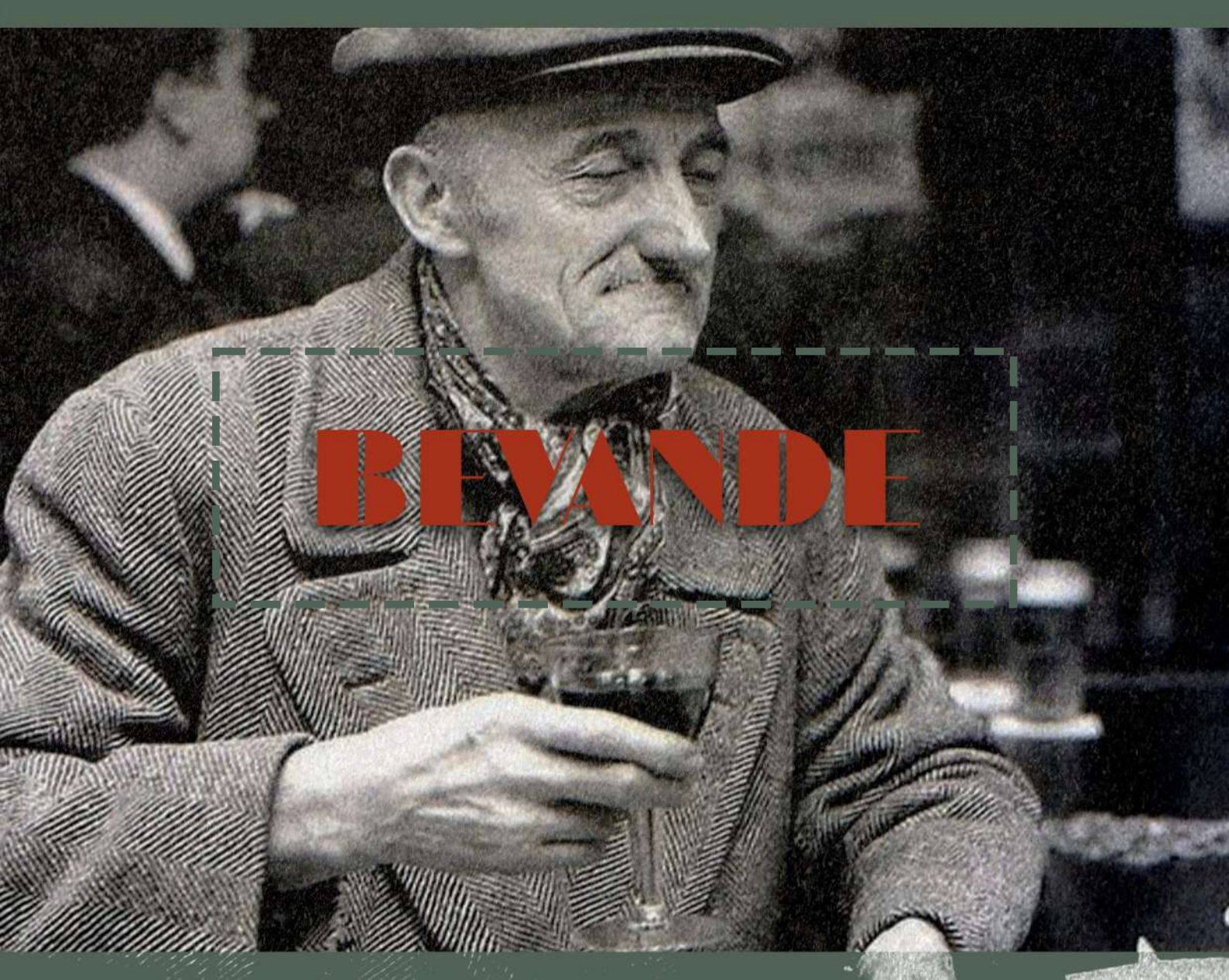
€10,00

(Agerola ricotta cheese, Agerola provola cheese, pork chops, pepper, cave-matured pecorino cheese)

STUFFED WITH ESCAROLE

€10,00

(Provola cheese, cooked escarole, corbarino cherry tomato, olives, capers, cave-matured pecorino cheese and EVO oil)



BEVANDE



MASSÈ

DRINKS

WATER

€2,00

(Mineral, Sparkling)

COKE

€2,00

(Normal, Zero sugar)

FANTA

€2,00

SPRITE

€2,00



VINI



MASSÈ

WINE

WHITE WINES

WHITE WINE

€8,00

(Table)

FALANGHINA

€8,00

(Miele)

LACRYMA CHRISTI

€15,00

(Miele)

RED WINE

RED WINE

€8,00

(Table)

AGLIANICO

€8,00

(Miele)

LACRYMA CHRISTI

€15,00

(Miele)



MASSÈ

DIGESTIVES

BITTER €3,00

LIMONCELLO €3,00

WHITE GRAPPA €3,00

BARRIQUE GRAPPA €3,00

CAFFÈ €1,00