



Maso Palú

# MIE NU

## Bakery

<b>Ham and cheese Cornetto</b>	<b>8</b>
<b>Panini</b>	<b>13</b>
Mozzarella cheese, your choice of cured meat (prosciutto, porchetta, mortadella, salami and ham), Rocket tomato and grilled eggplant.	
<b>Piadina</b>	<b>14</b>
Classic Italian flatbread with mozzarella cheese or cream cheese, your choice of cured meat (prosciutto, porchetta, mortadella, salami and ham), Rocket tomato and grilled eggplant.	

## Savoury

<b>Polenta quiche</b>	<b>10</b>
Ham and Cheese - Vegetarian option with seasonal vegetables.	
<b>Cannoli Salati</b>	<b>10</b>
Two Classic cannoli with ricotta cheese and mortadella, or tuna.	
<b>Bruschetta Brunch / Veggie</b>	<b>17 / 22</b>
One or two slices of bread, avocado, grilled tomatoes, mushrooms, smoked bacon and eggs your way	

## Beverage

<b>Organic Soft Drinks</b>	<b>5.5</b>
Arancia Rossa, Chinotto, Limonata, The Limone, Cortesino, Indian Tonic	
<b>Juices</b>	<b>5</b>
Apple, Orange, Pear, Pinnapple	

## Classic Italian Pastries

<b>Biscotti (unit or Kg)</b>	<b>3/65</b>
<b>Tart (Lemon/Nutella/Pistacchio)</b>	<b>3.5 / 6.5</b>
<b>Crostatina</b>	<b>6.5</b>
<b>Strudel</b>	<b>8</b>
<b>Pane al cioccolato</b>	<b>6</b>
<b>Escargot</b>	<b>6</b>
<b>Cornetto Plain</b>	<b>5</b>
<b>Cornetto (Nutella/Pistacchio/Jam/Almond)</b>	<b>6.5</b>

## Lunch

<b>Tagliere</b>	<b>22</b>
Antipasto board with a selection of 3 cheeses and 3 cured meat	
<b>Lasagna</b>	<b>22</b>
Handmade lasagna, layered with rich, slow-cooked ragù	
<b>Spatzle</b>	<b>25</b>
Egg noodle pasta irregularly shaped and topped with a tempting blend of caramelized prosciutto and porcini mushrooms.	
<b>Polenta ai funghi</b>	<b>26</b>
White sauce with robust and earthy porcini mushrooms	
<b>Polenta al sugo</b>	<b>22</b>
Enriched with Bolognese sauce	
<b>Ricotta Gnocchi</b>	<b>22</b>
Ricotta gnocchi bathed in rich Napoli sauce. Simple, yet irresistibly delicious.	
<b>Fettuccine with Ragù</b>	<b>22</b>
Enriched with Bolognese sauce	

## Wine

<b>Red Wine</b>	<b>15 / 65</b>
Cavit, Terrazze della Luna Pinot Nero D.O.C (Trentino Alto Adige, Italy) Cascina Ghercina, Barbera D'Alba D.O.C (Piemonte, Italy) Vigneti Radica, Montepulciano d'Abruzzo D.O.C (Abruzzo, Italy) Buccia Nera, Chianti D.O.C.G "Tenuta di Campriano" (Toscana, Italy)	
<b>White Wine / Rosé</b>	<b>14 / 60</b>
Cavit, Terrazze della Luna Pinot Grigio delle Venezie D.O.C (Trentino Alto Adige, Italy) Cavit, Terrazze della Luna Pinot Gewürztraminer D.O.C (Trentino Alto Adige, Italy) Cascina Ghercina, Roero Arneis D.O.C (Piemonte, Italy) Vigneti Radica, Rosato Terra di Chieti I.G.T (Abruzzo, Italy)	
<b>Sparkling Wine</b>	<b>13 / 55</b>
Cester Camillo, Prosecco D.O.C   Extra Dry (Veneto Italy)	