



# MASA

ROOFTOP DELICACIES

## Menu ST VALENTINES

### Appetizer

CHEF'S ENTRÉE

· HOMEMADE BREAD TASTING  
· SELECTION OF "COLD CUTS AND SEAFOOD ROE"  
**house-cured, swordfish prosciutto, mullet guanciale, bass bottarga,  
caviar of loin and salmon, accompanied by seaweed brioche and whipped  
butter**

SHRIMP TARTARE

**with citrus gel, Roman chicory (puntarelle) and black sesame**

SEARED SCALLOP

**with lettuce gel, scorzonera and almond crumble**

### First Courses

POTATO AND CHIVE RAVIOLI

**with bass ceviche, fennel and chamomile reduction**

SPAGHETTINO

**with magnosa broccoli rabe extract and brown butter**

### Main Course

YELLOW GROUPEL FILLET

**with carrot quenelle, caviar and hazelnut**

### Dessert

ZABAIONE SEMIFREDDO

**With raspberry heart, pine moss soil and pistachio moss**

INCLUDING A GLASS OF CHAMPAGNE AND WATER

