

ORIGINALE
MASSERINI
 - OSTERIA DI MARE -
 ESTD 1973 PRODOTTI ITALIANI 1973
 FATTO A MANO

ANTIPASTO MASSERINI

R\$ 55

Homemade breads, caponata, sardela, Parma ham, marinated olives, parmesan cheese with truffled honey and chili pepper jam

PRIMI PIATTI

RAVIOLI VERDI R\$ 58

Fresh green pasta stuffed with burrata in fresh house tomato sauce.

RAVIOLI AI GAMBERI R\$ 58

Fresh pasta stuffed with shrimp with bisque sauce.

TAGLIATELLI ALLA CIPRIANI R\$ 62

Green tagliatelle crusts with white sauce and parma ham.

SPAGHETTI AL MARE R\$ 82

Spaghetti with seafood.

CAPELETTI AI FUNGHI R\$ 56

Fresh Pasta with strips of filet mignon served with organic mushroom sauce.

LINGUINE AL SALMONE R\$ 56

Linguine with strips of Salmon and creamy sauce.

RISOTTO DI MOQUECA R\$ 82

Shrimp stew risotto with coconut milk, reddish palm oil, peppers and tomatoes.

RISOTTO MEDITERRANEO R\$ 62

Burrata Risotto with dehydrated olives and sun-dried tomatoes.

BAMBINI

CHILDRENS' MENU R\$ 52

Ask the Maitre about the available options

BURRATA R\$ 38

Torched half Burrata with a thread of tuffed oil, green leaves and cherry tomatoes

PATATINE AL TARTUFO R\$ 30

Potato Chips with tuffle oil and grated parmesan cheese.

RAVIOLI CROCCANTI R\$ 30

Fried ravioli stuffed with selected cheeses and herbs, served with our special rustic tomato sauce.

POLPO ALLA VINAIGRETTE R\$ 49

Roasted and marinated octopus with vinaigrette, served with toasted focaccia.

SECONDI PIATTI

POLPO ALLA MEDITERRANEA R\$ 100

Octopus tentacles grilled in mediterranean style.

SALMONE ALLA GRIGLIA R\$ 79

Grilled salmon filet served with spring risotto and balsamic glaze

FILETTO DI SOGLIOLA R\$ 118

Grilled sole fillet in shirmp sauce, accompanied by lemon risotto

FILETTO CON GNOCCHI R\$ 90

Grilled Filet mignon and potato gnocchi with cheese fonduta.

GAMBERONI AL JORGE R\$ 115

Created by the founder of Sol Ipanema Hotel, this traditional dish is made with marinated shrimp sautéed in butter and flambéed in whisky, and is served with rice fried in shrimp sauce



Ask the Maitre for Gluten-free pasta options.



Ask the Maitre for Vegan Dish.

CESTINO DI PANE R\$ 15

Homemade breads and breadsticks, with house butter.

PIZZA BIANCA AL PARMIGGIANO R\$ 15

Crispy white "pizza" with parmesan cheese.

INSALATA MASSERINI R\$ 38

Mixed green leaves, sundried tomato, quail eggs, black olives, marinated zucchini, red onion, parmesan flakes and cashew mustard dressing

DOLCI

CARPACCIO DE ANANAS R\$ 15

Pineapple in very thin flakes, with wild honey and lemon zest

MI BUENOS R\$ 32

Churros served with three syrups: chocolate, toffee and custard.

MOUSSE DI CIOCCOLATO R\$ 32

Baked chocolate mousse, served with vanilla ice cream and hazelnut cream.

TIRAMISÙ CLASSICO R\$ 32

Ladyfingers, mascarpone cream, coffee and liquor.

The collection of S.E.M.A service charge (10%) is made pursuant to the terms of a collective settlement, Consumer Protection Committee of the Municipal Chamber of Rio de Janeiro - Phone No.: +55 (21) 3814-1371 / 2203-2460 • Brazil's Consumer Protec Agency PROCON – Dial 151 • HEALTH SURVEILLANCE. Phone No. +55 (21) 2503-2280

The City Hall of Rio de Janeiro warns: The Children Act (Art. 81, Subsection II and Art. 243) forbids and criminalizes the sale of alcoholic drinks to children and teenagers, as well as any other products that cause physical and psychic dependency. The Municipal decree - 14.068 of July 25th, 1995 states that the practice of this crime by owners and employees of night clubs, bars, restaurants and other establishments that sell alcoholic drinks shall imply license revocation, based on the provisions of Art 33 of Regulation No. 1 regarding the Consolidation of Municipal Ordinances, wording given by Decree No. 14.0711 of July 1995, without prejudice to the application of measures in criminal law.

SE BEBER, NÃO DIRUA!

IF YOU DRINK, DO NOT DRIVE!