



Menu

Monday to Friday • 12:30 - 14:30 (Holidays Excluded)

Lunch at Mastro's

1 Tortello
or
1 Second Course
or
1 Mastrotortello (+€3)



+

Starter or Side

+

14€

Bread & Service
Included!

Water
or
Soft Drink +€1
or
Beer or Glass of Wine +€2

+

Espresso

Starters and Sides¹

POTATO CROQUETTES		4
CHEESE BITES	 	6
SEAWEED BITES		4
SAUTED VEGETABLES		5

Tortelli

With traditional **egg dough** or added **spinach** or **tomato**;
or special vegan gluten-free rice dough 

CLASSICO ● ●	  	9
Tortelloni RICOTTA AND SPINACH <i>with fried sage</i>		
ESTIVO ●	  	10
Tortelloni RICOTTA AND LEMON <i>with lemon zest and seasoned bread crumble</i>		
STORICO ●	  	10
Tortelloni ASPARAGUS <i>with seasoned bread crumble</i>		
TIROLESE ●	  	11
Tortelloni SPECK AND RADICCHIO <i>with bacon crisps</i>		
LANGAROLO ●	  	13
Tortelloni TRUFFLE <i>with black pepper grains</i>		
BOLOGNESE ●	 	12
Cappelletti MEAT , with BOLOGNESE RAGU		
EXTRA RAGU +€1.5		
ALL-IN(CLUSIVE) 	 	13
Tortelloni PUMPKIN VEGAN GLUTEN FREE <i>EVO oil and black pepper grains</i>		

Can you believe a vegan
gluten free pasta can taste this good?



Mastrotortelli

Our special stuffed pasta

With our unique 33-yolk "Mastrotortelli" dough with no egg white, nor water, blended with **spinach** or **squid ink**. Mastrotortelli are stuffed with handmade creams inspired by the best italian traditional recipes revised in our exclusive stuffed version, the highest expression of italian pasta.

CARBONARA ●

Creamed carbonara
with bacon crisps and black pepper grains

   **15**

CACIOPEPE ●

Creamed Pecorino Romano DOP
with Pecorino Romando DOP flakes and black pepper grains

   **15**

PESTO ●

Creamed basil pesto alla genovese
with seasoned bread crumble

    **15**

BACCALÀ ●

Creamed Cod
with lemon zest and EVO oil

    **15**

Second Courses

CAPRESE DI BUFALA

Buffalo Mozzarella Campana DOP and cherry tomato

 11

FASSONA BEEF TARTARE

With capers and Grana Padano DOP chips

13

ROAST BEEF

With cherry tomatoes

14

VITELLO TONNATO

Roast Beef in traditional TUNA SAUCE and capers

 14

Desserts

TIRAMISU



  6

BERRIES CHEESECAKE

  6

CHOCOLATE MOUSSE

  6

APRICOT CROSTATA PIE

   5

Do you like the jar?



Recycle it! 

Take it home with you and give it a **new life!**

Drinks

STILL / SPARKLING WATER

50 cl

2

SOFT DRINK

33 cl

3

ICHNUSA "NON-FILTRATA" BEER 5.0%

33 cl



5

Wines



PROSECCO 11.5%



5

20

FALANGHINA 12.5%



5

20

CHIANTI CLASSICO 13.0%



6

24

Cocktails

SPRITZ

Aperol 11.0%, Limoncello 25.0%

7

GIN TONIC

Tanqueray 43.1%, "OPPURE" 0.0%, IF YOU DRIVE



8

LIMONCELLO

Small bottle (x2 people) 25.0%

5

COFFEE

Espresso, Decaffeinated

1.5

Service 1.5



At Mastro's we pursue **transparency, sustainability** and **inclusivity** in every activity, committing continuously to the following goals:

- **Zero food waste**, thanks to an efficient process organization;
- **Full traceability** of our raw material;
- **Digital payments** always preferred over cash;
- Transparent **remuneration**, 100% reported according to relevant tax laws
- Support to **individual dignity** and **liberty** expressed through contents, products, design, and details that mean to make Mastro a place for anyone with no compromises

Some aspects on the ingredients used at Mastro's:

- Specific fresh products may be subjected to blast chilling to ensure quality and food safety, according to Mastro's current HACCP Plan as of Reg. CE 852/04 and Reg. CE 853/04.
- The courses marked with (1) are prepared with the highest quality raw materials, that could be frozen or blast chilled at the origin.

Allergens



Egg



GLUTEN



DAIRY PRODUCTS



FRUITS IN SHELL



FISH



Follow us on our platforms!



Contacts



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