



Menu

CAFÉ (Coffee)

Caldo	8 oz	12 oz	16 oz
Drip	1.75	2.25	2.75
Cappuccino	-	4.50	5.00
Caffè Latte	-	4.50	5.00
Americano	-	3.75	4.50
Tea	-	-	3.25
Ciocolata Calda	-	5.00	6.00
Masala Chai	-	4.25	4.75
Espresso [1 oz]	3.00	Macchiato [2 oz]	3.50
Redeye	3.25	3.75	4.25
Cortado	3.95	-	-
Flat White	3.95	-	-

Freddo	12oz	16oz	20oz
Iced Coffee	2.00	2.50	3.00
Iced Cappuccino	-	4.75	5.25
Iced Latte	-	4.75	5.25
Iced Americano	-	4.00	4.75
Iced Chai	-	4.50	5.00

FATTO IN CASA (Made in House)

Cornetto (Croissant)

Nutella | custard cream | raspberry or apricot jam +\$.50

\$3.25

Cornetto alle Mandorle (Almond Croissant)

topped with almonds

\$4.00

FATTO IN CASA *cont.* (Made in House)

Muffin

Blueberry | Double chocolate chip | Apple crumb

\$3.50

Uvetta

brioche dough, cinnamon, raisins, topped with apricot jam

\$3.75

Bombolone

Lightly fried doughnut

Nutella | Custard cream | Raspberry or Apricot jam

\$3.50

Panino Caldo (Pressed Ham & Cheese)

croissant bun, parma cotto, asiago

\$3.75

Frittata Rustica (Homemade Quiche)

• *spinach, fontina cheese, puff pastry*

• *ham, fontina cheese, puff pastry*

\$3.50

Focaccia Barese

leavened bread, cherry tomato, oregano

\$3.50

Eggwich

scrambled eggs, asiago

• *ham | turkey +\$1*

• *prosciutto | speck | mortadella +\$2*

\$4.95



Masseria[®]
Caffé & Bakery

Menu

NOSTRI DOLCI
(Our Desserts)

Éclair \$4.50

chocolate covered dough filled with pastry cream

Cannoli Siciliano \$3.00

fried shell with ricotta cream

Cannoli Piemontese \$3.25

puff pastry filled with pastry cream

Profiterole \$3.00

chocolate covered dough filled with pastry cream

Pasticciotto Leccese \$3.75

shortbread, pastry cream, Fabbri amarena cherry

Ricotta Cheesecake \$5.50

Hints of vanilla

Torta Caprese \$5.50

Flourless, chocolate, almond cake

Pignoli Cookie \$1.50

almond paste, pine nuts

Chocolate Chip Cookie \$3.50

Oatmeal Cookie \$3.50

Black and White Cookie \$3.50

Tiramisu \$4.25

Lavazza espresso

Parfait \$6.00

*non-fat greek yogurt, cinnamon granola, blueberries
[28 g protein]*

Crostatine Miste (Mixed Tarts)

\$3.25

(Choice of)

Nutella | Lemon Meringue | Chocolate Ganache

Crostatine Mignon (Mini Tarts)

\$2.00

(Choice of)

Lemon | Nutella | Chocolate Ganache

Occhio di Bue

\$2.00

Nutella | Raspberry | Apricot

PANINI

\$9.50

Served on fresh ciabatta bread

Speck

*marinated eggplant,
mozzarella, balsamic*

Milano

*chicken cutlet, mozzarella,
roasted peppers, balsamic +\$1*

Caprese

*mozzarella, tomato,
touch of basil pesto*

Salame

asiago, arugala, evoo

Parma

prosciutto, mozzarella, arugala

San Nicola

mortadella, mozzarella, arugala, evoo

Turkey

*romaine lettuce,
French brie,
rosemary aioli*

Vegetariano

*Marinated eggplant, roasted peppers,
tomato, arugala*

Special of the Day

M.P.

Contact: (212) 969-0900 | gm@masseriacaftenyc.com

Masseria Caffé & Bakery | 235 West 48th Street | New York, NY 10036



Menu

LE PIADINE \$12.00

Soft home-baked flat bread

Prosciutto e Rucola

Stracchino, evoo

Parma Cotto

Fresh mozzarella, stracchino, tomato, romaine lettuce

I TRAMEZZINI \$8.25

Triangular sandwiches on whole wheat bread

Tuna

Italian Tuna spread

Salmon

broiled wild salmon made into a spread

Cotto

Prosciutto cotto, asiago, avocado

BRIOCHE \$6.50

Salata

(Choice of)

Mortadella | Prosciutto | Parma ham | Speck

Served with asiago, stracchino, arugala, evoo

Dolce

Nutella and strawberries

INSALATE

Mista \$6.95

mixed greens, shaved carrots, cherry tomato

Caesar \$7.95

romaine, parmesan cheese, homemade croutons

Siciliana \$8.95

string beans, tomato, red onion, gaeta olives, ricotta salata

Spinaci \$8.95

cherry tomato, goat cheese, red onion

Masseria \$8.95

arugala, radicchio, endives, mushrooms, gaeta olives, roasted peppers

Grano \$10.25

Apulia grains, parsley, seasonal vegetables, lemon evoo

Insalata del Giorno M.P.

INSALATE ADDITIONS

Smoked Salmon +\$4.00

Seared Tuna +\$4.50

Grilled Chicken +\$3.50

Tuna | Salmon salad +\$3.00

Avocado +\$2.50

Nuts +\$1.00

DRESSINGS

All dressings are made with our

La MASSERIA Extra Virgin Olive Oil imported from Puglia

Lemon Olive Oil

Balsamic Olive Oil

Caesar

SECONDI

Parmigiana alla Melanzana \$8.25

lightly fried eggplant, tomato, basil, parmesan cheese

Lasagna Tradizionale \$10.75

homemade pasta, ground beef ragú, tomato, béchamel sauce

Lasagna Vegetariana \$10.75

homemade pasta, broccoli, mushrooms, smoked mozzarella, béchamel sauce

Zuppa del Giorno \$6.00

Soup of the day