

La Masseria

235 W 48th St 10036-1404 · +12125822111 · Updated: Jan 14, 2026

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ANTIPASTI (APPETIZERS) 11

Zuppa del Giorno

Soup of the day

I Cucuzielli Fritti alla Chef Pino

\$16.50

Crispy fried zucchini Chef Pino Style

Mozzarella Farcita dello Chef

\$25.50

Homemade Fresh mozzarella cheese stuffed with sweet roast peppers & Marinated eggplant, served with Fresh tomatoes & Basil

Melanzane Ripiene del Gargano

\$26.50

Stuffed eggplant with Smoked mozzarella cheese

Parmigiana di Melanzane

\$27.50

Eggplant Parmigiana style

Calamaretti Dorati

\$27.50

Lightly breaded baked Calamari

Terra Mare del Tavoliere

\$30.50

Grilled baby octopus & cuttlefish, with broccoli rabe on a bed of fava Beans puree'

Fritto Misto del Mare

\$30.50

Golden fried calamari & shrimp

Carpaccio di Manzo*

\$28.50

Thinly sliced raw beef with Parmesan cheese & arugula salad

Tavolaccio del Salumiere

\$30.50

Assortment of Italian Cured meats and cheese

Polpette di Manzo della Masseria

\$29.50

Fresh Daily Made Meat Balls With Tomato Sauce and Basil

INSALATE (SALADS) 5

Misticanza All' Aceto Balsamico

\$15.50

Mesculin salad with balsamic Vinegar dressing

Insalata Masseria

\$21.50

Arugula, radicchio, endive, Mushrooms, olives, tomato & Roast peppers salad

Insalata Riccia	\$20.50
Frisee` salad with parmesan Cheese & crispy bacon	
Insalata di Caprino	\$23.50
String beans, tomato, onions & warm goat cheese salad	
Insalata di Carciofi	\$25.50
Artichoke salad, with avocado Pistachios & parmesan cheese	

RISO E GRANO (RICE AND GRAIN) 1

Risotto del Giorno

Risotto of the day

LE CARNI & I PESCI (ENTRÉE) 12

Battuta di Pollo alla Griglia con Insalata di Fagiolini	\$32.50
Grilled thinly pounded chicken breast with string beans, potatoes & tomatoes salad	
Petto di Pollo alla Parmigiana	\$34.50
Chicken Breast Parmigiana style	
Bocconcini di Pollo Paesano	\$35.50
Chunks of boneless chicken with Italian sausage, mushrooms & peppers in a wine sauce	
Coniglio alla Caprese	\$48.00
Oven roasted rabbit with fresh herbs & Wine sauce	
Fegato di Vitello Spadellato All'aceto di Mirtilli	\$38.50
Calf liver sauté with onions & Blueberry vinegar	
Costata di Maiale al Tartufo Nero	\$45.50
Sliced Pork chop with black truffle sauce	
Scaloppine di Vitello al Limone	\$39.50
Veal scaloppini with lemon & capers sauce	
Costoletta di Vitello alla Milanese	\$60.00
Thinly pounded breaded veal chop with arugula e tomato salad	
Costata di Manzo ai Ferri con Patatine Fritte	\$69.50
Grilled aged prime rib eye steak served with Italian fries	
Orata del Mediterraneo	\$39.50
Grilled whole Mediterranean Sea Bream	
Trancio di Salmone con Salsa alla Mostarda	\$37.50
Grilled salmon fillet, with grilled Zucchini & Mustard sauce	
Quanto Il Mare Ha Dato	
What the sea gave	

LE PASTE (PASTAS) 10

Spaghetti allo Spugnito di Pomodoro	\$27.50
Spaghetti with Cherry tomato Sauce & fresh basil	
Scialatielli alla Siciliana	\$30.50
Homemade short cut thick fettuccini pasta with tomato sauce, eggplant & fresh mozzarella cheese	
Ravioli di Angelina	\$30.50
Homemade fresh caciotta cheese ravioli in a light tomato sauce Capri style	
Gnocchi di Patate al Taleggio	\$33.50
Homemade potatoes gnocchi with Radicchio & taleggio cheese sauce	
Linguine alle Vongole	\$32.50
Linguini with fresh baby clams, Garlic and white wine sauce	
Fusilli alla Bolognese	\$29.50
Corkscrew shape Pasta with fresh homemade meat sauce	
Penne Masseria	\$30.50
Penne in a light creamy tomato sauce, Bacon, radicchio & smoked mozzarella	
Schiaffoni al Ragù di Tracchiole	\$30.50
Large Tube shape pasta with Short Ribs ragout	
Orecchiette alla Bari Vecchia	\$32.00
Little Ears shape pasta with broccoli Rabe & Italian sausage	
Agnolotti Piemontesi	\$35.50
Homemade Tortelli shape, Veal & parmesan cheese Ravioli With mix wild mushrooms sauce	

I CONTORNI (SIDE DISH) 4

Patatine Fritte	\$12.50
Italian fries	
Spinaci Saltati Aglio & Olio	\$14.50
Sauté spinach with garlic & oil	
Broccoletti Aglio & Olio	\$14.50
Sauté broccoli with garlic & oil	
Broccoli di Rape	\$15.50
Sauté broccoli rabe with Garlic & oil	

ANTIPASTI & INSALATE (APPETIZERS & SALADS) 10

Zuppa del Giorno	\$14.50
Soup of the day	

Mozzarella Farcita dello Chef	\$25.50
Homemade fresh Mozzarella Cheese, stuffed with sweet roast peppers & marinated eggplant, served with fresh tomatoes & basil	
Tavolaccio del Salumiere	\$28.50
Assortment of Italian cured meats and cheese	
Parmigiana di Melanzane	\$25.50
Eggplant Parmigiana	
Calamaretti Dorati	\$25.50
Lightly breaded baked Calamari	
Polpette di Manzo della Masseria	AVAILABLE OPTIONS
Fresh daily homemade Meat Balls with tomato sauce and basil	\$26.50
	With Pasta Add:
	\$6.00
Misticanza All` Aceto Balsamico	\$13.50
Mesculin salad with balsamic vinegar dressing	
Insalata Masseria	\$18.50
Arugula, radicchio, endive, mushrooms, olives, tomatoes & roast peppers	
Insalata Riccia	\$18.50
Frisee` salad with parmesan cheese & crispy bacon	
Insalata di Caprino	\$21.50
String beans, tomato, onions & warm goat cheese salad	

LE CARNI E I PESCI (ENTRÉE) 10

Battuta di Pollo alla Griglia con Insalata di Fagiolini	\$30.00
Grilled thinly pounded chicken breast with string beans, tomatoes & potatoes salad	
Cotoletta di Pollo alla Parmigiana	\$32.50
Chicken breast Parmigiana Style	
Bocconcini di Pollo Paesano	\$33.50
Chunks of boneless Chicken with Italian Sausage, Mushrooms & peppers, in a white wine sauce	
Cotoletta di Vitello alla Milanese	\$39.50
Thinly pounded breaded veal cutlet with arugula and tomato salad	
Cotoletta di Vitello alla Parmigiana	\$39.50
Thinly pounded breaded veal cutlet Parmigiana Style	
Scaloppine di Vitello al Limone	\$39.50
Veal scaloppini with lemon sauce & capers	
Costata di Maiale al Tartufo Nero	\$42.50
Sliced Pork Chop with Black Truffle sauce	

Costata di Manzo ai Ferri con Patatine Fritte	\$69.50
Grilled aged prime rib eye steak with shoestring fries	
Trancio di Salmone alla Griglia	\$35.50
Grilled salmon fillet with grilled zucchini & Mustard sauce	
Fritto Misto del Mare	\$30.50
Golden fried calamari & shrimp	

I DOLCI DELLA MASSERIA (DESSERT) 4

Tiramisu' al Caffè	\$13.00
Homemade coffee flavored tiramisu'	
Torta di Mamma Paola	\$13.00
Flourless chocolate almond cake with whipped cream	
Crostatina di Mele con Gelato alla Vaniglia	\$13.00
Warm apple tart with raspberry sauce and vanilla ice cream	
Torta di Ricotta alla Vaniglia	\$14.00
Vanilla flavored Ricotta Cheese Cake	

I DOLCI (DESSERT) 8

Tiramisu' al Caffè	\$14.00
Homemade coffee flavored tiramisu'	
Crema Catalana	\$14.00
Crème Brule'	
Torta di Mamma Paola	\$14.00
Flourless chocolate almond cake with vanilla ice cream	
Torta di Ricotta alla Vaniglia	\$15.00
Vanilla flavored Ricotta cheesecake	
Crostatina di Mele con Gelato alla Vaniglia	\$14.00
Warm apple tart with raspberry sauce and vanilla ice cream	
Misto Bosco con Sorbetto al Frutto della Passione	\$14.00
Fresh mix berries with passion fruit Sorbet	
Tartufo al Cioccolato	\$14.00
Chocolate & Vanilla Tartufo ice cream	
Gelati e Sorbetti del Giorno	\$14.00
Selection of today ice cream or sorbet	