



MASA

ROOFTOP DELICACIES



Our Festive  
Dining

2025



# MASA

ROOFTOP DELICACIES

*Celebrate Christmas and New Year's Eve in an unparalleled setting, with the spectacular view of the Basilica of Santa Maria Maggiore lighting up the night.*

*The Masa Rooftop offers an elegant and enveloping atmosphere for your holiday evenings. We invite you to an exclusive gastronomic "journey of discovery," where refined Mediterranean cuisine meets the allure and spices of the Middle East, signed by Executive Chef Danilo Mancini.*

*Toast to Christmas or the New Year with unique fusion cocktails and high-cuisine dishes, enjoying the most fascinating perspective on the Eternal City. For a signature Christmas and an unforgettable New Year's Eve, your destination is the Masa Rooftop.*

*Info and Reservations*  
***info@masarooftop.it***





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# Christmas Eve Menu

## WELCOME DRINK

*Christmas Faransa*

*Bitter alcohol-free, Champagne Lallier, Lacto-fermented Lemon, Rich Syrup*

## *Chef's Entrée*

*A tasting of breads paired with 501 Altitude extra virgin olive oil*

## STARTERS

*Salt Cod*

*Salt cod tartare, wild fennel, bay leaf infused oil, rosemary bread crumble*

*Carpaccio*

*Smoked seabass carpaccio, apple marinade, pomegranate extract and gel*

*Cauliflower*

*Oven-gratinéed cauliflower, acacia honey, sesame seeds, resting on a sweet potato purée*

## FIRST COURSE

*Gnocco*

*Churned in butter, chives, and salmon roe*

*Ravioli*

*Stuffed with potato and seabass, tarragon, and a lemongrass-scented fish broth*

## MAIN COURSE

*Gilthead Bream*

*Fillet of gilthead bream, potato cream flavoured with beetroot extract, accompanied by charcoal-smoked cardoncello mushroom*

*Predessert*

## DESSERT

*Chocolate Babka*

*Soft layered sweet, served with chocolate sauce and nut crumble*

**Christmas Eve Menu: € 95,00 (excluding beverages)**

**Wine Paring upon request: € 55,00**



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# Christmas Menu

## WELCOME DRINK

Mint Kombucha

## *Chef's Entrée*

*A tasting of breads paired with 501 Altitudo extra virgin olive oil*

## STARTER

Crispy Fried Vegetables

*A trio of battered vegetables served with homemade mayonnaise and sweet and sour sauce*

## FIRST COURSE

Traditional Lasagna

*Artichokes, lamb offal ragù and pecorino cheese*

## MAIN COURSE

Lamb

*Rolled lamb stuffed with chestnuts and champignon mushrooms, accompanied by roman-style chicory shoots and a wine reduction*

## *Predessert*

## DESSERT

Chef's Panettone

*Chef's homemade Panettone, filled with dates and candied fruit*

## TO FINISH

Americano al Panettone

*Artisan Panettone Soda, Campari, Vermouth*

**Christmas Menu: € 70,00 (excluding beverages)**

**Wine Paring upon request: € 45,00**



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## ***Celebrate New Year's Eve at Masa Rooftop***

*Prepare to experience an unforgettable New Year's Eve, curated in every detail to guarantee an experience of pure magic in the vibrant atmosphere of our rooftop.*

### **8:00 PM | WELCOME**

*The evening begins on the splendid terrace of the Masa Rooftop where you will be greeted with our Welcome Drink while enjoying the glittering view of the city.*

### **9:00 PM - 11:00 PM | THE EXCLUSIVE DINNER WITH LIVE MUSIC**

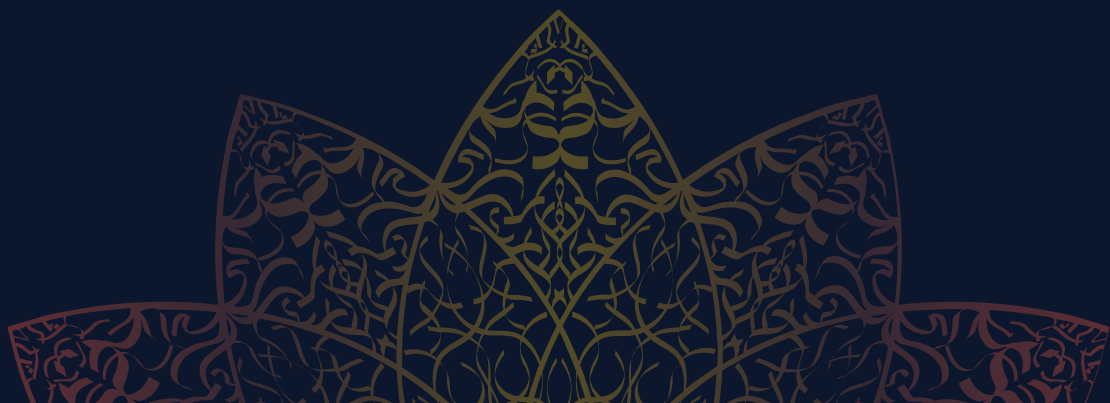
*You will enjoy our Gala Dinner, served at your table. An experience of culinary excellence, accompanied by Wine Paring and captivating Live Music.*

### **11:00 PM | AFTER DINNER**

*We continue to toast under the stars with our Open Bar! The party reignites on the Masa Rooftop terrace, still guided by our Live Music, ready to heat up the atmosphere while awaiting the new year.*

### **12:00 AM | TOAST AND TRADITION**

*At the stroke of Midnight, a toast with Champagne and the essential wish for prosperity with Lentils and Cotechino to welcome 2026!*



# New Year's Eve Menu

## *Chef's Entrée*

A tasting of breads paired with 501 Altitudo extra virgin olive oil

## **CHEF'S APERITIVO**

Cured Seafood Selection

*Swordfish 'prosciutto', cuttlefish 'lardo', croaker 'speck'*

## **STARTERS**

Anchovies

*Marinated pumpkin, sage mayonnaise, kumquat*

Croaker

*Small spheres stuffed with confit and black olives, resting on a coconut and sumac meunière*

Amberjack

*Caper stuffing, wild fennel, beetroot soil, lemon gel, saffron and toasted pumpkin seeds*

## **FIRST COURSE**

Pacchero

*Sautéed and served on a chickpea cream, candied onion, turnip green powder, and whipped salt cod*

Risotto

*Pumpkin cream, porcini mushroom powder and toasted walnuts, white truffle*

## **MAIN COURSE**

Catch of the Day

*Fillet of fish wrapped in savoy cabbage leaves with seaweed and fig ragout, on a potato and truffle purée*

Predessert

## **DESSERT**

Chocolate Variation 75%

*Creamy, aerated puffs flavored with cardamom*

## **NEW YEAR'S TRADITION**

*Midnight toast, homemade cotechino sausage and lentils*

**New Year's Eve Menu: € 275,00 (including Wine Pairing and Open Bar)**



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