

At Massic Co. we celebrate small producers who honor the Italian spirit-organic, biodynamic, and ‘natural’ wines crafted with respect for land, grape, and tradition. Wines noted with an  are made with minimal intervention and bottled to preserve its raw character, or done in the ‘natural’ style.

BUBBLES

PROSECCO, MASOT DOROTA, BRUT, NV, VENETO	16/60
LINI 9IO, LABRUSCA ROSATO, NV, EMILIA-ROMAGNA	17/64
LAMBRUSCO DELL'EMILIA, TENUTA LA PICCOLA, 2024, EMILIA-ROMAGNA	65
PROSECCO COL FONDO, CA' DEI ZAGO, COLLI TREVIGIANI, VENETO 	72
FRANCIACORTA, NICOLA GATTA, BRUT NATURE CUVEE, NV, LOMBARDY 	105

ROSE & SKIN CONTACT

MONTE DEL FRÁ, CHIARETTO DI BARDOLINO, 2024, VENETO	16/60
TORRE DEI BEATI, CERASUOLO D'ABRUZZO, 2024, ABRUZZO	19/72
CATTARATO, SALVATORE MARINO, TURI BIANCO 'ORANGE', 2023, SICILY 	17/64

WHITE (LIGHT - MED)

PINOT GRIGIO, SAN MARTINO-PITARS, GRAVE DOC, 2023, FRIULI-V.G.	15/56
FAVORITA, PODERI CELLARIO, LANGHE, 2024, PIEDMONT 	16/60
GAVI DE GAVI, TENUTA IL BERGO, 2024, PIEDMONT	18/68
SAUVIGNON BLANC, BOLMIDA, ANTICA NOVELLA, 2022, PIEDMONT	20/76
VERMENTINO, COLLI DI LUNI, CORSANO TERENCEUOLA, 2024, LIGURIA	19/72
SAUVIGNON BLANC, CANTINA TRAMIN, SUDTIROL, 2024, TRENTINO-A.A	68
ARNEIS, NINO COSTA, COSTA STEFANINO, 2024, ROERO, PIEDMONT	74

WHITE (MED - FULL)

VERDICCHIO DEI CASTELLI DI JESI, SAN LORENZO, 2024, MARCHE	15/56
BELLONE, CANTINA CINCINNATO, QUINTO IGT, 2024, LAZIO	15/56
GRILLO, MARCO DI BARTOLI, VIGNAVERDE, 2023, MARSALSA, SICILY	17/64
CODA DI VOLPE, FATTORIA LA RIVOLTA, TABURNO, 2023, CAMPANIA	18/68
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	98
CHARDONNAY, CROWLEY, 2022, WILLAMETTE VALLEY, OREGON	82
MALVASIA, TENUTA CAPOFARO, DIDYME, 2024, SICILY	70
TIMORASSO, MONTAGNOLA, COLLI TORTONESI, 2021, PIEDMONT	88

RED (LIGHT - MED)

GROPPELLO, SELVA CAPUZZA, GARDA CLASSICO, 2023, LOMBARDY	15/56
PINOT NOIR, FOSSIL & FAWN, 2022, WILLAMETTE VALLEY, OREGON	18/68
AGLIANICO, ELENA FUCCI, VERHA, 2024, BASILICATA 	16/60
BARBERA D'ASTI, DACAPO, SANBASTIAN, 2021, PIEDMONT	17/64
FRAPPATO/NERO D'AVOLA, LE FONTANE, CERASUOLO, 2022, SICILY	21/80
LAGREIN, KELLEREI BOZEN, ST. MAGDALENER, 2022, TRENTINO-A.A.	64
NEBBIOLO, G.D. VAJRA, CLARE, LANGHE, 2024, PIEDMONT	69
PLATTINETI GUIDO, 'GUIDO' VINO ROSSO, GHEMME, 2022, ALTO PIEDMONT 	66
PINOT NOIR, LAGEDER, MIMUET, VIGNETI DELLE DOLOMITI, 2022, TRENTINO-A.A.	76

RED (MED - FULL)

DOMENICO CLERICO, CAPISME-E, LANGHE NEBBIOLO, 2021, PIEDMONT	25/96
MONTE BERNARDI, SANGIO, CHIANTI CLASSICO DOCG, 202, TUSCANY	17/64
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2023, TUSCANY	19/72
CABERNET/SANGIOVESE, LE FARNETE, CARMIGNANO, 2020, TUSCANY	79
GAGLIOPPO, LIBRANDI, CIRO RESERVA, 2021, CALABRIA	58
MONICA DI SARDEGNA, ARGIOLAS, PERDERA, 2023, SARDINIA	50
SUSUMANIELLO, MASSERIA LI VELI, SALENTO IGT, 2023, PUGLIA	62
FAMIGLIA ANSELMA, 2011, BAROLO	134
CASCINA ROCCALINI, 2020, BARBARESCO	150
PIANCORNELLO, BRUNELLO DI MONTALCINO, 2019, TUSCANY	165

APERTIVO

served with an orange stuffed olive
on the rocks or with soda

COCCHI AMERICANO..ASTI <i>lemon & white peach, quinine, coriander</i>	8
STELLARE SECONDO...TURIN <i>sherry-like, sweet orange, star anise</i>	8
AMANTE 1530...ROME <i>grapefruit zest, rosemary & sage, candied orange</i>	10
STELLARE PRIMO...TURIN <i>dried strawberry, orange pulp, gentian</i>	8
ASPIDE...SARDINIA <i>blood orange, myrtle & juniper, subtly bitter</i>	9
BITTER NARDINI...VENETO <i>bitter orange marmalade, absinthe, dry finish</i>	10
BITTERROMA...SARDINIA <i>orange peel, clove, cardamom, decisively bitter</i>	10
CAMPARI...MILAN <i>cherry & citrus, warming spices, quinine</i>	10
FORTHAVE...BROOKLYN <i>red berries, rose & chamomile, sassafrass, bark</i>	12

VERMOUTH

served with a citrus peel
on the rocks or with soda

ANTICA TORINO DRY..TURIN <i>subtle & soft, floral and nutty</i>	8
CONTRATTO BIANCO...ASTI <i>bold, tangerine, honeysuckle, dried herbs</i>	9
VERGANO BIANCO...ASTI <i>moscato, chinotto, italian herbs, lemon zest</i>	12
TURI ROSSO...SICILY <i>plum, rhubarb, herbaceous & spicy, soft bitterness</i>	10
ANTICA TORINO ROSSO..TURIN <i>rich & smooth, citrus, baking spices</i>	8
COCCHI STORICO..TURIN <i>complex, fig, grape, licorice, cocoa, camphor</i>	8
ELENA ROSSO...TURIN <i>elegant & refined, intense bitter orange, vanilla</i>	10

17 SIGNATURE

DONNA MARIE	vodka, elderflower, strawberry, basil, lime
MELA MELA	apple, amaro pasubio, french brandy, lemon
STREGONERIA	mezcal, strega, cardamaro, ginger-lemon agave
ST. DOMINIC	brown butter wash whiskey, cacao, mole bitters
MEMO's SPICY MARG	jalapeño tequila, ancho reyes, agave, lime

16 NEGRONI

olive oil wash gin, bitteroma, vermouth blend	EVOO-GRONI
botanical gin, contratto bianco, genepy, suze, grapefruit bitters	BIANCO
gin, brucato amaro, creme de cacao, cocchi di torino	CHOCOLATE

15 SPRITZ

AMERICANO	cocchi americano, elderflower, gin, lemon
ITALICUS	earl grey, italicus, lemon thyme
ASPIDE	aspide aperitivo, orange

16 CLASSIC

scotch, amaretto, orange peel	GODFATHER
fresh peach, prosecco	BELLINI
fresh strawberry, prosecco	ROSSINI
white, dark and oaxacan rums, demarera, lime	DAIQUIRI

BIRRA

ON TAP

BIRRA MORETTI LAGER 11
TRIBUS 'BENJI' IPA (milford,ct) 12

BOTTLE

PERONI 7
MENABREA 8
BIRRIFICIO ITALIANO 'TIPOPILS' 10
ATHLETIC n/a beer (can) 8

SOFT

FERRARELLE SPARKLING WATER (750ml) 10
ITALIAN SODA 6
BALDIN CEDRATA (citrus)
BALADIN MELA ZEN (apple ginger)
GALVANINA CHINOTTO (bitter cola)
GALVANINA BLOOD ORANGE
AMERICAN SODA 6
COKE
DIET COKE
SPRITE
MOCKTAIL
SPICY STRAWBERRY COLLINS 10
BALADIN PASSIONE IN ROSSO n/a aperitivo 7



90 POST RD EAST
@MASSICOWESTPORT
APERITIVO HOUR
TUES-FRI
430PM-6PM

SPUNTINI

small bites for sharing

PEACH CARPACCIO
prosciutto, aged balsamic,
waluts, basil
16

MUSSELS
red pepper butter,
pangrattato, lemon thyme
15

CLAMS OREGANATA
preserved lemon, brown
butter, breadcrumbs, pecorino
14

POLPETTE
dry aged beef + pork + veal,
pomodoro, fontina
17

ANTIPASTI MISTI
smoked olives, marcona
almonds, straciatella, salumi,
semolina baguette
20

WHIPPED CHICKEN LIVERS
charred onion, fig saba,
sourdough
16

INSALATE

CHICCORIES
aged balsamic, truffle,
hazelnut brown butter, ricotta salata
19

CAESAR
hearts of romaine, bagna cauda,
sourdough, grana padano
18

PANZANELLA
heirloom tomatoes, white
balsamic, basil, baguette
16

PIATTINI

CRUDO DI GIORNO
peach + jimmy nardello brodo, fried
capers
24

CRUDO DI TONNO
smashed arancini, sorrento
lemon creme, bottarga
26

LOCAL BURRATA
black mission figs, salsa nera,
prosciutto, sage
20

VERDURE

ESCAROLE
confit tomato + garlic,
pangrattato, pecorino di fossa
16

JIMMY NARDELLOS
provolone, creme fraiche,
speck
18

DELICATA SQUASH
robiola, aged balsamic,
rosemary, pinenuts
17

PIZZA NAPOLETANA

MARGHERTIA
fior di late, tomato,
basil, pecorino
18

BOQUERONI
preserved sungolds,
boquerones, oregano
22

SOPRESSATA
hot honey, pickled
peppers
20

THE CHEVRE E VERDE
mortadella, pesto, goat
cheese
23

AL TARTUFO
truffle, ricotta,
seacoast mushrooms
26

HOUSEMADE PASTA

MAFALDINE
chicken jus, bianco sardo,
mixed peppercorns
18

RIGATONI
guanciale, preserved
tomato, parmeggiano
22

RADIATORE
spicy vodka, nduja,
whipped ricotta
25

GNOCHETTI SARDI
sweet sausage, broccoli
rabe, pecorino di fossa
27

FRUTTI DI MARE
clams, mussels, prawns,
saffron, preserved sungolds
34

AL ORNO

oven roasted large plates

BISTECCA ALLA FIORENTINA
FOR TWO
dry aged t-bone, rosemary,
truffle jus
90

WHOLE BRANZINO
capers, preserved sungolds,
confit garlic
38

HALF CHICKEN
white wine jus, capers,
chives
29

“THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”

4% FOOD SURCHARGE APPLIED TO ALL CHECKS