

# WINE

GL/BTL

# COCKTAILS

At Massi 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 a \* 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
FRANCIACORTA, BARONE PIZZINI, EXTRA BRUT, BDB, LOMBARDY	25/96
LAMBRUSCO ROSE, LINI 910, NV, EMILIA-ROMAGNA*	58
LAMBRUSCO, TENUTA LA PICCOLA, 2024, EMILIA-ROMAGNA	65
PROSECCO COL FONDO, CA' DEI ZAGO, COLLI TREVIGIANI, VENETO*	72
FRANCIACORTA, NICOLA GATTA, BRUT NATURE, NV, LOMBARDY*	115
CHAMPAGNE ANDRÉ HEUCQ, HERITAGE ASSEMBLAGE, NV, FRANCE	130

## ROSE & SKIN CONTACT

SANGIOVESE ROSE, JACOPO BIONDI, 2024, TUSCANY	18/68
CATTARATO, SALVATORE MARINO, TURI 'ORANGE', 2023, SICILY*	17/64
CERASUOLO D'ABRUZZO ROSE, TORRE DEI BEATI, 2024, ABRUZZO*	75
VITOVSKA, ŠKERK, 'ORANGE', 2020, FRIULI-V.G.	120

## WHITE (LIGHT - MED)

PINOT GRIGIO, SAN MARTINO-PITARS, GRAVE DOC, 2023, FRIULI-V.G.	15/56
RIBOLLA GIALLA, 'A TESSA', I CLIVI, 2024, FRIULI-VENEZIA-GIULIA	17/64
GAVI DE GAVI, TENUTA IL BERGO, 2024, PIEDMONT	18/68
SAUVIGNON BLANC, BOLMIDA, 2022, PIEDMONT <i>Italian Sancerre!</i>	20/76
VERMENTINO, ARGIOLAS, MERÌ, 2024, SARDEGNA, ITALY	50
SAUVIGNON BLANC, TRAMIN, SUDTIROL, 2024, TRENTINO-A.A	58
ARNEIS, NINO COSTA, COSTA STEFANINO, 2024, ROERO, PIEDMONT	58
CARRICANTE/CATARRATO, FIRRIATO, LE SABBIE, 2023, ETNA, SICILY	94

## WHITE (MED - FULL)

BELLONE, CANTINA CINCINNATO, QUINTO, 2024, LAZIO* <i>Massi's fave!</i>	17/64
VERDICCHIO, 'IL BACCO', FATTORIA CORONCINO, 2023, MARCHE	16/60
CODA DI VOLPE, LA RIVOLTA, TABURNO, 2023, CAMPANIA	18/68
GRILLO, MARCO DI BARTOLI, 2023, MARSALA, SICILY*	17/64
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	98
CHARDONNAY, CROWLEY, 2022, WILLAMETTE VALLEY, OREGON	82
FIANO DI AVELLINO, TENUTA SARNO 1860, 2018, CAMPANIA	80
PECORINO, TORRE DEI BEATI, 'BIANCHI GRILLI', 2021, ABRUZZO	75
MALVASIA, TENUTA CAPOFARO, DIDYME, 2024, SICILY	56
TIMORASSO, MONTAGNOLA, COLLI TORTONESI, 2021, PIEDMONT	89

## RED (LIGHT - MED)

PINOT NOIR, TERRE GAIE, STEMA, 2024, VENETO	18/68
NEBBIOLO, DAVIDE CARLONE, COLLINE NOVARESI, 2022, PIEDMONT	20/76
BARBERA D'ASTI, DACAPO, SANBASTIAN, 2021, PIEDMONT*	17/64
AGLIANICO, ELENA FUCCI, VERHA, 2024, BASILICATA* <i>Chilled fruity red!</i>	16/60
PINOT NOIR, LAGEDER, MIMUET, VIGNETI DELLE DOLOMITI, 2022, TRENTINO-A.A.	76
GRIGNOLINO DEL MONFERRATO CASALESE, VICARA, 2022, PIEDMONT	69
GROPPELLO, SELVA CAPUZZA, GARDA CLASSICO, 2023, LOMBARDY	58
FRAPPATO, LAMORESCA, NEROCAPITANO, 2023, SICILY*	75
FRAPPATO/NERO D'AVOLA, LE FONTANE, CERASUOLO, 2022, SICILY	83
NEBBIOLO, LE PIANE, COLLINE NOVARESI, 2023, ALTO PIEDMONT*	87
PLATTINETI GUIDO, 'GUIDO' VINO ROSSO, GHEMME, 2022, ALTO PIEDMONT*	62
LAGREIN/SCHIAVA, KELLEREI BOZEN, ST. MAGDALENER, 2022, TRENTINO-A.A.	65
NERELLO MASCALESE, PASSOROSSO, 2022, ETNA, SICILY	99

## RED (MED - FULL)

CHIANTI CLASSICO, MONTE BERNARDI, SANGIO, 2022, TUSCANY	18/68
MONTEPULCIANO D'ABRUZZO, BOSSANOVA, 2022, ABRUZZO*	19/72
CABERNET/SANGIOVESE, CARMIGNANO, LE FARNETE, 2019, TUSCANY	20/76
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2023, TUSCANY	19/72
GAGLIOPPO, CATALDO CALABRETTA, CIRÒ ROSSO, 2022, CALABRIA	55
NERO D'AVOLA, LU CÒRI, 2023, MENFI, SICILY	62
BARBARESCO, CASCINA ROCCALINI, 2020, PIEDMONT*	155
BAROLO, GIACAMO FENOCCHIO, 2021, PIEDMONT	195
BAROLO, BOVIO, 2021, COMUNE DI LA MORRA, PIEDMONT	155
BAROLO, DAMIANO, CANNUBI, 2019, PIEDMONT	185
BAROLO, FAMIGLIA ANSELMA, 2004, PIEDMONT	375
BRUNELLO DI MONTALCINO, PIANCORNELLO, 2019, TUSCANY	165
CABERNET/MERLOT/PET VERDOT, VOLPOLO DI SAPAIO, BOLGHERI, TUSCANY	128
CABERNET/MERLOT/SANGIOVESE, GRATTAMACCO, 2021, BOLGHERI	315
AGLIANICO DEL VULTURE, 'TITOLO', ELENA FUCCI, 2022, BASILICATA	100
NEGROAMARO, COSIMO TAURINO, 'NOTARPANARO, 2013, SALENTO, PUGLIA	85
AMARONE DELLA VALPOLICELLA, GIOVANNI EDERLE, 2018, VENETO	135

<b>17 SIGNATURE</b>	
DONNA MARIE #3	vodka, elderflower, persimmon, fior di sicilia
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
COSA NOSTRA	reposado, blood orange + basil, genepy, lime
THE TORINO	rye, cognac, montenegro, sfumato, coffee bean

## 17 NEGRONI

olive oil washed gin, bitteroma, vermouth blend	EVOO-GRONI
botanical gin, contratto bianco, genepy, suze, grapefruit bitters	BIANCO
mezcal, campari, aperol, antica vermouth	MEZCAL NEGRONI

## 16 SPRITZ

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

## 17 CLASSIC

scotch, amaretto, orange peel	GODFATHER
fresh blood orange, prosecco	ROSSINI
gin, lillet, cocchi americano, lemon	CORPSE REVIVER
bourbon, pasubio, montenegro, lemon, egg white*	WHISKEY SOUR
vodka or gin, vermouth blend, twist or olives	MARTINI
add blue cheese olives or truffle goat cheese olives +3	

## BIRRA

ON TAP 12	
PERONI NASTRO AZZURO LAGER	
TRIBUS 'BENJI' IPA (milford,ct)	BOTTLE & CAN
	MENABREA (330ml btl) 9
KENT FALLS 'THE HOLLOW' PILS (pint can)	12
KENT FALLS 'AWKWARD HUG' IPA (pint can)	12
ATHLETIC n/a beer (12 oz can)	8
	SOFT

FIUGGI SPARKLING WATER (1L)	10
ITALIAN SODA	8
BALADIN CEDRATA (citrus)	
BALADIN MELA ZEN (apple ginger)	
GALVANINA CHINOTTO (bitter cola)	
	AMERICAN SODA 6
	COKE
	DIET COKE
	SPRITE
MOCKTAIL 10	
PICCOLA MARIA n/a donna marie	
ROSMARINA cinnamon, grapefruit, rosemary, tonic	
SPICY BLOOD ORANGE COLLINS jalapeño & lime	
BALADIN PASSIONE IN ROSSO n/a aperitivo	7

## APERITIVI on the rocks or with soda

COCCHI AMERICANO BIANCO..ASTI	8
STELLARE SECONDO BIANCO...TURIN	8
AMANTE 1530...ROME	10
STELLARE PRIMO ROSSO ...TURIN	8
ASPIDE...SARDINIA	9
BITTER NARDINI...VENETO	10
BITTEROMA....SARDINIA	10
CAMPARI...MILAN	10
FORTHAVE...BROOKLYN	12

## on the rocks or with soda VERMOUTH

8	ANTICA TORINO DRY..TURIN
9	CONTRATTO BIANCO...ASTI
12	VERGANO BIANCO...ASTI
10	TURI ROSSO...SICILY
8	ANTICA TORINO ROSSO..TURIN
8	COCCHI STORICO..TURIN
10	ELENA ROSSO...TURIN
12	CARPANO ANTICA FORMULA

## SPUNTINI

*small bites for sharing*

### BURRATA

persimmon, brown butter,  
balsamic 'caviar', pistachio  
20

### CRUDO DI TONNO \*

bluefin tuna, arancini,  
pecorino cream, bottarga  
28

### CRUDO DI MARE \*

hamachi, aji amarillo, cara  
cara, radish  
26

### MUSSELS

red pepper butter,  
pangrattato, lemon thyme  
17

### WHIPPED CHICKEN LIVERS

foie gras, chives, saba, sourdough  
17

### POLPETTE

dry aged beef + pork +  
veal, pomodoro, fontina  
18

### SMOKED BONE MARROW

persimon jam, rosemary, toast  
18

## INSALATE

### CHICORIES

aged balsamic, truffle,  
hazelnut brown butter, ricotta  
salata  
20

### CAESAR

hearts of romaine, bagna cauda,  
pangrattato, grana padano  
18

### BADGER FLAME BEETS

citrus, mozzarella di bufala,  
pistachios  
22

### ORANGE & ONION

chili balsamic, red  
watercress, marcona  
almonds  
19

### BABY CARROTS

robiola, green calabrian  
chili, toasted cumin  
15

### HEIRLOOM SUNCHOKES

sour cherries, truffle aioli,  
fresh herbs  
17

### ESCAROLE

confit tomato + garlic,  
pangrattato, pecorino di  
fossa  
16

### BROCCOLI RABE

golden raisins, red cow  
parmigiano, pangrattato  
18

## VERDURE

## AL FORNO

*oven roasted large plates*

### BISTECCA ALLA FIORENTINA \*

dry aged strip, rosemary,  
truffle jus, parmigiano frites  
52

### "SHAPS" BONE-IN CHICKEN

PARM  
umami sauce, fior di latte,  
basil  
38

### HALIBUT

caulilini, leeks, potatoes, dill  
42

### BRAISED LAMB NECK

polenta, gremolata,  
pecorino  
40

## SOURDOUGH PIZZA NAPOLETANA

### MARGHERITA

fior di latte, tomato,  
basil, parmigiano  
20

### SAUSAGE

white onion, mozzarella,  
hot chili oil  
26

### SOPPRESSATA

hot honey, green  
calabrian chili  
24

### BACON

persimmon jam, goat  
cheese, caramelized  
onion  
27

### TRE COLORE

red + vodka + pesto,  
fior di latte  
23

### AL TARTUFO

truffle, ricotta,  
seacoast mushrooms  
29

## HOUSEMADE PASTA

### MAFALDINE CACIO E PEPE

chicken jus, bianco sardo,  
mixed peppercorns  
20

### GNOCCHETTI SARDI

sweet sausage, broccoli  
rabe, pecorino di fossa  
29

### RADIATORE

spicy vodka, nduja,  
whipped ricotta  
26

### GEMELLI

duck ragu, pumpernickel  
pangrattato, smoked  
pecorino  
32

### RIGATONI

guanciale, preserved  
tomato, parmigiano  
24

### SQUID INK TAGLIATELLE

mussels, prawns,  
lobster, saffron bisque  
42

\*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% SURCHARGE APPLIED TO FOOD (ONLY) PORTION OF ALL CHECKS TO  
HELP SUPPORT EQUITABLE WAGES FOR OUR KITCHEN TEAM