

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	17/66
SPARKLING PINOT NOIR  , SAN VENANZIO, BRUT, NV, VENETO	19/74
PROSECCO COL FONDO, CA' DEI ZAGO, VENETO 	55
FRANCIACORTA, BARONE PIZZINI, EXTRA BRUT, BDB, LOMBARDY	105
LAMBRUSCO, TENUTA LA PICCOLA, 2024, EMILIA-ROMAGNA  Bubbly Red!	68

ROSE & SKIN CONTACT

MERLOT/CAB FRANC  , TENUTA MONTETI, 2025, TUSCANY	19/74
NERO DI TROIA  ROSE DI LULU, BOTROMAGNO, 2025, PUGLIA	18/70
CATTARATO, SALVATORE MARINO, TURI  , 2023, SICILY 	17/66
NEBBIOLO  , CASCINA LUISIN, ‘EXPERIENTIA’, 2024, PIEDMONT	95
MONTEPULCIANO  , TORRE DEI BEATI, 2025, ABRUZZO	78
VITOVSKA, ŠKERK,  , 2020, FRIULI-V.G.	89

WHITE (LIGHT - MED)

PINOT GRIGIO, VIA ALPINA, 2024, COLLI ORIENTALI, FRIULI	17/66
RIBOLLA GIALLA, ‘A TESSA’, I CLIVI, 2024, FRIULI-VENEZIA-GIULIA	19/74
GAVI DE GAVI, TENUTA IL BERGO, 2024, PIEDMONT	18/70
FAVORITA, PODERICELLARIO, ‘LAFREA’, 2024, LANGHE, PIEDMONT 	62
ERBALUCE DI CALUSO, CIECK, 2024, PIEDMONT	75
CARRICANTE/CATARRATO, FIRRIATO, LE SABBIE, 2023, ETNA, SICILY	90

WHITE (MED - FULL)

SAUVIGNON BLANC, TRAMIN, 2024, SÜDTIROL,TRENTINO-A.A	19/74
BELLONE, CANTINA CINCINNATO, QUINTO, 2024, LAZIO  Massi’s fave!	18/70
CHARDONNAY, WHITE WALNUT ESTATE, 2024, DUNDEE, OREGON	21/82
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	95
MALVASIA, TENUTA CAPOFARO, DIDYME, 2024, SICILY	56
GRILLO, MARCO DE BARTOLI, VIGNAVERDE, 2024, SICILY	70
VERDICCHIO DI MATELICA, BELISARIO, ‘CAMBRUGIANO’ 2021, MARCHE	80
TIMORASSO, CASCINA MONTAGNOLIA, DERTHONA, 2021, PIEDMONT	92

RED (LIGHT - MED)

PINOT NOIR, TERRE GAIE, STEMA, 2024, VENETO	19/74
NEBBIOLO, MAMETE PREVOSTINI, ALPI RETICHE, LOMBARDY	20/78
AGLIANICO, ELENA FUCCI, VERHA, 2024, BASILICATA  Chilled fruity red!	17/66
GROPPELLO, SELVA CAPUZZA, GARDA CLASSICO, 2023, LOMBARDY	55
NEBBIOLO, DAVIDE CARLONE, COLLINE NOVARESI, 2023, PIEDMONT	88
PRIMITIVO, FATALONE, ‘TERES’, 2025, PUGLIA	75
NERELLO MASCALESE, TENUTA TASCANTE, GHAIA NERA, 2022, ETNA, SICILY	96
FRAPPATO/NERO D'AVOLA, LE FONTANE, CERASUOLO, 2022, SICILY	89
LAGREIN/SCHIAVA, KELLEREI BOZEN, ST. MAGDALENER, 2023, TRENTINO-A.A.	65

RED (MED - FULL)

SANGIOVESE, CHIANTI, CASTELLO DI BOSSI, 2022,TUSCANY	18/70
MONTEPULCIANO D'ABRUZZO, CIRELLI, 2024, ABRUZZO	19/74
CABERNET/MERLOT, LAGONE, BOLGHERI, 2023, TUSCANY	20/78
SANGIOVESE, JACOPO BIONDI SANTI, SASSOALLORO, 2023, TUSCANY	105
BARBARESCO , CASCINA ROCCALINI, 2020, PIEDMONT	155
BAROLO, GIACAMO FENOCCHIO, 2021, PIEDMONT	175
BAROLO, ACHILLE BAROLI, VILLERO, 2019, PIEDMONT	195
BAROLO, BOVIO, 2021, COMUNE DI LA MORRA, PIEDMONT	150
BAROLO, FAMIGLIA ANSELMA, 2004, PIEDMONT	375
BRUNELLO DI MONTALCINO, PIANCORNELLO, 2019, TUSCANY	195
NEGROAMARO, COSIMO TAURINO, NOTARPANARO, 2014, SALENTO, PUGLIA	82
SANGIOVESE BLEND, MONACO & HOLLAND, ROSSO DI TODI, 2020, UMBRIA	90
CABERNET/MERLOT/PET VERDOT, VOLPOLO DI SAPAIO, 2023, TUSCANY	130
CABERNET/MERLOT/SANGIOVESE, GRATTAMACCO, 2021, BOLGHERI	350
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2024, TUSCANY	80
AGLIANICO DEL VULTURE, ‘TITOLO’, ELENA FUCCI, 2022, BASILICATA	100
AMARONE DELLA VALPOLICELLA, GIOVANNI EDERLE, 2019, VENETO	175

17 SIGNATURE

DONNA MARIE #5	vodka, elderflower, tuscan melon, peach, sumac
LA STREGA ROSSA	strawberry balsamic, mezcal, strega, lime, aspid
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
HOUSE MARTINI	vodka or gin, vermouth blend, twist or olives
CHIARO DAIQUIRI	rum blend, pineapple, green tea, lime
(clarified milk punch)*	

add blue cheese olives or truffle goat cheese olives with any martini +3

18 NEGRONI

olive oil washed gin, bitteroma, vermouth blend	EVOO-GRONI
mezcal, campari, aperol, antica vermouth	MEZCAL NEGRONI
sparkling rose, bitteroma, ramazatti, vermouth	ROSE SBAGLIATO

17 SPRITZ

ITALICUS	earl grey, italicus, lemon-thyme
AMANTE	amante aperitivo, orange
NEPETA	nepeta amaro, mint
MEZCAL	cucumber, lime
50/50 HANDSHAKES	12
15 OZ SHOT	
MNT.	montenegro + nonino + tequila
DOLCE FUMO	sfumato + pineapple rum
FERRARI	campari + fernet branca

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)	
AMERICAN SODA	6
COKE	
DIET COKE	
SPRITE	
MOCKTAIL 10	
VERDE SPRITZ	cucumber juice, lime, sparkling water
BLOOD ORANGE MULE	calabrian chili, honey, lime, ginger
BALADIN PASSIONE IN ROSSO	n/a aperitivo 8

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



90 POST RD EAST
@MASSICOWESTPORT

SPUNTINI

small bites for sharing

CRUDO DI TONNO* yellowfin tuna, calabrian chili, giardiniera, cannoli 24	CRUDO DI SCALLOP* lemon aioli, yuzu kosho, arancini 28	CRUDO DI HAMACHI* tuscan melon ponzu, basil, sesame 26	BURRATA stone fruit, hot honey, hazelnuts 22
POLPETTE dry aged beef + pork + veal, pomodoro, fontina 18	MUSSELS red pepper butter, sourdough, lemon thyme 17	PIZZA FRITTA prosciutto di parma, whipped goat cheese, fig jam 20	

INSALATE

CAESAR hearts of romaine, bagna cauda, pangrattato, grana padano 19	MELON & PROSCIUTTO arugula, sardinian feta, hazlenuts 26
CORN & STONE FRUIT PANZANELLA heirloom tomato, red onion, focaccia croutons 24	

VERDURE

BABY ARTICHOKEs sour cherries, truffle aioli, fennel, mint 18	BROCCOLI RABE golden raisins, red cow parmigiano, pangrattato 18
FIORE DI ZUCCA ricotta stuffed, tomato aioli, herbs 19	

AL FORNO

oven roasted large plates

BISTECCA* piedmontese coulotte , ramp salmoriglio, parmigiano frites 52	BLACK COD zucchini ragu, calabrian chili, basil 36	"SHAPS" BONE-IN CHICKEN PARM umami red sauce, fior di latte, basil 38	BERKSHIRE PORK CHOP* roasted corn, fennel, blue cheese butter 36
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SOURDOUGH PIZZA NAPOLETANA

MARGHERITA fior di latte, tomato, basil, parmigiano 22	SWEET SAUSAGE roasted jimmy nardellos, calabrian chili crunch, garlic confit 30
SOPPRESSATA hot honey, stracciatella, jalapeño 26	BACON fig jam, goat cheese, caramelized onion 29
PEACH macerated peaches, ricotta, honey 28	AL TARTUFO truffle, ricotta, balsamic, seacoast mushrooms 32
TRE COLORE red + vodka + pesto, fior di latte 25	

HOUSEMADE PASTA

MAFALDINE CACIO E PEPE chicken jus, bianco sardo, mixed peppercorns 20	RADIATORE spicy vodka, nduja, whipped ricotta 28
ORECCHIETTE sweet sausage, broccoli leaves, peas, piave vecchio 29	RIGATONI guanciale, preserved tomato, parmigiano 26
CAMPANELLE sungold tomato, anchovy, calabrian chili crunch 27	SPAGHETTI ALLA NERANO zucchini, clams, shrimp, herbs 34

*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% MANDATORY SERVICE CHARGE ('KITCHEN SHARE') APPLIED TO FOOD (ONLY) PORTION OF ALL CHECKS TO HELP SUPPORT EQUITABLE WAGES FOR OUR KITCHEN TEAM