WINE

GL/BTL

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
TORRE DEI BEATI, CERASUOLO D'ABRUZZO, 2024, ABRUZZO ✸	75
VITOVSKA, ACIENDA AGRICOLA ŠKERK, 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 *Italian Sancerre!*	20/76
SAUVIGNON BLANC, TRAMIN, SUDTIROL, 2024, TRENTINO-A.A	65
ARNEIS, NINO COSTA, COSTA STEFANINO, 2024, ROERO, PIEDMONT	58
CARRICANTE/CATARRATO, FIRRIATO, LE SABBIE, 2023, ETNA, SICILY	94

WHITE (MED - FULL)

VERMENTINO, COLLI DI LUNI, CORSANO TERENZUOLA, 2024, LIGURIA	19/72
BELLONE, CANTINA CINCINNATO, QUINTO, 2024, LAZIO ✸	15/56
CODA DI VOLPE, LA RIVOLTA, TABURNO, 2023, CAMPANIA	18/68
GRILLO, MARCO DI BARTOLI, 2023, MARSALSA, SICILY *Massi's fave!*	17/64
FRIULANO, 'SAN PIETRO', I CLIVI, 2023, FRIULI-V.G.	19/72
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	98
CHARDONNAY, CROWLEY, 2022, WILLAMETTE VALLEY, OREGON	82
FIANO DI AVELLINO, TENUTA SARNO 1860, 2018, CAMPANIA	78
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 ✸ *Chilled fruity red!*	16/60
PINOT NOIR, LAGEDER, MIMUET, VIGNETI DELLE DOLOMITI, 2022, TRENTINO-A.A.	76
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
CABERNET/SANGIOVESE, LE FARNETE, CARMIGNANO, 2020, TUSCANY	18/68
MONTEPULCIANO D'ABRUZZO, BOSSANOVA, 2022, ABRUZZO ✸	19/72
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2023, TUSCANY	19/72
GAGLIOPPO, CATALDO CALABRETTA, CIRÒ ROSSO, 2022, CALABRIA	55
NERO D'AVOLA, MARILENA BARBERA, 'LU CÒRI, 2023, MENFI, SICILY ✸	58
SUSUMANIELLO, MASSERIA LI VELI, SALENTO IGT, 2023, PUGLIA	65
BARBARESCO , CASCINA ROCCALINI, 2020, PIEDMONT	155
BARBARESCO, CASTELLO DI NEIVE, 2021, PIEDMONT	125
BAROLO, GIACAMO FENOCCHIO, 2021, PIEDMONT	195
BAROLO, BOVIO, 2021, COMUNE DI LA MORRA, PIEDMONT	155
BAROLO, BAROLI, BRUNELLA, 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

COCKTAILS

17 SIGNATURE

DONNA MARIE	vodka, elderflower, pomegranate, 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
COSA NOSTRA	reposado, blood orange + basil, genepy, lime

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

17 CLASSIC

scotch, amaretto, orange peel	GODFATHER
fresh peach, prosecco	BELLINI
fresh blood orange, prosecco	ROSSINI
white, dark and oaxacan rums, demerara, lime	DAIQUIRI
choose vodka or gin, vermouth blend, garnish selection	MARTINI

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

ATHLETIC n/a beer (12 oz can) 8

SOFT

FIUGGI SPARKLING WATER (1L) 10

ITALIAN SODA 8

BALDIN CEDRATA (citrus)

BALADIN MELA ZEN (apple ginger)

GALVANINA CHINOTTO (bitter cola)

AMERICAN SODA 6

COKE

DIET COKE

SPRITE

MOCKTAIL

SPICY BLOOD ORANGE COLLINS 10

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

MASSICO

90 POST RD EAST
@MASSICOWESTPORT

SPUNTINI

small bites for sharing

SMOKED BONE MARROW
thomcord-wine jam, basil, toast
16

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

MUSSELS
red pepper butter, pangrattato, lemon thyme
15

WHIPPED CHICKEN LIVERS
chives, saba, sourdough
16

ANTIPASTI MISTI
smoked olives, marcona almonds, formaggi, salumi, sicilian orange honey, toast
28

INSALATE

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

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

BUTTER LETTUCE
asian pear, fennel, toasted almond
18

BADGER FLAME BEETS
citrus, mozzarella di buffala, pistachios
19

VERDURE

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

CRISPY POTATOES
pecorino mayo, gremolata, bottarga
15

KOBOCHA SQUASH
robiola, burnt fennel-hazelnut salsa macha
17

BROCCOLI RABE
golden raisins, red cow parmigiano, pangrattato
18

PIATTINI

CRUDO DI HAMACHI*
smoked marsala brodo, asian pear, pinenuts
27

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

PEARS + PROSCIUTTO
aged balsamic, walnuts, basil
16

LOCAL BURRATA
thomcord grapes, tapenade, hazelnuts
20

AL FORNO

oven roasted large plates

BISTECCA ALLA FIORENTINA*
dry aged strip, rosemary, truffle jus, parmigiano frites
52

WHOLE BRANZINO
tuscan farro, herbs
38

HALF CHICKEN
white wine jus, capers, chives
34

BONE-IN VEAL CHOP PARMIGIANA
buffalo mozzarella, pomodoro, basil
58

SOURDOUGH PIZZA NAPOLETANA

MARGHERITA
fior di latte, tomato, basil, parmigiano
20

BOQUERONI
preserved sungolds, pickled anchovy, oregano
22

SOPPRESSATA
hot honey, pickled peppers
22

SAUSAGE & PEPPERS
preserved jimmy nardellos, mozzarella, green hot chili oil
26

THE CHEVRE E VERDE
mortadella, pesto, goat cheese
23

AL TARTUFO
truffle, ricotta, seacoast mushrooms
28

PEAR & ARUGULA
bay blue cheese, walnuts, red vein arugula, asian pear, balsamic
24

HOUSEMADE PASTA

MAFALDINE CACIO E PEPE
chicken jus, bianco sardo, mixed peppercorns
20

RADIATORE
spicy vodka, nduja, whipped ricotta
26

GNOCCHETTI SARDI
sweet sausage, broccoli rabe, pecorino di fossa
29

RIGATONI
guanciale, preserved tomato, parmigiano
24

AGNOLOTTI
kabocha squash, ricotta, miso-pinenut butter
22

SPAGHETTI
lobster fra diavolo, red cow parm, basil
38

GEMELLI
pesto alla genovese, stracciatella, pistachio
24

*"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