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

ROSE & SKIN CONTACT

MERLOT/CAB FRANC ROSE, TENUTA MONTETI, 2025, TUSCANY	19/74
NERO DI TROIA ROSE DI LULU, BOTROMAGNO, 2025, PUGLIA	18/70
CATTARATO, SALVATORE MARINO, TURI 'ORANGE', 2024, SICILY ✱	17/66
NEBBIOLO ROSE, CASCINA LUISIN, 'EXPERIENTIA', 2024, PIEDMONT	95
MONTEPULCIANO ROSE, TORRE DEI BEATI, 2025, ABRUZZO	78
VITOVSKA, ŠKERK, 'ORANGE', 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, 2025, PIEDMONT	18/70
FAVORITA, PODERICELLARIO, "LAFREA', 2024, LANGHE, PIEDMONT ✱	58
ERBALUCE DI CALUSO, CIECK, 2024, PIEDMONT	75
VERMENTINO, ERNÉ, 2025, TUSCANY	67
SAUVIGNON BLANC, SILVANO BOLMIDA, 2024, PIEDMONT *Italian Sancerre!*	90

WHITE (MED - FULL)

SAUVIGNON BLANC, TRAMIN, 2025, SÜDTIROL,TRENTINO-A.A	19/74
BELLONE, CANTINA CINCINNATO, QUINTO, 2025, LAZIO ✱ *Massi's fave!*	18/70
CHARDONNAY, WHITE WALNUT ESTATE, 2024, DUNDEE, OREGON	21/82
CHARDONNAY, ALTURIS, 2025, FRIULI-VENEZIA GIULLIA	75
GRECHETTO/VIOGNIER, TENUTA FIORANO, 'FIORANELLO', 2024, LAZIO	88
GRILLO, MARCO DE BARTOLI, VIGNAVERDE, 2024, SICILY	70
TIMORASSO, CASCINA MONTAGNOLIA, DERTHONA, 2021, PIEDMONT	92

RED (LIGHT - MED)

NEBBIOLO, MAMETE PREVOSTINI, ALPI RETICHE, 2024, LOMBARDY	20/78
BARBERA DEL MONFERRATO, TACCHINO, 2019, PIEDMONT	19/74
AGLIANICO, ELENA FUCCI, VERHA, 2025, BASILICATA ✱ *Chilled fruity red!*	17/66
PINOT NERO, KELLEREI BOZEN, 2025, SÜDTIROL-ALTO ADIGE	69
NEBBIOLO, DAVIDE CARLONE, COLLINE NOVARESI, 2023, PIEDMONT	88
NEBBIOLO, FRATELLI ALLESANDRIA, 'PRINSIÒT', 2023, LANGHE, PIEDMONT	102
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	90

RED (MED - FULL)

SANGIOVESE, CERBAIONA, ROSSO DI MONTALCINO, VDT, TUSCANY	18/70
MONTEPULCIANO D'ABRUZZO, CIRELLI, 2024, ABRUZZO	19/74
NEGROAMARO, MASSERIE DUGENTO, 2022, SALENTO, PUGLIA	18/70
CABERNET/MERLOT, LAGONE, BOLGHERI, 2024, TUSCANY	20/78
SANGIOVESE, JACOPO BIONDI SANTI, SASSOALLORO, 2023, TUSCANY	105
SANGIOVESE, MONTERAPONI, CHIANTI CLASSICO, 2023, TUSCANY	96
BARBARESCO , CASCINA ROCCALINI, 2020, PIEDMONT	170
BAROLO, FAMIGLIA RIVETTI, 2021, NEIVE, PIEDMONT	165
BAROLO, BOVIO, 2021, COMUNE DI LA MORRA, PIEDMONT	155
BAROLO, ACHILLE BAROLI, VILLERO, 2019, PIEDMONT	195
BAROLO, FAMIGLIA ANSELMA, 2004, SERRALUNGA D'ALBA, 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
MERLOT/CABERNET, MARRANO, VIGNALTA, 2016, VENETO	108
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

COCKTAILS

17 SIGNATURE

DONNA MARIE#6	vodka, elderflower, lemon, cardamom, pear
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
HOUSE MARTINI	vodka or gin, vermouth blend, twist or olives
POMEROSA	gin, grapefruit, sicilian amaro, saffron
CHIARO DAIQUIRI (clarified milk punch)*	rum blend, pineapple, allspice dram, lime

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

rye, nocino, bitteroma, vermouth, balsamic — BOULEVARDIER

17 SPRITZ

ITALICUS	earl grey, italicus, lemon-thyme
AMANTE	amante aperitivo, orange
NEPETA	nepeta amaro, mint
CARDAMARO	cardamaro, cynar, lime

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 'BUDDY SPRINKLES' IPA (pint can) 12

ATHLETIC n/a beer (12 oz can) 8

upside dawn golden ale OR

run wild ipa

SOFT

FIUGGI SPARKLING WATER (1L) 10

ITALIAN SODA 8

BALADIN CEDRATA (citrus)

AMERICAN SODA 6

COKE

DIET COKE

SPRITE

MOCKTAIL 10

PEAR MULE cardamom, pear, ginger beer

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
FORTHAVE...BROOKLYN	12

on the rocks or with soda VERMOUTH

8	ANTICA TORINO DRY..TURIN
9	CONTRATTO 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

CRUDO DI HAMACHI*
honeycrisp apple, jimmy nardellos, colatura, fried capers
26

BURRATA
roasted grape puttanesca, balsamic
22

MUSSELS
red pepper butter, sourdough, lemon thyme
17

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

PIZZA FRITTA
prosciutto di parma, whipped goat cheese, fig jam
20

INSALATE E VERDURE

CAESAR
hearts of romaine, bagna cauda, pangrattato, grana padano
19

CHICORIES
aged balsamic, truffle, hazelnut brown butter, ricotta salata
22

MELA & FINOCCHIO
green apple, fennel, sardinian feta, green goddess, pumpkin seeds
26

SWEET POTATO
whipped ricotta, calabrian chili, honey, pine nuts
18

BABY ARTICHOKES
saffron-parmigiano cream, balsamic, mint
20

BROCCOLI RABE
golden raisins, red cow parmigiano, pangrattato
18

AL FORNO

oven roasted large plates

BISTECCA*
piedmontese coulotte , ramp salmoriglio, parmigiano frites
52

SWORDFISH
tuscan kale, confit tomato, cannellini beans
40

"SHAPS" BONE-IN CHICKEN PARM
umami red sauce, fior di latte, basil
38

BERKSHIRE PORK CHOP*
winter squash puree, pickled cherry peppers, fennel
36

SOURDOUGH PIZZA NAPOLETANA

MARGHERITA
fior di latte, tomato, basil, parmigiano
22

SWEET SAUSAGE
roasted jimmy nardellos, hot oil, garlic confit
30

SOPPRESSATA
hot honey, stracciatella, jalapeño
26

BACON
fig jam, goat cheese, caramelized onion
29

TRE COLORE
red + vodka + pesto, fior di latte
25

AL TARTUFO
truffle, ricotta, balsamic, seacoast mushrooms
32

HOUSEMADE PASTA

MAFALDINE CACIO E PEPE
chicken jus, pecorino, mixed peppercorns
20

RADIATORE
spicy vodka, nduja, whipped ricotta
28

CASARECCE
sweet sausage, pistachio pesto, piave vecchio
29

RIGATONI
guanciale, preserved tomato, parmigiano
26

SPAGHETTI
clams, shrimp, tomato confit, herbs
36

PAPPARDELLE
beef + pork bolognese basil, parmigiano
32

*"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

PLEASE INFORM YOUR SERVER IF THERE ARE ANY ALLERGIES IN YOUR PARTY PRIOR TO ORDERING