

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
LINI 9IO, LAMBRUSCO ROSE, NV, EMILIA-ROMAGNA	17/64
LAMBRUSCO, 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	
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

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, 2022, PIEDMONT <i>Italian Sancerre!</i>	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 TERENCEUOLA, 2024, LIGURIA	19/72
BELLONE, CANTINA CININNATO, QUINTO, 2024, LAZIO 	15/56
GRILLO, MARCO DI BARTOLI, 2023, MARSALSA, SICILY <i>Massimo's fave!</i>	17/64
CODA DI VOLPE, LA RIVOLTA, TABURNO, 2023, CAMPANIA	18/68
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	98
CHARDONNAY, CROWLEY, 2022, WILLAMETTE VALLEY, OREGON	82
FIANO DI AVELLINO, TENUTA SARNO 1860, 2018, CAMPANIA	92
MALVASIA, TENUTA CAPOFARO, DIDYME, 2024, SICILY	70
TIMORASSO, MONTAGNOLA, COLLI TORTONESI, 2021, PIEDMONT	89

RED (LIGHT - MED)	
PINOT NOIR, TERRE GAIE, STEMA, 2024, VENETO	18/68
AGLIANICO, ELENA FUCCI, VERHA, 2024, BASILICATA  <i>Chilled fruity red!</i>	16/60
BARBERA D'ASTI, DACAPO, SANBASTIAN, 2021, PIEDMONT	17/64
GROPPELLO, SELVA CAPUZZA, GARDA CLASSICO, 2023, LOMBARDY	58
FRAPPATO, LAMORESCA, NEROCAPITANO, 2023, SICILY 	80
NEBBIOLO, LE PIANE, COLLINE NOVARESI, 2023, ALTO PIEDMONT 	87
PLATTINETI GUIDO, "GUIDO" VINO ROSSO, GHEMME, 2022, ALTO PIEDMONT 	62
PINOT NOIR, LAGEDER, MIMUET, VIGNETI DELLE DOLOMITI, 2022, TRENTINO-A.A.	76
LAGREIN/SCHIAVA, KELLEREI BOZEN, ST. MAGDALENER, 2022, TRENTINO-A.A.	65
NERELLO MASCALESE, PASSOROSSO, 2022, ETNA, SICILY	99

RED (MED - FULL)	
FRAPPATO/NERO D'AVOLA, LE FONTANE, CERASUOLO, 2022, SICILY	20/76
CHIANTI CLASSICO, MONTE BERNARDI, SANGIO, 2022, TUSCANY	18/68
CABERNET/SANGIOVESE, LE FARNETE, CARMIGNANO, 2020, TUSCANY	18/68
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2023, TUSCANY	19/72
GAGLIOPPO, LIBRANDI, CIRO RESERVA, 2021, CALABRIA	58
MONICA DI SARDEGNA, ARGIOLAS, PERDERA, 2023, SARDINIA	50
SUSUMANIELLO, MASSERIA LI VELL, SALENTO IGT, 2023, PUGLIA	62
MONTEPULCIANO D'ABRUZZO, BOSSANOVA, 2021, ABRUZZO 	76
BARBARESCO, CASCINA ROCCALINI, 2020, PIEDMONT 	150
BAROLO, FAMIGLIA ANSELMA, 2016, PIEDMONT	140
BAROLO, BAROLI, BRUNELLA, 2019, PIEDMONT	186
BRUNELLO DI MONTALCINO, PIANCORNELLO, 2019, TUSCANY	165
CABERNET/MERLOT/PET VERDOT, VOLPOLO DI SAPAIO, BOLGHERI, TUSCANY	128
AMARONE DELLA VALPOLICELLA, GIOVANNI EDERLE, 2018, VENETO	145
AGLIANICO DEL VULTURE, 'TITOLO', ELENA FUCCI, 2022, BASILICATA	100

VERMOUTH	
<i>served with a citrus peel on the rocks or with soda</i>	
ANTICA TORINO DRY..TURIN	8
CONTRATTO BIANCO...ASTI	9
VERGANO BIANCO...ASTI	12
TURI ROSSO...SICILY	10
ANTICA TORINO ROSSO..TURIN	8
COCCHI STORICO..TURIN	8
ELENA ROSSO...TURIN	10
CARPANO ANTICA FORMULA	12

APERITIVI	
<i>served with an orange stuffed olive on the rocks or with soda</i>	
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

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

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

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

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

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

SOFT	
FIUGGI SPARKLING WATER (1L)	10
ITALIAN SODA	8
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

SPUNTINI

small bites for sharing

PEARS + PROSCIUTTO
aged balsamic, walnuts,
basil
16

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, fig saba, sourdough
16

SCALLOPS AL FORNO
green garlic butter, miso, fried
capers
20

ANTIPASTI MISTI
smoked olives, marcona almonds,
formaggi, salumi, fig honey, toast
26

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

VERDURE

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

CRISPY POTATOES
pecorino mayo, gremolata,
bottarga
15

DELICATA SQUASH
robiola, aged balsamic,
rosemary, pinenuts
17

PIATTINI

CRUDO DI HAMACHI*
burnt marsala brodo, asian pear,
pine nuts
27

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

LOCAL BURRATA
thomcord grapes,
tapenade, hazelnuts
20

SOURDOUGH PIZZA NAPOLETANA

MARGHERITA
fior di latte, tomato,
basil, pecorino
19

BOQUERONI
preserved sungolds,
pickled anchovy,
oregano
22

SOPPRESSATA
hot honey, pickled
peppers
22

THE CHEVRE E VERDE
mortadella, pesto,
goat cheese
23

VONGOLE BIANCO
local clams, speck,
smoked pecorino
25

AL TARTUFO
truffle, ricotta,
seacoast mushrooms
28

HOUSEMADE PASTA

MAFALDINE CACIO E
PEPE
chicken jus, bianco sardo,
mixed peppercorns
19

RADIATORE
spicy vodka, nduja,
whipped ricotta
25

GNOCCHETTI SARDI
sweet sausage, broccoli
rabe, pecorino di fossa
28

RIGATONI
guanciale, preserved
tomato, parmigiano
22

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

CAMPANELLE
beans + greens, wild
boar, calabrian chili
30

AL FORNO

oven roasted large plates

BISTECCA ALLA FIORENTINA*
dry aged strip, rosemary,
truffle jus
48

SMOKED DUCK BREAST
celery root, thomcord-wine
jam, chives
36

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

WHOLE BRANZINO
capers, preserved sungolds,
confit garlic
38

HALF CHICKEN
white wine jus, capers,
chives
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% SURCHARGE APPLIED TO FOOD (ONLY) PORTION OF ALL CHECKS TO
HELP SUPPORT EQUITABLE WAGES FOR OUR KITCHEN TEAM