

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	
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	
LAMBRUSCO, TENUTA LA PICCOLA, 2024, EMILIA-ROMAGNA <i>Bubbly Red!</i>	65	

ROSE & SKIN CONTACT		
SANGIOVESE <i>ROSE</i> , JACOPO BIONDI, 2024, TUSCANY	19/72	
CHIARETTO DI BARDOLINO <i>ROSE</i> , MONTE DEL FRÀ, 2024, VENETO	17/64	
CATTARATO, SALVATORE MARINO, TURI <i>‘ORANGE’</i> , 2023, SICILY 	17/64	
NEBBIOLO <i>ROSE</i> , CASCINA LUISIN, ‘EXPERIENTIA’, 2024, BARBARESCO	95	
VITOVSKA, ŠKERK, <i>‘ORANGE’</i> , 2020, FRIULI-V.G.	120	

WHITE (LIGHT - MED)		
PINOT GRIGIO, SAN MARTINO-PITARS, GRAVE DOC, 2023, FRIULI-V.G.	16/60	
RIBOLLA GIALLA, ‘A TESSA’, I CLIVI, 2024, FRIULI-VENEZIA-GIULIA	18/68	
GAVI DE GAVI, TENUTA IL BERGO, 2024, PIEDMONT	18/68	
SAUVIGNON BLANC, BOLMIDA, 2022, PIEDMONT <i>Italian Sancerre!</i>	20/76	
SAUVIGNON BLANC, TRAMIN, 2024, SÜDTIROL,TRENTINO-A.A	55	
INZOLIA, SALLIER DE LA TOUR, 2023, MONREALE, SICILY	50	
ARNEIS, NINO COSTA, COSTA STEFANINO, 2024, ROERO, PIEDMONT	58	
CARRICANTE/CATARRATO, FIRRIATO, LE SABBIE, 2023, ETNA, SICILY	90	

WHITE (MED - FULL)		
BELLONE, CANTINA CINCINNATO, QUINTO, 2024, LAZIO  <i>Massi’s fave!</i>	17/64	
VERDICCHIO, ‘IL BACCO’, FATTORIA CORONCINO, 2023, MARCHE	18/68	
CHARDONNAY, WHITE WALNUT ESTATE, 2024, DUNDEE, OREGON	21/80	
CHARDONNAY, PASSOPISCIARO, TERRE SICILIANE, 2022, ETNA, SICILY	95	
CHARDONNAY, CROWLEY, 2022, WILLAMETTE VALLEY, OREGON	72	
MALVASIA, TENUTA CAPOFARO, DIDYME, 2024, SICILY	56	
PECORINO, TORRE DEI BEATI, ‘BIANCHI GRILLI”, 2021, ABRUZZO	75	
VERDICCHIO DI MATELICA, BELISARIO, ‘CAMBRUGIANO’ 2021, MARCHE	78	
FIANO DI AVELLINO, TENUTA SARNO 1860, 2018, CAMPANIA	85	

RED (LIGHT - MED)		
PINOT NOIR, TERRE GAIE, STEMA, 2024, VENETO	18/68	
NEBBIOLO, DAVIDE CARLONE, COLLINE NOVARESI, 2022, PIEDMONT	20/76	
AGLIANICO, ELENA FUCCI, VERHA, 2024, BASILICATA  <i>Chilled fruity red!</i>	17/64	
GRIGNOLINO DEL MONFERRATO CASALESE, VICARA, 2022, PIEDMONT	69	
GROPPELLO, SELVA CAPUZZA, GARDA CLASSICO, 2023, LOMBARDY	58	
NEBBIOLO, LE PIANE, COLLINE NOVARESI, 2024PIEDMONT	88	
FRAPPATO/NERO D'AVOLA, LE FONTANE, CERASUOLO, 2022, SICILY	83	
LAGREIN/SCHIAVA, KELLEREI BOZEN, ST. MAGDALENER, 2022, TRENTINO-A.A.	65	
NERELLO MASCALESE, PASSOROSSO, 2022, ETNA, SICILY	99	

RED (MED - FULL)		
SANGIOVESE, CHIANTI, CASTELLO DI BOSSI, 2022,TUSCANY	18/68	
MONTEPULCIANO D'ABRUZZO, BOSSANOVA, 2022, ABRUZZO 	19/72	
CABERNET/MERLOT, LAGONE, BOLGHERI, 2023, TUSCANY	20/76	
GAGLIOPPO, CATALDO CALABRETTA, CIRÒ ROSSO, 2022, CALABRIA	55	
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, 2013, SALENTO, PUGLIA	82	
CABERNET/SANGIOVESE, CARMIGNANO RESERVA, LE FARNETE, 2019, TUSCANY	85	
CABERNET/MERLOT/PET VERDOT, VOLPOLO DI SAPAIO, BOLGHERI, TUSCANY	130	
CABERNET/MERLOT/SANGIOVESE, GRATTAMACCO, 2021, BOLGHERI	350	
SYRAH, FABRIZIO DIONISIO, CASTAGNINO, CORTONA, 2023, TUSCANY	80	
AGLIANICO DEL VULTURE, ‘TITOLO’, ELENA FUCCI, 2022, BASILICATA	100	
AMARONE DELLA VALPOLICELLA, GIOVANNI EDERLE, 2019, VENETO	175	

17 SIGNATURE		
DONNA MARIE # 4	vodka, elderflower, strawberry-rhubarb, evoo	
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	
ZAFFERANO BLOOM	gin, strega, saffron, preserved lemon	
HOUSE MARTINI	vodka or gin, vermouth blend, twist or olives	
CHIARO DAIQUIRI	rum blend, pineapple, green tea, lime	
(clarified milk punch)*		

18 NEGRONI		
olive oil washed gin, bitteroma, vermouth blend	EVOO-GRONI	
mezcal, campari, aperol, antica vermouth	MEZCAL NEGRONI	
chamomile grappa, zucca, bitteroma	CHAMOMILE	

16 SPRITZ		
ITALICUS	earl grey, italicus, lemon-thyme	
AMANTE	amante aperitivo, orange	
MARINETTI	gin, lemon, saffron syrup	
UGO	nepeta amaro, mint	
MEZCAL	cucumber, lime	

add blue cheese olives or
truffle goat cheese olives
with any martini +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)		
	AMERICAN SODA	8
	COKE	
	DIET COKE	
	SPRITE	
MOCKTAIL 10		
ROSMARINA	cinnamon, grapefruit, rosemary, tonic	
BLOOD ORANGE MULE	calabrian chili, honey, lime, ginger	
BALADIN PASSIONE IN ROSSO	n/a aperitivo	8

APERITIVI <i>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	

<i>on the rocks or with soda</i> 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, arancini, calabrian
chili, pickled spring onion
28

BURRATA

strawberry, brown butter,
balsamic 'caviar', hazelnuts
20

CRUDO DI MARE*

hamachi, strawberry
rhubarb dashi, basil, black
pepper
26

MUSSELS

red pepper butter,
pangrattato, lemon thyme
17

POLPETTE

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

PIZZA FRITTA

stracciatella, mortadella,
pesto
17

INSALATE

CHICORIES

endive, white balsamic, brown
butter, confit tomato, crispy
prosciutto, parm
20

CAESAR

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

SUGAR SNAP PEAS

green goddess, ricotta
salata, pistachios, mint
22

WATERCRESS + STRAWBERRIES

truffle balsamic, candied pecans,
radish, robiola
19

VERDURE

BABY CARROTS

robiola, green calabrian
chili, toasted cumin
15

BROCCOLI RABE

golden raisins, red cow
parmigiano, pangrattato
18

BABY ARTICHOKEs

sour cherries, truffle aioli,
fennel, mint
18

ASPARAGUS

pine nut butter, lemon,
basil oil
18

AL FORNO

oven roasted large plates

BISTECCA ALLA FIORENTINA*

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

BRANZINO

potato confit, asparagus
36

"SHAPS" BONE-IN CHICKEN
PARM

umami sauce, fior di latte,
basil
38

SOURDOUGH PIZZA NAPOLETANA

MARGHERITA

fior di latte, tomato,
basil, parmigiano
20

SWEET SAUSAGE

ramp tops, ricotta,
confit garlic, chili flake
26

SOPPRESSATA

hot honey, green
calabrian chili
24

BACON

sungold jam, goat
cheese, caramelized
onion
27

PROSCIUTTO

burrata, pesto, pea
tendrils, pistachio
28

AL TARTUFO

truffle, ricotta,
seacoast mushrooms
29

TRE COLORE

red + vodka + pesto,
fior di latte
23

HOUSEMADE PASTA

MAFALDINE CACIO E
PEPE

chicken jus, bianco sardo,
mixed peppercorns
20

ORECCHIETTE

sweet sausage, ramps,
peas, piave vecchio
29

RADIATORE

spicy vodka, nduja,
whipped ricotta
28

RIGATONI

guanciale, preserved
tomato, parmigiano
24

SPAGHETTI

shrimp, red pepper
butter, calabrian chili,
toast
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