

MASSO

OSTERIA

BREADS

RECCO STYLE GARLIC BREAD
wood fired with stracchino \$7

HOUSE-MADE FOCACCIA
rosemary & sea salt \$4

HOUSE-MADE STROMBOLI
salume & smoked mozzarella \$8
bitter greens \$8

served with bomba, eggplant
caponata, broccoli rabe
pesto & roasted garlic
with parmesan



SALAD & CRUDI

LITTLE GEM CAESAR
parmesan frico \$14

KALE
parmesan, almonds &
green onion vinaigrette \$15

INSALATA MISTICANZA
pickled shallots, greens, shaved
carrots & radishes \$13

MIXED RADICCHIO & ENDIVE
parmigiano & pignoli vinaigrette \$15

ANTIPASTO SALAD
salumi, provolone & pickled peppers \$17

TUNA CRUDO*
greens, lemon & pickled fresno
chilies \$18

TARTARE OF BEEF*
classic italian style \$20

HOT APPETIZERS

CREAMY POLENTA "BOSCAIOLA"
bacon, truffles & mushrooms \$18

ZUCCHINI FRITTI
calabrian chili & mint \$13

CLASSIC MEATBALLS
fregola, concentrated tomatoes
& salsa verde \$14

WOOD ROASTED OCTOPUS
guanciale & smoked potato
aioli \$21

WOOD ROASTED CLAMS "CASINO"
smoked bone marrow, stewed
peppers & breadcrumbs \$21

WOOD ROASTED PRAWNS
calabrian chili butter
& cous cous \$22

FOR THE TABLE

Prosciutto & Roasted
Vegetables \$12

Artisanal Cheeses &
Seasonal Mostarda \$22

Mixed Charcuterie
& Salume \$12

Roasted Stuffed
Peppers \$9

PASTA

PASTA AL POMODORO
chef's signature sauce \$21

TAGLIATELLE
bolognese & fonduta \$23

SQUID INK RIGATONI
spicy king crab, calamari
ragu & tomatoes \$28

GEMELLI
sausage, peas & tomato \$22

POTATO GNOCCHI
clams & guanciale \$22

PACCHERI
neapolitan meat ragu
& caciocavallo cheese \$18

MASCARPONE GNUDI
asparagus & black truffles \$34

PIZZETTE IN TEGAME

SOPPRESSATA
peppers & mozzarella \$12

THE D.O.C.G.
fonduta, truffles & poached egg \$15

MARGHERITA
tomato, basil & fiore di latte \$10

WOOD FIRED SIDES

Eggplant, tomato & basil \$11

Warm Beets, smoked yogurt
& pistachio \$11

Brussels Sprouts, neonata
& crispy shallots \$11

Marble Potatoes, "JW style"
\$11

Escarole della Nonna \$11

MAIN COURSES

Italian Classics

TAGLIATA DI MANZO
pizzaiolo \$48

CEDAR ROASTED WHOLE SEA BASS
grilled vegetables \$31

WOOD ROASTED CHICKEN
al limone & vegetables \$27

VEAL CHOP "PARMIGIANA"
dandelion greens, pickled onions,
tomatoes & burrata \$65

GRILLED SALMON
cippollini & mushrooms \$32

32 OZ BISTECCA FIORENTINA
for two-four people \$110

VEAL CHOP
oyster mushrooms & baby potatoes
\$65

LAMB SHANK
sardinian cous cous, radicchio &
anchovy lemon vinaigrette \$29

CHEF'S TASTING MENU

FAMILY-STYLE
\$65 per person

Please inform us of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.