

MASSO

OSTERIA

BREADS

RECCO STYLE GARLIC BREAD
wood fired with stracchino \$11

HOUSE-MADE FOCACCIA
rosemary & sea salt \$4

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

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



SALAD & CRUDI

LITTLE GEM CAESAR
parmesan frico \$14

TOMATO SALAD
burrata, baby greens, basil &
balsamic vinaigrette \$15

KALE
parmesan, almonds, green onion &
avocado 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

WOOD ROASTED OCTOPUS
guanciaie & smoked potato
aioli \$21

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

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

SHORT RIBS OF BEEF
gnocchi alla romana &
horseradish ricotta \$20

PASTA

PASTA AL POMODORO
chef's signature sauce \$21

TAGLIATELLE
bolognese & fonduta \$23

POTATO GNOCCHI
clams, guanciaie & tomato \$22

GEMELLI
sausage, peas & tomato \$22

RICOTTA & MASCARPONE GNUDI
primavera style vegetables \$22

PACCHERI
neapolitan meat ragu &
caciocavallo cheese \$18

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

PIZZETTE NEL FORNO AL LEGNA

SOPPRESSATA
peppers & mozzarella \$19

THE D.O.C.G.
fonduta, truffles & poached egg \$22

MARGHERITA
tomato, basil & fiore di latte \$17

SPINACH
meatball, provolone & pickled
chilies \$18

MAIN COURSES

Italian Classics

TAGLIATA DI MANZO
"pizzaiolo" \$48

CEDAR ROASTED WHOLE SEA BASS
tomato glaze & grilled vegetables \$31

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

WOOD ROASTED CHICKEN
al limone & vegetables \$27

BONELESS VEAL CHOP MILANESE
arugula salad \$62

GRILLED SALMON
cippollini & mushrooms \$27

ROASTED SEA BREAM
lemon, capers, olive oil & kale \$35

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

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

GRILLED VEAL CHOP
warm panzanella salad, watercress
& grilled ramps \$65

WOOD FIRED SIDES \$11 each

Nonna's Stuffed Peppers

Beet Salad, smoked yogurt
& pistachio

Fingerling Potatoes, "JW style"

Grilled Asparagus, smoked egg,
prosciutto, & crispy shallots

Roasted Carrots, hedgehog
mushrooms & salsa verde

Brussels Sprouts, neonata
& crispy shallots

CHEF'S TASTING MENU

FAMILY-STYLE FOR THE TABLE
\$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.