

# MASSO

OSTERIA



A Restaurant By Scott Conant

# VEGETARIANO MENU

\*VEGAN ITEM OR CAN BE PREPARED VEGAN

## BREADS

### RECCO STYLE GARLIC BREAD

wood fired with stracchino \$11

### HOUSE-MADE FOCACCIA

rosemary & sea salt \$4

### HOUSE-MADE STROMBOLI

bitter greens \$8

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

## APPETIZER

### 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 & pignaioli vinaigrette \$15

### CREAMY POLENTA

truffles & market mushrooms \$18

### ZUCCHINI FRITTI\*

calabrian chili & mint \$13

## MAINS

### PASTA AL POMODORO\*

chef's signature sauce \$21

### RICOTTA & MASCARPONE GNUDI

primavera style vegetables \$22

### COUS COUS\*

wild mushrooms & grilled vegetables \$21

### MARGHERITA PIZZETTE NEL FORNO AL LEGNA

tomato, basil & fiore di latte \$17

### SPINACH PIZZETTE NEL FORNO AL LEGNA

provolone & pickled chillies \$18

## SIDES

\$11 each

### GRILLED ASPARAGUS\*

crispy shallots

### BEET SALAD\*

smoked yogurt & pistachio

### ROASTED CARROTS\*

market mushrooms & salsa verde

### FINGERLING POTATOES\*

"JW style"