

# 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**  
guanciale & 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, guanciale & 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**  
fregola, zucchini & asparagus  
tapanade \$28

**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, seasonal  
mushrooms & salsa verde

Cauliflower, caper-currant  
gremolata & balsamic

## 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.