

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

GRILLED SWEET CORN*

chili-garlic butter & ricotta salata

FINGERLING POTATOES*

"JW style"