

# MASSA'

EXECUTIVE CHEF | Pasquale Coli

## ASSAGGINI

any item - 7 | all 5 items - 28

**Blistered Shisito Peppers** dusted with sea salt | **Grana Padano** chunks of aged parmigiano  
**Massa' Arancini** Italian rice balls | **Zucchini Fritti** marinara dipping sauce

**House-made Dried Sausage**

## ANTIPASTI

**Calamari Fritti** cherry peppers, marinara dipping sauce | 14

**Arugula Salad** parmigiano, lemon vinaigrette | 11

**Polpo alla Griglia** grilled octopus served over mixed greens | 16

**Massa' Salad** mixed greens, tomatoes, cucumbers, Gorgonzola vinaigrette | 12

**Prince Edward Island Mussels** steamed in a light brothy tomato sauce with saffron | 15

**Burrata** fresh mozzarella filled with creamy shreds of mozzarella, served with tomatoes and roasted bell peppers | 14

**Carciofi Brasati** braised artichoke hearts, seasoned bread crumbs, grana, herbs, a touch of garlic | 14

**Caesar Salad** hearts of Romaine, crispy croutons, classic Caesar dressing | 11

**Tuna Carpaccio** thinly sliced Bluefin tuna over arugula, shaved fennel, capers, white truffle oil | 18

**Crab Cakes** jumbo lump crabmeat in a Panko bread crust | 15

**Jumbo Shrimp Cocktail** 5 pc. | 15

## PASTA

**Rigatoni** classic vodka sauce | 17

**Pappardelle al Chingiale** wild boar ragù | 24

**Gnocchi** with pomodoro and ricotta fresca | 18

**Spaghetti Carbonara** pancetta, onions, egg yolks, parmigiano | 17

**Linguine** with Manila clams, red or white sauce | 25

**Orecchiette** broccoli rabe, sausage, garlic, and oil | 19

**Bucatini all' Amatriciana** guanciale, onion, red pepper, tomato sauce, pecorino cheese | 18

**Tagliolini Neri** squid ink pasta, crabmeat, lobster sauce | 26

## PESCE

**Swordfish** crispy artichokes, lemon, white wine | 34

**Salmone al Forno** seasoned bread crumbs, light Dijon sauce | 26

**Halibut Provençal** fennel, fresh tomato, Provençal herbs | 32

**Bluefin Tuna** pepper crusted, Dijon sauce | 34

**Dover Sole** caper, brown butter sauce | 45

## CARNE

**Berkshire Farms Pork Chop (Double cut)** with broccoli rabe, garlic, and cherry peppers | 27

**Veal Chop Parmigiano** breaded, topped with parmigiano, melted mozzarella, and tomato sauce | 36

**Grilled Black Angus Steak Pizzaiola** 16 oz., sliced, topped with capers, Gaeta olives, onions, and marinara sauce | 34

**Rack of Lamb** oven roasted in a balsamic reduction | 34

## CLASSICS

**Eggplant Parmigiana** tomato sauce, parmigiano, melted mozzarella | 19

**Pollo Martini** parmigiano, lemon and white wine sauce | 22

**Pollo Parmigiano** topped with parmigiano, melted mozzarella, and tomato sauce | 22

**Pollo Scarpariello** roasted free-range chicken (on the bone) with garlic, rosemary, and sausage | 25

**Vitello Carcofi e Funghi** scallopini, artichokes, mixed mushrooms, fresh tomato, white wine sauce | 26

**Vitello Sorrentino** scallopini, topped with prosciutto, eggplant, melted mozzarella | 26

**Vitello** scallopini, portobello mushroom, balsamic vinegar reduction | 26

**CONTORNI** Broccoli rabe | 9 Spinach | 7 French fries | 6 Potato croquettes | 5

All entrees served with Chef's vegetable and starch of the day

- 20% Gratuity will be added to parties of 6 or more -

- If you have a food allergy, please speak to the owner, manager, chef or your server -

## WINES BY THE GLASS

### BOLLICINE

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>Prosecco</b><br><i>PrimaTerra D.O.C. (Veneto)</i> .....  | 10 |
| <b>Champagne</b><br><i>Louis Roederer NV (France)</i> ..... | 18 |
| <b>Cava</b><br><i>Marques de Gelida (Benedes)</i> .....     | 9  |

### ROSATO

|                                                      |    |
|------------------------------------------------------|----|
| <b>Rose</b><br><i>Bodegas Muga '10 (Rioja)</i> ..... | 10 |
|------------------------------------------------------|----|

### BIANCO

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>Pinot Grigio</b><br><i>Stella '11 (Veneto)</i> .....          | 10 |
| <b>Gavi di Gavi</b><br><i>Villa Sparina '11 (Piemonte)</i> ..... | 12 |
| <b>Chardonnay</b><br><i>Cakebread '11 (Napa)</i> .....           | 18 |
| <b>Albarino</b><br><i>La Cana '11 (Rias Baixas)</i> .....        | 10 |
| <b>Riesling</b><br><i>Clean Slate '11 (Germany)</i> .....        | 11 |
| <b>Chardonnay</b><br><i>Terranoble '11 (Chile)</i> .....         | 9  |
| <b>Sauvignon Blanc</b><br><i>Terranoble '11 (Chile)</i> .....    | 11 |

### ROSSO

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>Dolcetto</b><br><i>Pio Cesare'11 (Piemonte)</i> .....                    | 12 |
| <b>Montepulciano</b><br><i>Stella'11 (Veneto)</i> .....                     | 10 |
| <b>Malbec</b><br><i>Tilia'11 (Mendoza)</i> .....                            | 9  |
| <b>Tempranillo</b><br><i>Muga Reserva'08 (Rioja)</i> .....                  | 15 |
| <b>Pinot Noir</b><br><i>Meomi '11 (Monterey/Santa Barbara/Sonoma)</i> ..... | 12 |
| <b>Cabernet Sauvignon</b><br><i>Terranoble '11 (Chile)</i> .....            | 9  |
| <b>Chianti</b><br><i>Stella '11 (Veneto)</i> .....                          | 10 |
| <b>Merlot</b><br><i>Domaine De Gournier '10 (France)</i> .....              | 9  |

## BIRRA ARTIGANALE

### A LA SPINA...

|                                                    |   |
|----------------------------------------------------|---|
| <b>Stella Artois (Belguim)</b> .....               | 7 |
| <b>Coors Light (Colorado)</b> .....                | 5 |
| <b>Blue Moon Autumn(Colorado)</b> .....            | 7 |
| <b>Capt. Lawrence Liquid Gold (New York)</b> ..... | 7 |
| <b>Heineken (Holland)</b> .....                    | 6 |
| <b>Moretti (Italy)</b> .....                       | 7 |
| <b>Guinness Stout (Ireland)</b> .....              | 7 |
| <b>Estrella (Spain)</b> .....                      | 6 |

## BEVENDE

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>Italiano</b><br><i>Ginger ale, St. Jermaine, Fernet Branca, cucumber &amp; mint</i> .....  | 12 |
| <b>Old Fashioned</b><br><i>Whistlepig rye, orange zest, cane sugar, bitters, cherry</i> ..... | 11 |
| <b>JP Martini</b><br><i>Ketel One vodka, hand stuffed Gorgonzola olives</i> .....             | 12 |
| <b>Massa' Infusions</b><br><i>Vodka infused with fresh seasonal fruit</i> .....               | 10 |
| <b>Espresso Martini</b><br><i>Ketel One vodka, fresh espresso, Tia Maria</i> .....            | 12 |

## WHISKEY

### SINGLE MALT

|                                  |    |
|----------------------------------|----|
| <b>Glenkichie 12 year</b> .....  | 14 |
| <b>Cragganmore 12 year</b> ..... | 14 |
| <b>Oban 14 year</b> .....        | 16 |
| <b>Talisker 10 year</b> .....    | 15 |
| <b>Lagavulin 16 year</b> .....   | 18 |
| <b>Clynelish 14 year</b> .....   | 14 |
| <b>Macallan 12 year</b> .....    | 14 |
| <b>Macallan 18 year</b> .....    | 36 |
| <b>Macallan 25 year</b> .....    | 80 |
| <b>Glenfiddich 12 year</b> ..... | 15 |
| <b>Glenfiddich 15 year</b> ..... | 16 |
| <b>Glenlivet 12 year</b> .....   | 15 |
| <b>Dalwhinnie 15 year</b> .....  | 15 |
| <b>Bushmills 10 year</b> .....   | 12 |
| <b>Bushmills 16 year</b> .....   | 16 |
| <b>Bushmills 21 year</b> .....   | 21 |

### BLENDED

|                                   |    |
|-----------------------------------|----|
| <b>Johnnie Walker Red</b> .....   | 11 |
| <b>Johnnie Walker Black</b> ..... | 14 |
| <b>Johnnie Walker Green</b> ..... | 16 |
| <b>Johnnie Walker Gold</b> .....  | 22 |
| <b>Johnnie Walker Blue</b> .....  | 60 |