

Antipastini

oysters + champagne shallot vinaigrette (gf, df, nf) **4 pp**

marinated **olives** (nf, gf, df, v) **10**

veal + parmesan filled crumbed + fried green **olives ascolana** (nf) **12**

arancini 'del giorno' (nf) **4.50 pp**

fried **zucchini flowers**, lemon ricotta + sauce romesco (v, gf) **8 pp**

baked **meatballs** + tomato sugo (nf) **4 pp**

ham + mozzarella **croquettes** (nf) **4 pp**

kingfish crudo, melon, salsa verde + shaved wagyu bresaola (df, gf, nf) **21**

calamari fritti, chermoula cous cous, rocket + lemon (df, nf, gf*) **19**

burrata 'money bag' mozzarella, pickled zucchini +
olive dressing (nf, gf, v) **20**

sardines 'sale olio', tomatoes + basil (nf, df, gf) **21**

Our Nonna style feed me menu 65pp

*requires whole table to participate
Please notify us of any dietary requirements*

**Have the whole table dine family style on the chefs' selection of
dishes from across our menu.**

Pasta di Casa

pappardelle, braised osso buco + tomato ragu, pangrattato (nf) **29**

ricotta **gnocchi**, braised lamb shoulder, zucchini + peas (gf, nf) **28**

squid ink **spaghettoni**, octopus, chorizo, chili + grated bottarga (nf, df) **29**

agnolotti del plin, sweet corn, spinach + brown butter (v, nf) **29**

Secondi

pan fried **pork** cutlet, confit cheek, caramelised apple + grapes (nf, gf) **37**

roast **duck** breast, leg croquette, parsnip + braised witlof (nf) **38**

bbq **swordfish**, kipfler potatoes + baby fennel (nf, gf, df) **37**

black angus **eye fillet** (220 gr) house condiments + red wine jus (nf, gf) **39**

Contorni

autumn greens, roast almonds + brown butter (gf, v, nf*) **9**

cos + fennel, dill (gf, nf, v) **8**

fries with salt + vinegar (gf, nf, v, df) **8**

*(gf) gluten free (*gf) can be made gluten free (nf) nut free
(df) dairy free (v) vegetarian (pp) per piece*

Whilst we endeavour to accommodate any dietary requirement, we cannot 100 per cent guarantee a transference of allergens in regards to specific dietary requirements in our restaurant, for more specific information regarding menu items please see the manager

Sarah Wilson To Bring *Simplicious FLOW* to Massi

New York Times bestselling author and zero-waste practitioner, Sarah Wilson will host a delectable and informative dinner at Massi restaurant on Thursday 16th May. *Simplicious Flow with Sarah Wilson* will take diners on a journey of Sarah's latest book, highlighting ways we can make simple changes to our everyday lives to decrease our impact on the environment while saving time and money.

Thursday 16th May @ 6:30pm tickets \$88pp

Aperitivo Italiano every Tuesday to Saturday

From 5.00pm – 6.30pm

Aperol Spritz or Glass of prosecco 10

Beer on tap or House Wine 7

A selection of Stuzzichini to choose from @ 3pp

Did you know about **Mister Bianco Restaurant**

Lunch - Thursday & Friday

Dinner - Monday to Sunday

285 High Street, Kew

T. +61 3 9853 6929

Functions + Events

Are you planning a special occasion or corporate event?

Massi can offer a range of different packages tailored to your needs.

T. +61 3 9670 5347

E. info@massi.com.au