

STUZZICHINI

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

stuffed, crumbed + fried green **olives ascolana** (nf) **12**

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

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

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

baked **meatballs** + chilli sugo **4 pp**

cauliflower + cheese **croquettes**, mustard fruit **4 pp**

PRIMI

kingfish crudo shaved pineapple, avocado, basil + green chili (df, gf, nf) **21**

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

'fiore di burrata' peperonata, olive powder + wafer (nf, gf*, v) **20**

wagyu **carpaccio**, malt shallots, gherkin + mustard crisp (nf, df, gf) **21**

local **asparagus** parmesan custard, porcini powder + macadamia (v) **18**

Our nonna style feed me menu

Have the whole table dine family style on the chefs' selection of stuzzichini, primi, mains, sides and dessert.

65pp

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

PASTA

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

ricotta **gnocchi** ham hock, pepper cream + wild garlic (gf, nf) **28**

squid ink **spaghettini** chilli prawn + clam marinara (nf, df) **29**

spinach + pea **agnolotti** brown butter, macadamia, sage (v) **32**

MAINS

flinders island **lamb** loin + braised shoulder, peas, radish, lamb 'bacon' (nf) **40**

roasted **duck** breast + leg picco, hazelnut butter, baby beetroots **38**

FROM THE GRILL

bbq **swordfish** spring beans + lemon caper dressing (nf, gf, df) **37**

cape grim **scotch fillet** 300g (nf, gf) **43**

riverina black angus **eye fillet** 220g (nf, gf) **39**

both served with house condiments

SIDES

brussel sprouts + chorizo, ricotta salata (gf, v*, nf) **9**

cos, parmesan + balsamic (gf, nf, v) **8**

french **fries** + salt and 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

what's on at Massi overleaf

What's on at MASSI?

Aperitivo Italiano

Tuesday to Saturday
From 5.00pm – 6.30pm

Aperol Spritz, Glass of prosecco 10
House beer or wine 7
Stuzzichini from 3pp

Did you know about our other restaurant?

Mister Bianco

Lunch - Thursday & Friday
Dinner - Monday to Saturday

A. 285 High Street, Kew
T. +61 3 9853 6929

Are you planning a special occasion or corporate event?
Massi can offer a range of different packages tailored to your needs.

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