

BAR MEZZANA

CRUDO

SCOTTISH SALMON*
cucumber & thai basil pesto
19

RAZOR CLAM*
nuoc cham, snap pea, sesame
19

TUNA*
meyer lemon, spring onion, arare
22

YELLOWTAIL*
grapefruit & pickled chili
19

SHIMA AJI*
horseradish & lemon
19
add caviar - \$12

STRIPED BASS CEVICHE*
*green goddess, pickled ramp,
watermelon radish*
19

ANTIPASTO

ROSEMARY & ONION FOCACCIA
5
*add eggplant with goat cheese & honey or
calabrian whipped feta - \$6*

BURRATA & PROSCIUTTO CROSTINI
confit tomato & basil
19

MIXED GREENS
local mesclun, sherry vinaigrette, herbs
17

CACIO E PEPE ARANCINI
ramp aioli, pecorino
12

ROASTED CAULIFLOWER SALAD
anchovy crouton, pickled shallot, fried capers
19

SAUTÉED MUSSELS
green garlic, cream, fett'unta
24

ASPARAGUS & SNAP PEA SALAD
meyer lemon, calabrian chili, ricotta salata
19

GRILLED OCTOPUS
hazelnut romesco, fingerling, pickled hungarian peppers
23

PASTA

PACCHERI
*a deshelled one and a quarter pound lobster,
lobster crema, green onion, and tomato*
46

TAGLIOLINI
ragù bolognese
29

LUMACHE ALLA GRICIA
*guanciale, black pepper,
pecorino, parmesan*
26

GNOCCHI ALLA VODKA
octopus, olive crouton, basil
32

ORECCHIETTE
sausage, fennel, radicchio
28

STRACCHINO RAVIOLI
asparagus, fava, lemon
30

SECONDO

CHICKEN UNDER A BRICK
*creamy polenta, brussels sprouts, currants,
almonds, pecorino*
35

EGGPLANT ROLLATINI
ricotta, goat cheese, tomato sugo, arugula
33

GRILLED BRANZINO
mussels, artichoke pesto, fingerlings
37

CIOPPINO
bass, mussels, shrimp, clams, tomato-saffron broth
39

PORK LOIN & TROTTER CAKES
celery root purée, grilled asparagus, herb salad
34

CONTORNO

SAUTÉED RAPINI
bitter greens, garlic, chili, olive oil
12

FINGERLING POTATOES
salsa verde
12

FRIED BRUSSELS SPROUTS
toasted hazelnut, pomegranate, ricotta salata
12

LAMB MEATBALLS
moroccan spiced tomato sugo, mint yogurt
14

PIATTI DELLA FAMIGLIA

\$60 PER PERSON

A family-style meal highlighting our menu, curated by our kitchen.

Available Monday-Friday from 5-7PM

We ask that your entire table participate.

*May be raw or undercooked. Consuming raw or undercooked foods may cause foodborne illness.
Before ordering, please notify your server if anyone at your table has food allergies.

Administration Fee

A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, that is not currently allowed in the State of Massachusetts.

Additional Gratuity

20% gratuity will be added to parties of five or more.