

# BAR MEZZANA

## CRUDO

### SCOTTISH SALMON\*

*cucumber & thai basil pesto*  
19

### YELLOWTAIL\*

*grapefruit & pickled chili*  
19

### SHIMA AJI\*

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

### STRIPED BASS CEVICHE\*

*salsa macha, apple, squash, pepita*  
19

### TUNA\*

*meyer lemon, spring onion, arare*  
22

## ANTIPASTO

### ROSEMARY & ONION FOCACCIA

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

### MIXED GREENS

*local mesclun, sherry vinaigrette, herbs*  
17

### ROASTED CAULIFLOWER SALAD

*anchovy crouton, pickled shallot, fried capers*  
19

### BEET & HONEYCRISP SALAD

*whipped goat cheese, celery, pistachio za'atar*  
19

### BURRATA & PROSCIUTTO CROSTINI

*confit tomato & basil*  
19

### BUTTERNUT SQUASH ARANCINI

*fried sage aioli, parmesan*  
12

### SAUTÉED MUSSELS

*green garlic, cream, fett'unta*  
24

### 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

### POTATO & HAMACHI CULURGIONES

*fava, green garlic, crispy prosciutto*  
34

### GNOCCHI ALLA VODKA

*octopus, olive crouton, basil*  
32

### ORECCHIETTE

*sausage, fennel, radicchio*  
28

### ARTICHOKE ORZO

*garlic, spinach, lemon, anchovy crouton*  
28

## 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

*celery root purée, grilled asparagus, herb salad*  
34

### 14OZ DRY AGED NY STRIP

*balsamic glazed cipollini, roasted mushroom,  
truffle butter*  
64

## 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.