

# BAR MEZZANA

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## CRUDO

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YELLOWTAIL *	14
<i>grapefruit &amp; pickled chili</i>	
SHIMA AJI*	16
<i>horseradish &amp; lemon, add caviar - \$12</i>	

## DOLCE E ANTIPASTI

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PUMPKIN COFFEE CAKE	4
YOGURT WITH FRUIT & GRANOLA	9
CORN SALAD	16
<i>walnuts, goat cheese, jalapeno</i>	

## PANE E SPUNTINO

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BRIOCHE TOAST WITH WHIPPED BUTTER	5
<i>accompaniments</i>	
WHIPPED RICOTTA & NECTARINE PRESERVES	6
SMOKED WHITEFISH PATE	6
DOP PARMIGIANO REGGIANO <i>aged balsamic</i>	13
BLACK TRUFFLE BURRATA <i>with saba</i>	15
PROSCIUTTO DI SAN DANIELE	18

## PASTA

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BUCATINI CARBONARA *	23
SPAGHETTI	21
<i>lemon &amp; prosciutto</i>	
CACIO E PEPE	21

## SECONDO

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BRIOCHE FRENCH TOAST	16
<i>apples, hazelnut, &amp; maple syrup</i>	
DUCK CONFIT HASH*	21
<i>broccoli rabe, jalapeño, fried egg</i>	
CREAMY POLENTA*	18
<i>mushroom ragù &amp; poached eggs</i>	
EGG SANDWICH*	15
<i>two eggs, bacon, english muffin, american cheese, fries</i>	
DOUBLE CHEESEBURGER*	16
<i>american cheese, fried onion, lettuce, pickle, fries</i>	
CHICKEN PARM SANDWICH	16
<i>hot dip, mozzarella, tomato sauce, fries</i>	

## BRUNCH COCKTAILS

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GARIBALDI	13
<i>campari &amp; freshly squeezed orange juice</i>	
ITALIAN GREYHOUND	13
<i>punt e mes, grapefruit, salt</i>	
EVERYTHING BUT THE BLOODY	13
<i>tequila, cucumber, lime, bloody mary seasoning</i>	
BLOODY MARY	13
<i>vodka, tomato, the usual suspects</i>	
ORANGE YOU GLAD I DIDN'T SAY	13
MIMOSA <i>sparkling wine, blood orange, dimmi, aperol</i>	



## GELATO & SORBETTO

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AFFOGATO	6
<i>vanilla gelato &amp; freshly pulled espresso</i>	
GELATO <i>per scoop</i>	3
<i>vanilla or brown butter</i>	
SORBETTO <i>per scoop</i>	3
<i>grapefruit campari</i>	

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### 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 employees, service employees or service bartenders. While we would love to include our kitchen team into the gratuity pool, at this time it is not allowed in the State of Massachusetts.

### Additional Gratuity

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

\*May be raw or undercooked. Consuming raw or undercooked foods may cause food borne illness.

Please notify your server of any allergies when ordering.

# BAR MEZZANA

## COCKTAILS

MEZZANA SPRITZ	13
<i>campari, peach, moscato, soda water</i>	
APEROL SPRITZ	13
<i>aperol, soda, sparkling wine</i>	
BELLINI	13
<i>peach puree, sparkling wine</i>	
SGROPPINO	13
<i>vodka, sparkling wine, lemon sorbetto</i>	
BASIL GIMLET	13
<i>gin or vodka, lime, basil</i>	
NEGRONI	13
<i>gin, campari, sweet vermouth</i>	
TRUTH YOU CAN'T HIDE	13
<i>hibiscus infused mezcal, pamplemousse, italicus, polar grapefruit seltzer</i>	
MAXIMILLIAN AFFAIR	13
<i>mezcal, punt e mes, lemon, elderflower</i>	
COBBLE HILL	13
<i>rye whiskey, dry vermouth, amaro montenegro, cucumber</i>	

## NON-ALCOHOLIC

ORCHID THIEF	6
<i>vanilla, orange, lemon</i>	
BRAMBLE BERRY SPRITZ	6
<i>blackberry, ginger, lemon</i>	
PENINSULA SHANDY	6
<i>non-alcoholic beer, limonata</i>	
SIGNORA MARMELLATA	6
<i>chinotto soda, orange</i>	

## BEER & CIDER

on tap

CAMBRIDGE BREWING COMPANY	
“REMAIN IN LIGHT”	8
<i>16 oz, 5% abv</i>	
OXBOW FARMHOUSE PALE ALE	10
<i>16 oz, 6% abv</i>	
MIKKELLER BURST! WEST COAST IPA	8
<i>16 oz, 5.9% abv</i>	
STILLWATER INSETTO SOUR	8
<i>12 oz, 5% abv</i>	
MIKKELLER “PASSION POOL” GOSE	8
<i>16 oz, 5% abv</i>	
SHACKSBURY DRY CIDER	8
<i>12 oz, 5.5% abv</i>	
LAMPLIGHTER ROTATING IPA	11
<i>16 oz</i>	
MILLER HIGH LIFE	5
<i>12 oz</i>	

## PROSECCO, LAMBRUSCO, & ALL THINGS BUBBLY

by the glass

I CLIVI “RBL” BRUT NATURE	15   60
<i>2020, Friuli</i>	
CANEVA DA NANI PROSECCO	12   48
<i>2020, Veneto</i>	
CASEBIANCHE “IL FRIC” ROSATO	15   60
<i>2020, Campania</i>	
VALLI UNITE “IL BRUT AND THE BEAST”	42
<i>2019, Piedmont</i>	
GUERILA “CASTRA”	65
<i>2015, Slovenia</i>	
BARRAT MASON “FLEUR DE CRAIE”	165
<i>BLANC DE BLANCS NV, Champagne</i>	
RAMONA PINK GRAPEFRUIT	10
<i>NV, 250ml can</i>	
SALICETO “ALBONE”	11   44
<i>2019, Emilia-Romagna</i>	

## ORANGE

STEFANAGO MACERATO	50
<i>2019, Lombardy</i>	
VODOPIVEC VITOVSKA	120
<i>2014, Venezia-Giulia</i>	
MATAROA SAUVIGNON BLANC	15   60
<i>2020, Greece</i>	
QUEEN OF THE SIERRA AMBER	48
<i>2020, Mendocino</i>	
DAY WINES “TEARS OF VULCAN”	68
<i>2020, Oregon</i>	
PACINA “LA CERRETINA”	80
<i>2018, Tuscany</i>	
CASCINA DEGLI ULIVI MONTEMARINO	75
<i>2014, Piedmont</i>	
FATTORIA DI BACCHERETO	90
<i>“TERRE A MANO SASSOCARLO” 2017, Tuscany</i>	
GLINAVOS “PALEOKERISIO”	36
<i>2019, Greece, 500ml</i>	

## SORTA LIKE PINOT GRIGIO

by the glass

ERCOLE MONFERRATO	10   50
<i>2020, Piedmont, 1-liter</i>	
CONTRADA SALANDRA CAMPI FLEGREI	55
<i>FALANGHINA 2016, Campania</i>	
I CLIVI “SAN PIETRO” FRIULANO	50
<i>2019, Friuli</i>	

## IN THE KEY OF SAUV BLANC

PASINI SAN GIOVANNI “IL LUGANA”	52
<i>2019, Veneto</i>	
TIBERIO TREBBIANO D’ABRUZZO	12   48
<i>2020, Abruzzo</i>	
KONTOZISIS “A-GRAFO” ASSYRTIKO	57
<i>2020, Greece</i>	
IL MONTICELLO “GROPOLO” VERMENTINO	50
<i>2020, Liguria</i>	

## MIGHT BE CLOSE TO CHARD

MONTENIDOLI “FIORE” VERNACCIA	52
<i>2018, Tuscany</i>	
MURI GRIES PINOT BIANCO	12   48
<i>2018, Trentino-Alto Adige</i>	
QUANTICO ETNA BIANCO	60
<i>2019, Mt. Etna</i>	
FILIPPI SOAVE CASTELCERINO	50
<i>2020, Veneto</i>	
I VINI DI GIOVANNI “VERMENTUZZO”	65
<i>2019, Umbria</i>	
MANZONE ROSSESE BIANCO	16   64
<i>2017, Piedmont</i>	
RADIO-COTEAU SAVOY CHARDONNAY	120
<i>2016, Mendocino</i>	

## PINK!

DOMAINE DE LA PATIENCE	13   52
<i>2020, Languedoc</i>	
VACCELLI “UNU”	54
<i>2019, Ajaccio</i>	
MONTEMELINO ROSATO	40
<i>2020, Umbria</i>	
RABASCO “LU CUNTADEN”	65
<i>2020, Abruzzo</i>	

## PINOT NOIR-ISH

CREALTO “ALVESSE”	75
<i>2014, Piedmont</i>	
PASINI SAN GIOVANNI “IL VALTENISI”	50
<i>2018, Lombardy</i>	
SASSARA BARDOLINO GOTO	55
<i>2020, Veneto</i>	
GLINAVOS VLAHIKO	60
<i>2018, Greece</i>	
LAMORESCA NEROCAPITANO	17   68
<i>2020, Sicily</i>	
QUANTICO ETNA ROSSO	67
<i>2019, Mt. Etna</i>	
RONCHI DI CIALLA SCHIOPPETTINO	105
<i>2015, Friuli</i>	
CELLARIO LANGHE NEBBIOLO	15   60
<i>2019, Piedmont</i>	
MONSECCO “PRATOGRANDE” NEBBIOLO	56
<i>2016, Piedmont</i>	
E. BOCCHINO “ROCCABELLA”	65
<i>2018, Piedmont</i>	
CASTELLO DI VERDUNO BARBARESCO	120
<i>“RABAJA-BAS” 2017, Piedmont</i>	
ERBALUNA “ROCCHES DELL’ANNUNZIATA”	135
<i>BAROLO 2016, Piedmont</i>	
GUGLIERAME ORMEASCO	60
<i>2018, Liguria</i>	

## NOT QUITE MERLOT

MARTHA STOUMEN MENDOCINO	75
<i>BENCHLANDS 2020, Mendocino</i>	
AMPELEIA ALICANTE NERO	60
<i>2018, Tuscany</i>	
PRA “MORANDINA” VALPOLICELLA	14   56
<i>2019, Veneto</i>	

## CABERNET ADJACENT

GIACOMO MORI CHIANTI	15   60
<i>2018, Tuscany</i>	
CLOS SIGNADORE PATRIMONIO ROUGE	128
<i>2013, Corsica</i>	
PACINA “IL DONESCO,”	54
<i>2017, Tuscany</i>	
MONTEPELOSO “A QUO”	14   56
<i>2019, Tuscany</i>	
COLLECAPRETTA “LA SELEZIONE LE CESE”	135
<i>2015, Umbria</i>	
SCRIBE ATLAS WEST CABERNET SAUVIGNON	160
<i>2017, Sonoma</i>	