

BAR MEZZANA

PANE E SPUNTINI

House Focaccia	6
rosemary & onion	
Fett’unta	4
roasted garlic grilled sourdough	
Pane Accompaniments - 6 each	
Roasted Eggplant Dip	
goat cheese, honey, chili	
Whipped Feta Spread	
calabrian chili	

Giardiniera	6
seasonal pickles & olives	
Marinated Octopus	13
chili & garlic aioli, candied lemon	

*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.

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

VERDURE

Broccoli Rabe Arancini	12
provolone, cherry pepper aioli	
Burrata with Autumn Squash	23
apple butter, cranberry & pistachio relish, apple cider vinaigrette add prosciutto +6	
Baby Kale & Broccoli Caesar*	21
pangrattato, anchovy, pickled red onion, pecorino	
Antipasti Salad	19
salami, pecorino, kalamata, peperoncini	
Fried Brussels Sprouts	21
honey calabrian dressing, pistachio brittle, dried cranberry	

pasta

Gnocchi
confit leek pesto, pecorino, pine nut - 26

Cacio e Pepe
parmigiano, pecorino, black pepper - 25

Autumn Squash Risotto
brown butter & sage, dried cranberry,
maine cow’s milk cheese - 35

Grilled Caulilini	19
squash & calabrian chili purée, bagna cauda, pepper jam, sumac & almond crumble	
Roasted Mushrooms*	19
confit garlic, sorrel bagna cauda, egg yolk	

PESCE

Crudo Tasting* 33

chef’s selection of three crudos

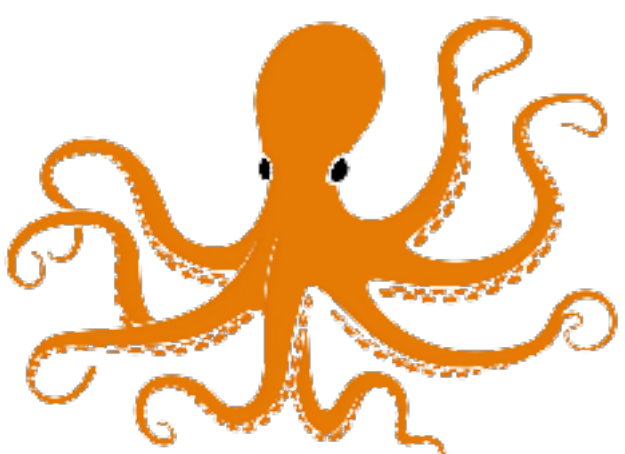
Cobia Crudo*	22
habanada puree, pickled concord grape, candied pinenut, chervil oil	
Yellowtail Crudo*	21
grapefruit, pickled chili	
Salmon Crudo*	20
cucumber, thai basil pesto	
Tuna Crudo*	24
watermelon aguachile, pistachio, basil, tomato & melon chow chow	
Grilled Octopus	25
hazelnut romesco, fingerling, pickled hungarian wax pepper	

pasta

Wild Shrimp Scampi
linguine, lemon, garlic chive,
head-on tiger prawn - 35

Lobster Paccheri
deshelled one and a quarter pound lobster,
lobster crema, green onion, tomato - MKT

Sautéed Mussels	25
cipollini onion, calabrian chili, guanciale, pilsner	
Whole Grilled Branzino	38
roasted cauliflower salad, yogurt, salsa verde, pesto rosso	



CARNE

‘Nduja Stuffed Fried Olives	8
fried sage, lemon	
Wagyu Beef Carpaccio*	22
watercress, pecorino toscano, brown butter crouton	
Pork & Sausage Meatballs	16
tomato sugo, ricotta, parmesan	

pasta

Orecchiette
sausage, fennel, radicchio - 28

Lumache alla Vodka
‘nduja, stracciatella, basil - 30

Bucatini Amatriciana
tomato, chili, guanciale - 26

Tagliolini
ragú bolognese - 29

Braised Rabbit	36
confit potato, green bean piccata, nasturtium	
Chicken Under a Brick	38
creamy polenta, brussels sprouts, almonds, pecorino	