

BAR MEZZANA

PANE E SPUNTINI

Giardiniera	6
seasonal pickles & olives	
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	

*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.

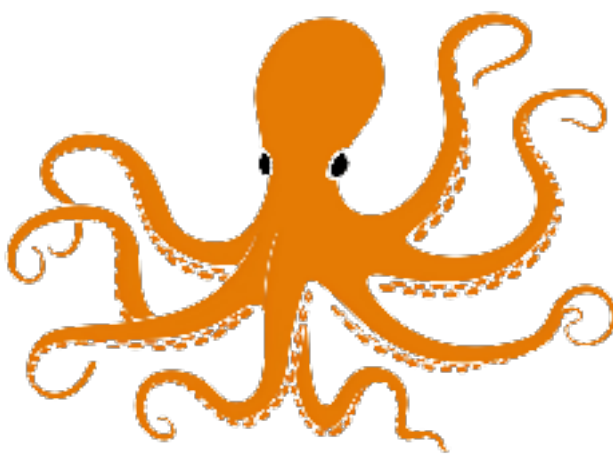
Additional Gratuity: 20% gratuity
will be added to parties of five
or more.

VERDURE

Broccoli Rabe Arancini*	12
provolone, cherry pepper aioli	
Burrata with Grilled Stonefruit	21
almond & calabrian relish, cucumber, apricot mostarda add prosciutto +6	
Fried Artichokes*	19
garlic mayo, pangrattato	
Three Sisters Salad	20
squash romesco, grilled summer beans, roasted corn, ricotta salata	
Baby Kale Salad	18
kamiku, lemon poppy seed, spiced pepitas	
Antipasti Salad	19
salami, pecorino, kalamata, peperoncini	
<i>Pasta</i>	
Spinach & Ricotta Lasagnette	
tomato sugo, parmigiano - 32	
Gnocchi	
garlic scape pesto, pecorino, pine nut pangrattato - 26	
Cacio e Pepe	
parmigiano, pecorino, black pepper - 23	
Fried Shishito Peppers	16
grilled tofu dressing, malt vinegar, local pluot, toasted hazelnut	
Grilled Broccolini	14
bagna cauda, boquerones, ricotta salata	
Roasted Mushrooms*	19
confit garlic, sorrel bagna cauda, egg yolk	
Eggplant Parmigiana	33
tomato sugo, ricotta, basil	

PESCE

Crudo Tasting*	32
chef’s selection of three crudos	
Striped Bass Ceviche*	20
calabrian melon dressing, red currant pickled cucamelon	
Yellowtail Crudo*	19
grapefruit, pickled chili	
Salmon Crudo*	19
cucumber, thai basil pesto	
Tuna Crudo*	24
watermelon aguachile, pistachio, basil, tomato & melon chow chow	
Grilled Octopus	24
hazelnut romesco, fingerling, pickled hungarian wax pepper	
<i>Pasta</i>	
Wild Shrimp Scampi	
linguine, lemon, garlic chive, head-on tiger prawn - 30	
Fusilli	
squid ink, littleneck clams, tuscan salami - 26	
Lobster Paccheri	
deshelled one and a quarter pound lobster, lobster crema, green onion, tomato - MKT	
Sautéed Mussels	23
garlic scape, calabrian chili, guanciale, pilsner	
Black Bass Panzanella	36
summer vegetables, tahini parsnip puree, jalapeño garlic butter crouton	



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	
<i>Pasta</i>	
Orecchiette	
sausage, fennel, radicchio - 25	
Lumache alla Vodka	
‘nduja, stracciatella, basil - 28	
Bucatini Amatriciana	
tomato, chili, guanciale - 24	
Tagliolini	
ragú bolognese - 26	
Casoncelli alla Bergamasca	
sweet corn, poblano ricotta, candied walnut crumble - 26	
Braised Rabbit	32
confit potato, green bean piccata, nasturtium	
Pork & Provolone Sausage	28
braised greens, broccoli soubise, peach mostarda	
Chicken Under a Brick	36
creamy polenta, brussels sprouts, almonds, pecorino	