BAR MEZZANA

Crudo

Ora King Salmon Crudo* — 20
cucumber, thai basil pesto, crispy garlic

Yellowtail Crudo* — 21
grapefruit, pickled chili, mint

Tuna Tartare* — 24
celeriac, truffle, caper

Bass Ceviche* — 22
cranberry aguachile, pistachio, poached apple

Crudo Tasting* — 33 chef's selection of three crudos

Antipasti

Rosemary & Onion Focaccia— 13
with choice of roasted eggplant dip or calabrian whipped feta spread

Marinated Mussels & Octopus — 12
grilled bread, sherry vinegar, garlic

Broccoli Rabe Arancini — 12
provolone, cherry pepper aioli

Gorgonzola Crostini— 16
caramelized pear, shallot jam, hazelnut

Prosciutto di San Daniele — 19
add burrata +8

Burrata — 21
confit leek & sultana relish, anchovy, grilled bread

Root Vegetable Salad — 23
honeycrisp, pomegranate, squash hummus
add prosciutto +6

Grilled Octopus — 25
sweet & spicy peppers, celery salad, lemon vinaigrette

Pasta

Raviolo all'Uovo — 28
local mushrooms, porcini crema
add black truffle +15

Agnolotti del Plin — 29
veal, prosciutto, brown butter, sage

Lobster Paccheri — 47
deshelled one & a quarter pound lobster, lobster crema, tomato, green onion

Spaghetti — 26
lemon, crispy prosciutto

Orecchiette — 28
sausage, fennel, radicchio

Tagliolini — 29
ragù bolognese, parmesan, sage

Secondi

Grilled Mediterranean Bass* — 39
brown butter cauliflower, lemon, almond

Porcini Crusted Grilled Veal Chop* — 60
corn, cipollini, chanterelle

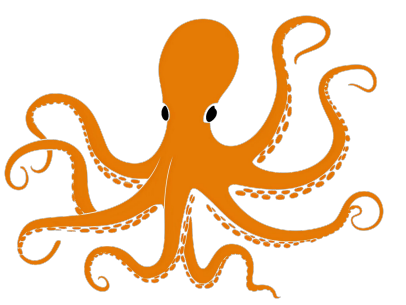
Chicken Under a Brick — 38
grilled dates, radicchio, shallot, polenta, walnut

Contorni

Rapini— 12
chili, garlic, olive oil

Roasted Carrots — 14
spiced yogurt, herbs

Polenta — 12
parmigiano reggiano, brown butter



***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.