BAR MEZZANA

CRUDO

SCOTTISH SALMON*

cucumber & thai basil pesto 19

YELLOWTAIL*

grapefruit & pickled chili

SHIMA AJI* horseradish & lemon 19

add caviar - \$12

STRIPED BASS CEVICHE*

salsa macha, apple, squash, pepita

19

TUNA*

pistachio, basil, blood orange, castelvetrano olive

22

ANTIPASTO

ROSEMARY & ONION FOCACCIA

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

ROASTED CAULIFLOWER SALAD

anchovy crouton, pickled shallot, fried capers

MIXED GREENS

local mesclun, sherry vinaigrette, herbs

BEET & HONEYCRISP SALAD

whipped goat cheese, celery, pistachio za'atar

GRILLED OCTOPUS

hazelnut romesco, fingerling, pickled hungarian peppers

BUTTERNUT SQUASH ARANCINI

fried sage aioli, parmesan

BURRATA & PROSCIUTTO CROSTINI

confit tomato & basil

PASTA

TAGLIOLINI
raqù bolognese

PACCHERI

a deshelled one and a q<mark>uarter pound lobster,</mark> lobster crema, gree<mark>n o</mark>nion, and tomato 46

GNOCCHI ALLA VODKA

octopus, olive crouton, basil

32

SEAFOOD RAVIOLI

shr<mark>im</mark>p, jumbo lump crab, spinach, confit tomato, lemon

ORECCHIETTE

sausage, fennel, radicchio

28

SECONDO

CHICKEN UNDER A BRICK

creamy polenta, brussels sprouts, currants, almonds, pecorino

35

EGGPLANT ROLLATINI

ricotta, goat cheese, tomato sugo, arugula

33

SKATE WING

broccoli, brown butter, caper, raisin, grilled lemon

GRILLED BRANZINO

mussels, artichoke pesto, fingerlings

CIOPPINO

bass, mussels, shrimp, clams, tomato-saffron broth 39

CONTORNO

SAUTÉED RAPINI

bitter greens, garlic, chili, olive oil

FINGERLING POTATOES

salsa verde 12

FRIED BRUSSELS SPROUTS

toasted hazelnut, pomegranate, ricotta salata I 2

LAMB MEATBALLS

moroccan spiced tomato sugo, mint yogurt

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 alllergies.

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.