

BAR MEZZANA

CRUDO

Tuna Tartare*	20
calabrian chili aioli, castelvetrano olive, crispy shallots, fett’unta add avocado +4	
Yellowtail*	19
grapefruit, pickled chili	

Bubbles We Love

Podere Il Saliceto ‘Bi Fri’ Sauvignon & Trebbiano, NV, Emilia-Romagna
Poggio Bbaranello ‘507’ Procanico, 2020, Lazio
Casa Brecceto ‘GranMa’ Falanghina, NV, Campania
Terah Wine Co. ‘Agua Fresca’ Piquette Blend, NV, California

MERCH

Bar Mezzana Wine Key - 9
Italian Coast Tote Bag - 25
Octopus T-Shirt - 25

*May be raw or undercooked. Consuming raw or undercooked foods may cause foodborne illness. Before ordering, please notify your server if any-one at your table has food allergies.
Administration Fee: A 4% Kitchen Team Admin-istration 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.

DOLCE

Cinnamon Bun cream cheese glaze	6
Strawberry & Rhubarb Crostata all-butter crust, sweet cream gelato	15
Affogato sweet cream gelato, freshly pulled espresso	8
Sweet Cream Gelato per scoop	4
Strawberry Sorbetto per scoop	4

Brunch Cocktails

Garibaldi campari, freshly squeezed orange juice - 16
Italian Greyhound punt e mes, grapefruit, salt - 16
Everything But The Bloody tequila, cucumber, lime bloody mary seasoning - 16
Bloody Mary vodka, tomato, the usual suspects - 16
Orange You Glad I Didn’t Say Mimosa sparkling wine, blood orange, dimmi, aperol - 16
Espresso Martini vodka, coffee liqueur, vanilla, freshly pulled espresso - 16

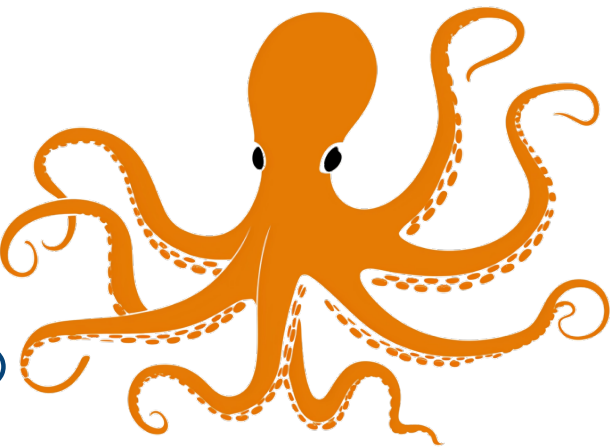
PANE E SPUNTINO

Brioche Toast with Whipped Butter Accompaniment Whipped Ricotta - 6 mixed berry jam	5
Yogurt fruit & granola	11
Antipasti Salad salami, pecorino, kalamata, peperoncini add soft boiled egg +3	19
Mixed Greens local mesclun, sherry vinaigrette, herbs	14
Burrata with Grilled Stonefruit almond & calabrian relish, cucumber, apricot mostarda add prosciutto +6	21
Avocado Toast brioche, soft boiled egg, toasted sesame	16

Pasta

Spaghetti lemon, crispy prosciutto - 27
Cacio e Pepe parmigiano, pecorino, black pepper - 23
Lumache Carbonara guanciale, pecorino - 23

SECONDO



Stuffed French Toast fresh berries, butter, maple syrup	19
Summer Squash Caponata polenta cakes, poached eggs add pork sausage +5	22
Confit Duck Hash* broccoli rabe, jalapeño, fried egg	22
Cotechino Sausage Eggs Benedict* poached eggs, hollandaise, mixed greens	20
Potato & Caramelized Onion Frittata asparagus, goat cheese, roasted garlic aioli	19
Egg Sandwich* two eggs, bacon, english muffin american cheese, fries	16
Double Cheeseburger american cheese, fried onion, lettuce, pickles, dijonaise, ketchup, fries	17
Chicken Parmezzana Sandwich hot dip, mozzarella, tomato sauce, fries	16
Mortadella Sandwich* olive & giardiniera spread, provolone, egg	18
Fried Green Tomato Sandwich summer vegetable slaw, calabrian aioli, mixed greens	16