

BAR MEZZANA

CRUDO

SCOTTISH SALMON*	14
<i>thai basil pesto</i>	
BRONZINO*	14
<i>cucumber, chili, sesame</i>	
YELLOWTAIL*	14
<i>grapefruit & pickled chili</i>	
SHIMA AJI*	16
<i>horseradish & lemon, add caviar - \$12</i>	
TUNA CRUDO*	16
<i>castelvetrano olive & meyer lemon</i>	
STRIPED BASS*	16
<i>leche de tigre, tomato, olive oil</i>	

PANE E SPUNTINO

ROSEMARY & ONION FOCACCIA	4
accompaniments	\$6 each, 3 for \$15
<i>Eggplant with goat cheese and honey</i>	
<i>White Anchovies</i>	
<i>Whipped feta with calabrian chili & pickled cherry peppers</i>	
<i>Chicken Liver Mousse with bacon & balsamic cipollini</i>	
<i>Artichoke tapenade</i>	

SALUMI E FORMAGGI

PROSCIUTTO DI SAN DANIELE	18
BLACK TRUFFLE BURRATA <i>with saba</i>	15
DOP PARMIGIANO REGGIANO <i>aged balsamic</i>	13
BUFFALO MOZZARELLA	12

ANTIPASTO FREDDO

FALL CHOPPED SALAD	16
<i>apple, sheep's milk blue, sunflower</i>	
ROASTED CAULIFLOWER SALAD	15
<i>gigante beans, parsley</i>	
MIXED GREENS	13
<i>sherry vinaigrette, herbs</i>	

ANTIPASTO CALDO

OCTOPUS	22
<i>fingerling potato & anchoiade</i>	
PEI MUSSELS	14
<i>fennel, saffron, fett'unta</i>	

PASTA

PACCHERI	42
<i>a deshelled one and a quarter pound lobster served with lobster crema, green onion, and tomato</i>	
TAGLIOLINI	26
<i>ragù bolognese</i>	
BUCATINI AMATRICIANA	23
<i>tomato, red onion, guanciale, chili</i>	
ORECCHIETTE	25
<i>sausage, fennel, radicchio</i>	
POTATO GNOCCHI	21
<i>piennolo tomato, basil, parmigiano reggiano</i>	
SWEET POTATO AGNOLOTTI	24
<i>candied hazelnut pangrattato, brown butter, sage</i>	

SECONDO

CHICKEN UNDER A BRICK	29
<i>creamy polenta, brussels sprouts, currants, almonds, pecorino</i>	
18 oz N.Y. STRIP LOIN*	68
<i>truffle butter, balsamic onion, radish & parsley salad</i>	
SEARED SCALLOPS	32
<i>celery root, romanesco, prosciutto-raisin agrodolce</i>	
WHOLE GRILLED BRONZINO	46
<i>fregola, pine nuts, broccoli, anchovy vinaigrette</i>	

CONTORNO

FINGERLING POTATOES	8
<i>salsa verde</i>	
SAUTÉED RAPINI	8
<i>garlic, chili, olive oil</i>	
ROASTED MUSHROOMS	8
<i>shallot, thyme, sherry vinegar</i>	

DOLCE

AFFOGATO	6
<i>salted caramel gelato & freshly pulled espresso</i>	
CREAM CHEESE MOUSSE	14
<i>granny smith apple, peanut praline, cider caramel</i>	
CHOCOLATE CREMEUX	14
<i>pumpkin sponge, brown butter gelato, caramelized pepita crunch</i>	
GELATO <i>per scoop</i>	3
<i>salted caramel, or brown butter</i>	
SORBETTO <i>per scoop</i>	3
<i>grapefruit & campari, or concord grape</i>	

*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

BAR MEZZANA

COCKTAILS

MEZZANA SPRITZ	13
<i>campari, peach, moscato, soda water</i>	
APEROL SPRITZ	13
<i>aperol, soda, sparkling wine</i>	
SGROPPINO	13
<i>vodka, sparkling wine, lemon sorbetto</i>	
BASIL GIMLET	13
<i>gin or vodka, lime, basil</i>	
NEGRONI	13
<i>gin, campari, sweet vermouth</i>	
TRUTH YOU CAN'T HIDE	13
<i>hibiscus infused mezcal, pamplemousse, italicus, polar grapefruit seltzer</i>	
MAXIMILLIAN AFFAIR	13
<i>mezcal, punt e mes, lemon, elderflower</i>	
COBBLE HILL	13
<i>rye whiskey, dry vermouth, amaro montenegro, cucumber</i>	

NON-ALCOHOLIC

ORCHID THIEF	6
<i>vanilla, orange, lemon</i>	
BRAMBLE BERRY SPRITZ	6
<i>blackberry, ginger, lemon</i>	
PENINSULA SHANDY	6
<i>non-alcoholic beer, limonata</i>	
SIGNORA MARMELLATA	6
<i>chinotto soda, orange</i>	

BEER & CIDER

 CAMBRIDGE BREWING COMPANY	
“REMAIN IN LIGHT”	8
<i>16 oz, 5% abv</i>	
 OXBOW FARMHOUSE PALE ALE	10
<i>16 oz, 6% abv</i>	
 MIKKELLER BURST! WEST COAST IPA	8
<i>16 oz, 5.9% abv</i>	
STILLWATER INSETTO SOUR	8
<i>12 oz, 5% abv</i>	
MIKKELLER “PASSION POOL” GOSE	8
<i>16 oz, 5% abv</i>	
SHACKSBURY DRY CIDER	8
<i>12 oz, 5.5% abv</i>	
LAMPLIGHTER ROTATING IPA	11
<i>16 oz</i>	
MILLER HIGH LIFE	5
<i>12 oz</i>	

PROSECCO, LAMBRUSCO, & ALL THINGS BUBBLY

 I CLIVI “RBL” BRUT NATURE	15 60
<i>2020, Friuli</i>	
 CANEVA DA NANI PROSECCO	12 48
<i>2020, Veneto</i>	
 CASEBIANCHE “IL FRIC” ROSATO	15 60
<i>2020, Campania</i>	
VALLI UNITE “IL BRUT AND THE BEAST”	42
<i>2019, Piedmont</i>	
GUERILA “CASTRA”	65
<i>2015, Slovenia</i>	
BARRAT MASON “FLEUR DE CRAIE”	165
BLANC DE BLANCS	
<i>NV, Champagne</i>	
RAMONA PINK GRAPEFRUIT	10
<i>NV, 250ml can</i>	
 SALICETO “ALBONE”	11 44
<i>2019, Emilia-Romagna</i>	


ORANGE

STEFANAGO MACERATO	50
<i>2019, Lombardy</i>	
VODOPIVEC VITOVSKA	120
<i>2014, Venezia-Giulia</i>	
 MATAROA SAUVIGNON BLANC	15 60
<i>2020, Greece</i>	
QUEEN OF THE SIERRA AMBER	48
<i>2020, Mendocino</i>	
DAY WINES “TEARS OF VULCAN”	68
<i>2020, Oregon</i>	
PACINA “LA CERRETINA”	80
<i>2018, Tuscany</i>	
CASCINA DEGLI ULIVI MONTEMARINO	75
<i>2014, Piedmont</i>	
FATTORIA DI BACCHERETO	90
“TERRE A MANO SASSOCARLO”	
<i>2017, Tuscany</i>	
GLINAVOS “PALEOKERISIO”	36
<i>2019, Greece, 500ml</i>	

SORTA LIKE PINOT GRIGIO by the glass

 ERCOLE MONFERRATO	<i>2020, Piedmont, 1-liter</i>	10 50
CONTRADA SALANDRA CAMPI FLEGREI		55
FALANGHINA	<i>2016, Campania</i>	
I CLIVI “SAN PIETRO” FRIULANO	<i>2019, Friuli</i>	50

IN THE KEY OF SAUV BLANC

PASINI SAN GIOVANNI “IL LUGANA”	<i>2019, Veneto</i>	52
 TIBERIO TREBBIANO D’ABRUZZO	<i>2020, Abruzzo</i>	12 48
KONTOZISIS “A-GRAFO” ASSYRTIKO	<i>2020, Greece</i>	57
IL MONTICELLO “GROPOLO” VERMENTINO	<i>2020, Liguria</i>	50



MIGHT BE CLOSE TO CHARD

MONTENIDOLI “FIORE” VERNACCIA	<i>2018, Tuscany</i>	52
 MURI GRIES PINOT BIANCO	<i>2018, Trentino-Alto Adige</i>	12 48
QUANTICO ETNA BIANCO	<i>2019, Mt. Etna</i>	60
FILIPPI SOAVE CASTELCERINO	<i>2020, Veneto</i>	50
I VINI DI GIOVANNI “VERMENTUZZO”	<i>2019, Umbria</i>	65
 MANZONE ROSSESE BIANCO	<i>2017, Piedmont</i>	16 64
RADIO-COTEAU SAVOY CHARDONNAY	<i>2016, Mendocino</i>	120

PINK!

 DOMAINE DE LA PATIENCE	<i>2020, Languedoc</i>	13 52
VACCELLI “UNU”	<i>2019, Ajaccio</i>	54
MONTEMELINO ROSATO	<i>2020, Umbria</i>	40
RABASCO “LU CUNTADEN”	<i>2020, Abruzzo</i>	65


PINOT NOIR-ISH

CREALTO “ALVESSE”	<i>2014, Piedmont</i>	75
PASINI SAN GIOVANNI “IL VALTENISI”	<i>2018, Lombardy</i>	50
SASSARA BARDOLINO GOTO	<i>2020, Veneto</i>	55
GLINAVOS VLAHIKO	<i>2018, Greece</i>	60
 LAMORESCA NEROCAPITANO	<i>2020, Sicily</i>	17 68
QUANTICO ETNA ROSSO	<i>2019, Mt. Etna</i>	67
RONCHI DI CIALLA SCHIOPPETTINO	<i>2015, Friuli</i>	105
 CELLARIO LANGHE NEBBIOLO	<i>2019, Piedmont</i>	15 60
MONSECCO “PRATOGRANDE” NEBBIOLO	<i>2016, Piedmont</i>	56
E. BOCCHINO “ROCCABELLA”	<i>2018, Piedmont</i>	65
CASTELLO DI VERDUNO BARBARESCO	<i>2017, Piedmont</i>	120
“RABAJA-BAS”	<i>2017, Piedmont</i>	
ERBALUNA “ROCCHIE DELL’ANNUNZIATA”	<i>2016, Piedmont</i>	135
BAROLO	<i>2016, Piedmont</i>	
GUGLIERAME ORMEASCO	<i>2018, Liguria</i>	60

NOT QUITE MERLOT

MARTHA STOUMEN MENDOCINO	<i>2020, Mendocino</i>	75
BENCHLANDS	<i>2020, Mendocino</i>	
AMPELEIA ALICANTE NERO	<i>2018, Tuscany</i>	60
 FATALONE PRIMITIVO	<i>2020, Puglia</i>	13 52

CABERNET ADJACENT

GIACOMO MORI CHIANTI	<i>2018, Tuscany</i>	15 60
CLOS SIGNADORE PATRIMONIO ROUGE	<i>2013, Corsica</i>	128
PACINA “IL DONESCO,”	<i>2017, Tuscany</i>	54
 MONTEPELOSO “A QUO”	<i>2019, Tuscany</i>	14 56
COLLECAPRETTA “LA SELEZIONE LE CESE”	<i>2015, Umbria</i>	135
SCRIBE ATLAS WEST CABERNET SAUVIGNON	<i>2017, Sonoma</i>	160