

BAR MEZZANA

CRUDO

TUNA*	22
<i>yuzu, pistachio, mint</i>	
SCOTTISH SALMON*	19
<i>cucumber, thai basil pesto</i>	
YELLOWTAIL*	19
<i>grapefruit & pickled chili</i>	
SHIMA AJI*	19
<i>horseradish & lemon, add caviar - \$12</i>	
BAY SCALLOP*	26
<i>chili infused winter citrus, toasted nori</i>	

PANE E SPUNTINO

ROSEMARY & ONION FOCACCIA	5
<i>accompagniments \$6 each, 3 for \$15</i>	
<i>Eggplant with goat cheese & honey</i>	
<i>White Anchovies</i>	
<i>Whipped Feta with calabrian chili & pickled cherry peppers</i>	
<i>Butternut Squash Hummus with pepita dukkah</i>	

SALUMI E FORMAGGI

BURRATA <i>roasted chestnut, honey, fried rosemary</i>	17
DOP PARMIGIANO REGGIANO <i>aged balsamic</i>	14
BUFFALO MOZZARELLA <i>tomato confit and basil</i>	14
PROSCIUTTO DI SAN DANIELE	18
<i>add marinated figs - \$5</i>	

ANTIPASTO FREDDO

MIXED GREENS	17
<i>local mesclun, sherry vinaigrette, herbs</i>	
GOLDEN BEET SALAD	18
<i>dandelion pesto, satsuma, candied walnut, ricotta salata</i>	
FIG & FRISÉE SALAD	19
<i>toasted almond, stracciatella, balsamic vinaigrette</i>	

ANTIPASTO CALDO

GRILLED OCTOPUS	23
<i>hazelnut romesco, fingerling, pickled hungarian peppers</i>	
PEI MUSSELS	20
<i>cider-braised fennel, mascarpone, fett'unta</i>	

PASTA

PACCHERI	46
<i>a deshelled one and a quarter pound lobster served with lobster crema, green onion, and tomato</i>	
TAGLIOLINI	29
<i>ragù bolognese</i>	
ORECCHIETTE	28
<i>sausage, fennel, radicchio</i>	
AGNOLOTTI	32
<i>duck confit, fig, balsamic glazed cipollini, pine nut breadcrumb</i>	

SECONDO

CHICKEN UNDER A BRICK	35
<i>creamy polenta, brussels sprouts, currants, almonds, pecorino</i>	
20oz BRAISED LAMB SHANK	54
<i>celery root & potato purée, pickled radicchio, fried shallots</i>	
SEARED SCALLOPS*	38
<i>pumpkin purée, braised mustard greens, chili-nori relish</i>	

CONTORNO

FINGERLING POTATOES	12
<i>salsa verde</i>	
SAUTÉED RAPINI	12
<i>bitter greens, garlic, chili, olive oil</i>	
FRIED BRUSSELS SPROUTS	12
<i>pancetta, cranberry, toasted sesame</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