

BAR MEZZANA

PANE E SPUNTINI

House Focaccia rosemary & onion	6
Fett’unta roasted garlic grilled sourdough	4
Pane Accompaniments - 6 each	
Roasted Eggplant Dip goat cheese, honey, chili	
Whipped Feta Spread calabrian chili	
Giardiniera seasonal pickles & olives	6
Marinated Octopus chili & garlic aioli, candied lemon	13

*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.

VERDURE

Broccoli Rabe Arancini* provolone, cherry pepper aioli	12
Burrata with Compressed Melon pesto rosso, pistachio chili crisp, watermelon & hibiscus agrodolce add prosciutto +6	23
Fried Artichokes* garlic mayo, pangrattato	19
Three Sisters Salad squash romesco, grilled summer beans, roasted corn, ricotta salata	20
Heirloom Tomato Salad stracciatella, cucumber, spiced seeds	20
Antipasti Salad salami, pecorino, kalamata, peperoncini	19

Pasta

Spinach & Ricotta Lasagnette
tomato sugo, parmigiano - **32**

Gnocchi
confit leek pesto, pecorino,
pine nut pangrattato - **26**

Cacio e Pepe
parmigiano, pecorino, black pepper - **25**

Fried Shishito Peppers grilled tofu dressing, malt vinegar, local pluot, toasted hazelnut	16
Grilled Broccolini bagna cauda, boquerones, ricotta salata	16
Roasted Mushrooms* confit garlic, sorrel bagna cauda, egg yolk	19
Eggplant Parmigiana tomato sugo, ricotta, basil	33

PESCE

Crudo Tasting* chef’s selection of three crudos	33
Striped Bass Ceviche* calabrian melon dressing, red currant pickled cucamelon	20
Yellowtail Crudo* grapefruit, pickled chili	21
Salmon Crudo* cucumber, thai basil pesto	20
Tuna Crudo* watermelon aguachile, pistachio, basil, tomato & melon chow chow	24
Grilled Octopus hazelnut romesco, fingerling, pickled hungarian wax pepper	25

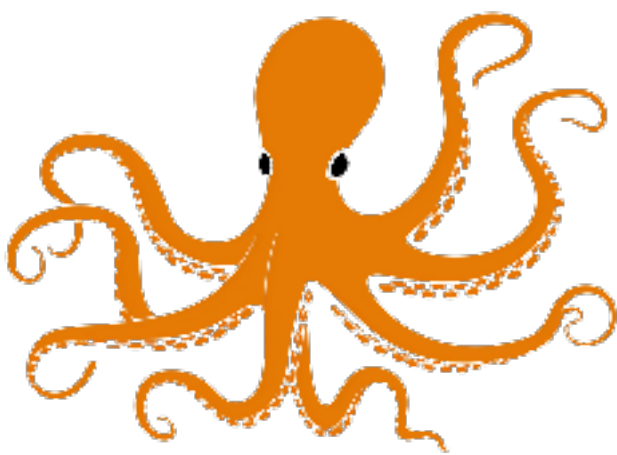
Pasta

Wild Shrimp Scampi
linguine, lemon, garlic chive,
head-on tiger prawn - **35**

Jonah Crab Mafaldine
sungold sugo, habanada peppers - **31**

Lobster Paccheri
deshelled one and a quarter pound lobster,
lobster crema, green onion, tomato - **MKT**

Sautéed Mussels cipollini onion, calabrian chili, guanciale, pilsner	25
Roasted Swordfish n’duja brown butter, sungold tomato, braised greens, corn puree	36



CARNE

‘Nduja Stuffed Fried Olives fried sage, lemon	8
Wagyu Beef Carpaccio* watercress, pecorino toscano, brown butter crouton	22
Pork & Sausage Meatballs tomato sugo, ricotta, parmesan	16

Pasta

Orecchiette
sausage, fennel, radicchio - **28**

Lumache alla Vodka
‘nduja, stracciatella, basil - **30**

Bucatini Amatriciana
tomato, chili, guanciale - **26**

Tagliolini
ragú bolognese - **29**

Braised Rabbit confit potato, green bean piccata, nasturtium	36
Pork & Provolone Sausage braised greens, broccoli soubise, peach mostarda	30
Chicken Under a Brick creamy polenta, brussels sprouts, almonds, pecorino	38