

BAR MEZZANA

PANE E SPUNTINI

House Focaccia	6
rosemary & onion	
Fett’unta	4
roasted garlic grilled sourdough	
Pane Accompaniments - 6 each	
Roasted Eggplant Dip	
goat cheese, honey, chili	
Whipped Feta Spread	
calabrian chili	

Giardiniera	6
seasonal pickles & olives	
Marinated Octopus	13
chili & garlic aioli, candied lemon	

*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*	12
provolone, cherry pepper aioli	
Burrata with Autumn Squash	23
apple butter, cranberry & pistachio relish, apple cider vinaigrette add prosciutto +6	
Baby Kale & Broccoli Caesar	21
pangrattato, anchovy, pickled red onion, pecorino	
Heirloom Tomato Salad	20
stracciatella, cucumber, spiced seeds	
Antipasti Salad	19
salami, pecorino, kalamata, peperoncini	
Fried Brussels Sprouts	21
honey calabrian dressing, pistachio brittle, dried cranberry	

Pasta

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

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

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

Autumn Squash Risotto
brown butter & sage,dried cranberry,
maine cow’s milk cheese - **35**

Grilled Caulilini	19
squash & calabrian chili purée, bagna cauda, pepper jam, sumac & almond crumble	
Roasted Mushrooms*	19
confit garlic, sorrel bagna cauda, egg yolk	
Eggplant Parmigiana	33
tomato sugo, ricotta, basil	

PESCE

Crudo Tasting* **33**
chef’s selection of three crudos

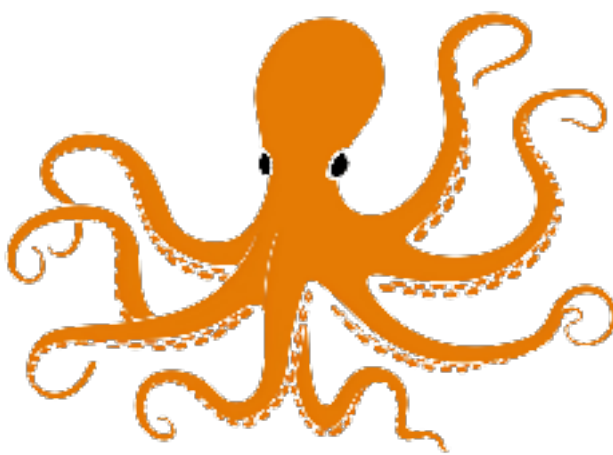
Cobia Crudo*	22
habanada puree, pickled concord grape, candied pinenut, chervil oil	
Yellowtail Crudo*	21
grapefruit, pickled chili	
Salmon Crudo*	20
cucumber, thai basil pesto	
Tuna Crudo*	24
watermelon aguachile, pistachio, basil, tomato & melon chow chow	
Grilled Octopus	25
hazelnut romesco, fingerling, pickled hungarian wax pepper	

Pasta

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

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

Sautéed Mussels	25
cipollini onion, calabrian chili, guanciale, pilsner	
Whole Grilled Branzino	38
roasted cauliflower salad, yogurt, pear vinaigrette	



CARNE

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

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