

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 Roasted Squash apple butter, cranberry & pistachio relish, apple cider vinaigrette add prosciutto +6	23
Baby Kale & Broccoli Caesar* pangrattato, anchovy, pickled red onion, pecorino	21
Antipasti Salad salami, pecorino, kalamata, peperoncini	19

Pasta

Gnocchi confit leek pesto, pecorino, pine nut -	26
Cacio e Pepe parmigiano, pecorino, black pepper -	25
Roasted Squash Risotto brown butter & sage, dried cranberry, maine cow’s milk cheese -	35

Fried Brussels Sprouts honey calabrian dressing, pistachio brittle, dried cranberry	21
Grilled Caulilini squash & calabrian chili purée, bagna cauda, pepper jam, sumac & almond crumble	19
Roasted Mushrooms* confit garlic, sorrel bagna cauda, egg yolk	19

PESCE

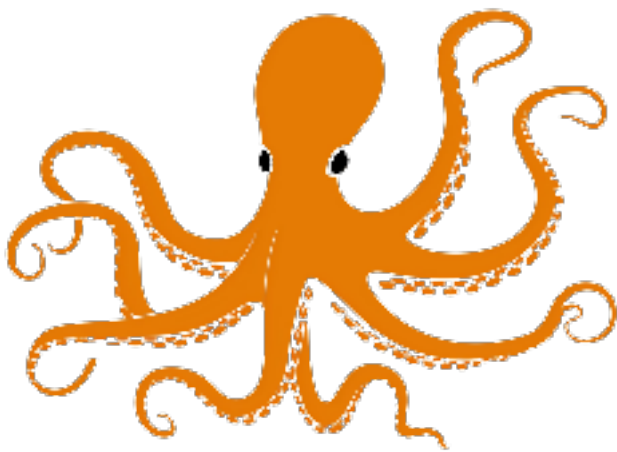
Crudo Tasting* chef’s selection of three crudos	33
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Black Bass Crudo* cranberry aguachile, persimmon, pepitas, tarragon oil	22
Yellowtail Crudo* grapefruit, pickled chili	21
Salmon Crudo* cucumber, thai basil pesto	20
Tuna Crudo* olive caramel, confit leeks, apple, hazelnut	24
Grilled Octopus hazelnut romesco, fingerling, pickled hungarian wax pepper	25

Pasta

Lobster Paccheri deshelled one and a quarter pound lobster, lobster crema, green onion, tomato -	47
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Sautéed Mussels cipollini onion, calabrian chili, guanciale, pilsner	25
Whole Grilled Branzino roasted cauliflower salad, yogurt, salsa verde, pesto rosso	38



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
Chicken Under a Brick creamy polenta, brussels sprouts, almonds, pecorino	38