

BAR MEZZANA

CRUDO

TUNA TARTARE* <i>add avocado - \$3</i>	20
<i>calabrian aioli, castelvetro olive, crispy shallots, fett'unta</i>	
YELLOWTAIL*	19
<i>grapefruit & pickled chili</i>	

PANE E SPUNTINO

BRIOCHE TOAST WITH WHIPPED BUTTER	5
WHIPPED RICOTTA <i>fig jam</i>	6
YOGURT <i>fruit & granola</i>	11
CHOPPED ANTIPASTI SALAD <i>add soft boiled egg - \$3</i>	19
<i>tuscan salami, pecorino, ceci beans, kalamata, pepperoncini</i>	
MIXED GREENS	17
<i>local mesclun, sherry vinaigrette, herbs</i>	
BURRATA & PROSCIUTTO CROSTINI	19
<i>confit tomato & basil</i>	
AVOCADO TOAST <i>add caviar - \$12</i>	16
<i>brioche, soft boiled egg, toasted sesame</i>	

PASTA

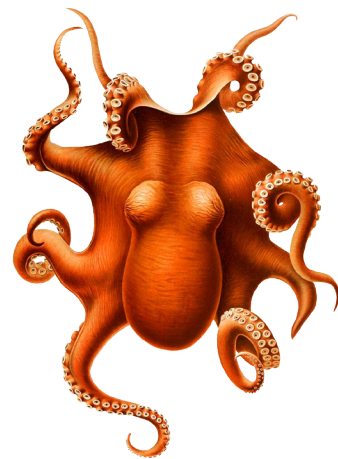
SPAGHETTI	21
<i>lemon & prosciutto</i>	
CACIO E PEPE	24
<i>black pepper, pecorino, parmesan</i>	
LUMACHE CARBONARA	24
<i>pecorino & guanciale</i>	
PACCHERI	24
<i>lamb bolognese, ricotta salata, fried rosemary</i>	

SECONDO

EGGS IN PURGATORY <i>add lamb sausage - \$5</i>	18
<i>moroccan spiced tomato sugo, garbanzo, calabrian feta, fett'unta</i>	
CANNOLI FRENCH TOAST	19
<i>whipped ricotta, maple, pistachio, chocolate</i>	
POTATO & CARAMELIZED ONION FRITTATA	19
<i>fried sage aioli, mixed greens, roasted cauliflower, goat cheese</i>	
DUCK CONFIT HASH*	21
<i>broccoli rabe, jalapeño, fried egg</i>	
COTECHINO EGGS BENEDICT*	22
<i>poached eggs, hollandaise, mixed greens</i>	
EGG SANDWICH*	16
<i>two eggs, bacon, english muffin, american cheese, fries</i>	
PORCHETTA SANDWICH	19
<i>apple & brussels sprout slaw, roasted garlic aioli, cipollini agrodulce, fries</i>	
DOUBLE CHEESEBURGER*	17
<i>american cheese, fried onion, lettuce, pickle, fries</i>	
CHICKEN PARM SANDWICH	16
<i>hot dip, mozzarella, tomato sauce, fries</i>	

BRUNCH COCKTAILS

GARIBALDI	16
<i>campari & freshly squeezed orange juice</i>	
ITALIAN GREYHOUND	16
<i>punt e mes, grapefruit, salt</i>	
EVERYTHING BUT THE BLOODY	16
<i>tequila, cucumber, lime, bloody mary seasoning</i>	
BLOODY MARY	16
<i>vodka, tomato, the usual suspects</i>	
ORANGE YOU GLAD I DIDN'T SAY MIMOSA	16
<i>sparkling wine, blood orange, dimmi, aperol</i>	
ESPRESSO MARTINI	16
<i>vodka, borghetti, vanilla, freshly pulled espresso</i>	



DOLCE

CINNAMON BUN	6
<i>cream cheese glaze</i>	
RASPBERRY-RHUBARB CROSTATA	6

GELATO & SORBETTO

AFFOGATO	8
<i>vanilla bean gelato & freshly pulled espresso</i>	
BROWN BUTTER GELATO <i>per scoop</i>	4
GRAPEFRUIT-CAMPARI SORBETTO <i>per scoop</i>	4

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 employees, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, at this time it is not allowed in the State of Massachusetts.

Additional Gratuity

20% gratuity will be added to parties of five or more

*May be raw or undercooked. Consuming raw or undercooked foods may cause food borne illness.

Please notify your server of any allergies when ordering.