

BAR MEZZANA

CRUDO

SCOTTISH SALMON*	14
<i>thai basil pesto</i>	
BRANZINO*	14
<i>kumquat, perilla, radish</i>	
YELLOWTAIL*	14
<i>grapefruit & pickled chili</i>	
HIRAMASA*	16
<i>horseradish & lemon, add caviar - \$12</i>	
TUNA CRUDO*	16
<i>castelvetro olive & meyer lemon</i>	
FLUKE*	16
<i>carrot, ginger, lime</i>	

PANE E SPUNTINO

ROSEMARY & ONION FOCACCIA	4
<i>accompaniments</i>	<i>\$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>Chicken Liver Mousse with bacon & balsamic cipollini</i>	
<i>Artichoke Tapenade</i>	

SALUMI E FORMAGGI

PROSCIUTTO DI SAN DANIELE	18
BLACK TRUFFLE BURRATA <i>with saba</i>	16
DOP PARMIGIANO REGGIANO <i>aged balsamic</i>	13
BUFFALO MOZZARELLA	12

ANTIPASTO FREDDO

FALL CHOPPED SALAD	16
<i>parsnip, apple, sheep's milk blue, sunflower</i>	
ROASTED CAULIFLOWER SALAD	15
<i>tonnato, gigante beans, parsley</i>	
MIXED GREENS	13
<i>sherry vinaigrette, herbs</i>	

ANTIPASTO CALDO

OCTOPUS	23
<i>fingerling potato & anchoiade</i>	
PEI MUSSELS	15
<i>fennel, saffron, fett'unta</i>	

PASTA

PACCHERI	42
<i>a deshelled one and a quarter pound lobster served with lobster crema, green onion, and tomato</i>	
TAGLIOLINI	26
<i>ragù bolognese</i>	
BUCATINI AMATRICIANA	23
<i>tomato, black pepper, guanciale</i>	
ORECCHIETTE	25
<i>sausage, fennel, radicchio</i>	
POTATO GNOCCHI	23
<i>piennolo tomato, basil, parmigiano reggiano</i>	
SWEET POTATO AGNOLOTTI	24
<i>candied hazelnut pangrattato, brown butter, sage</i>	

SECONDO

CHICKEN UNDER A BRICK	32
<i>creamy polenta, brussels sprouts, currants, almonds, pecorino</i>	
VEAL CHOP*	49
<i>wild rice, butternut, gremolata</i>	
SEARED SCALLOPS	34
<i>celery root, romanesco, prosciutto-raisin agrodolce</i>	
WHOLE GRILLED BRANZINO	49
<i>fregola, pine nuts, broccoli, anchovy vinaigrette</i>	

CONTORNO

FINGERLING POTATOES	8
<i>salsa verde</i>	
SAUTÉED RAPINI	8
<i>bitter greens, garlic, chili, olive oil</i>	
ROASTED MUSHROOMS	8
<i>shallot, thyme, sherry vinegar</i>	

DOLCE

AFFOGATO	6
<i>salted caramel gelato & freshly pulled espresso</i>	
AUTUMN CREAM PUFF	14
<i>cream cheese, green apple, peanut</i>	
CHOCOLATE CREMEUX	14
<i>pumpkin sponge, brown butter gelato, caramelized pepita crunch</i>	
GELATO <i>per scoop</i>	3
<i>salted caramel or brown butter</i>	
SORBETTO <i>per scoop</i>	3
<i>grapefruit & campari or poached pear</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

BAR MEZZANA

COCKTAILS

MEZZANA SPRITZ	14
<i>campari, peach, moscato, soda water</i>	
APEROL SPRITZ	14
<i>aperol, soda, sparkling wine</i>	
BELLINI	14
<i>peach puree, sparkling wine</i>	
JUNIPER HARVEST	14
<i>gin, poli pear, bianco vermouth, lime</i>	
SALVATORE TODDY	14
<i>rum, averna, honey, served hot!</i>	
NEGRONI	14
<i>gin, campari, sweet vermouth</i>	
TRUTH YOU CAN'T HIDE	14
<i>hibiscus infused mezcal, pamplemousse, italicus, polar grapefruit seltzer</i>	
MAXIMILLIAN AFFAIR	14
<i>mezcal, punt e mes, lemon, elderflower</i>	
COBBLE HILL	14
<i>rye whiskey, dry vermouth, amaro montenegro, cucumber</i>	

NON-ALCOHOLIC

ORCHID THIEF <i>vanilla, orange, lemon</i>	6
BRAMBLE BERRY SPRITZ <i>blackberry, ginger, lemon</i>	6
PENINSULA SHANDY <i>non-alcoholic beer, limonata</i>	6
SIGNORA MARMELLATA <i>chinotto soda, orange</i>	6

BEER & CIDER

☰ on tap

☰ CAMBRIDGE BREWING COMPANY "REMAIN IN LIGHT" <i>16 oz, 5% abv</i>	8
☰ OXBOW FARMHOUSE PALE ALE <i>16 oz, 6% abv</i>	10
☰ MIKKELLER BURST! WEST COAST IPA <i>16 oz, 5.9% abv</i>	8
☰ SHACKSBURY DRY CIDER <i>16 oz, 5.5% abv</i>	8
MIKKELLER "PASSION POOL" GOSE <i>16 oz, 5% abv</i>	8
MILLER HIGH LIFE <i>12 oz</i>	5

PROSECCO, LAMBRUSCO, & ALL THINGS BUBBLY

🍷 CANEVA DA NANI PROSECCO <i>2020, Veneto</i>	12 48
🍷 I CLIVI "RBL" BRUT NATURE <i>2020, Friuli</i>	15 60
🍷 CASEBIANCHE "IL FRIC" ROSATO <i>2020, Campania</i>	15 60
VALLI UNITE "IL BRUT AND THE BEAST" <i>2019, Piedmont</i>	42
PODERE IL SALICETO "FALISTRA" <i>NV, Modena</i>	45
GUERILA "CASTRA" <i>2015, Slovenia</i>	65
🍷 RAMONA PINK GRAPEFRUIT <i>NV, 250ml can</i>	10
🍷 SALICETO "ALBONE" <i>2019, Emilia-Romagna</i>	11 44

ORANGE

🍷 DINAMO "NUCLEO X" <i>2020, Umbria, 1-liter</i>	14 70
STEFANAGO MACERATO <i>2019, Lombardy</i>	50
VODOPIVEC VITOVSKA <i>2014, Venezia-Giulia</i>	120
I VINI DI GIOVANNI "VERMENTUZZO" <i>2019, Umbria</i>	65
DAY WINES "TEARS OF VULCAN" <i>2020, Oregon</i>	68
PACINA "LA CERRETINA" <i>2018, Tuscany</i>	80
FATTORIA DI BACCHERETO	90
"TERRE A MANO SASSOCARLO" <i>2017, Tuscany</i>	
GLINAVOS "PALEOKERISIO" <i>2019, Greece, 500ml</i>	36

SORTA LIKE PINOT GRIGIO

🍷 ERCOLE MONFERRATO <i>2020, Piedmont, 1-liter</i>	10 50
I CLIVI "SAN PIETRO" FRIULANO <i>2019, Friuli</i>	50

IN THE KEY OF SAUV BLANC

PASINI SAN GIOVANNI "IL LUGANA" <i>2019, Veneto</i>	52
🍷 TIBERIO TREBBIANO D'ABRUZZO <i>2020, Abruzzo</i>	12 48
KONTOZISIS "A-GRAFO" ASSYRTIKO <i>2020, Greece</i>	57
IL MONTICELLO "GROPPOLO" VERMENTINO <i>2020, Liguria</i>	50

MIGHT BE CLOSE TO CHARD

MONTENIDOLI "FIORE" VERNACCIA <i>2018, Tuscany</i>	52
🍷 MURI GRIES PINOT BIANCO <i>2018, Trentino-Alto Adige</i>	12 48
QUANTICO ETNA BIANCO <i>2019, Mt. Etna</i>	60
FILIPPI SOAVE CASTELCERINO <i>2020, Veneto</i>	50
🍷 MANZONE ROSSESE BIANCO <i>2017, Piedmont</i>	16 64
RADIO-COTEAU SAVOY CHARDONNAY <i>2016, Mendocino</i>	120

PINK!

🍷 DOMAINE DE LA PATIENCE <i>2020, Languedoc</i>	13 52
VACCELLI "UNU" <i>2019, Ajaccio</i>	54
MONTEMELINO ROSATO <i>2020, Umbria</i>	40
RABASCO "LU CUNTADEN" <i>2020, Abruzzo</i>	65

PINOT NOIR-ISH

PASINI SAN GIOVANNI "IL VALTENISI" <i>2018, Lombardy</i>	50
SASSARA BARDOLINO GOTO <i>2020, Veneto</i>	55
GLINAVOS VLAHIKO <i>2018, Greece</i>	60
🍷 LAMORESCA NEROCAPITANO <i>2020, Sicily</i>	17 68
QUANTICO ETNA ROSSO <i>2019, Mt. Etna</i>	67
RONCHI DI CIALLA SCHIOPPETTINO <i>2015, Friuli</i>	105
🍷 CELLARIO LANGHE NEBBIOLO <i>2019, Piedmont</i>	15 60
MONSECCO "PRATOGRANDE" NEBBIOLO <i>2017, Piedmont</i>	56
ERBALUNA LANGHE NEBBIOLO <i>2018, Piedmont</i>	54
GUGLIERAME ORMEASCO <i>2018, Liguria</i>	60
CASTELLO DI VERDUNO BARBARESCO "RABAJA-BAS" <i>2017, Piedmont</i>	120
ERBALUNA "ROCCHES DELL'ANNUNZIATA" <i>2016, Piedmont</i>	135

NOT QUITE MERLOT

MARTHA STOUMEN MENDOCINO <i>2020, Mendocino</i>	75
AMPELEIA ALICANTE NERO <i>2018, Tuscany</i>	60
🍷 FATALONE PRIMITIVO <i>2020, Puglia</i>	13 52

CABERNET ADJACENT

🍷 MONTEPELOSO A QUO <i>2019, Tuscany</i>	15 60
CLOS SIGNADORE PATRIMONIA ROUGE <i>2013, Corsica</i>	128
PACINA "IL DONESCO," <i>2018, Tuscany</i>	54
CREALTO "ALVESSE" <i>2014, Piedmont</i>	75
COLLECAPRETTA "IL BURBERO" <i>2018, Umbria</i>	90
🍷 MONTEMELINO "MALPASSO" VINO ROSSO <i>2020, Umbria</i>	10 50
SCRIBE ATLAS WEST CABERNET SAUVIGNON <i>2017, Sonoma</i>	160