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Bar Mezzana

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Menu Prices — October 24, 2026

Bar Mezzana menu with prices in United States, updated November 2019: 63 items across 9 categories, prices from $4.50 to $49.00.

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Bar Mezzana Menu with Prices (United States)

Bar Mezzana menu with prices in United States, updated November 2019: 63 items across 9 categories, prices from $4.50 to $49.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bar-mezzana

Menu categories: Most Ordered · Merch! · Pane E Spuntini · Crudo · Salads & Small Plates · Pasta · Custom Pastas** · Large Plates · Bar Mezzana Bodega!

Most Ordered

ITEM	PRICE
Chicken Under A Brick* Half a partially-deboned chicken is seasoned with pesto, then seared with a weight on top for a crispy skin and juicy, t...	**$37.00**
Gnocchi alla Vodka** Our housemade potato gnocchi is tossed with a classic vodka sauce (garlic, onion, vodka, chili flake, tomato, heavy crea...	**$28.00**
Cheeseburger** Bar Mezzana burger! Two patties on a sesame seed bun with caramelized onions, pickles, American cheese, dijonaise, ketch...	**$18.00**
Cacio e Pepe** Roman Classic! Spaghetti with black pepper, garlic, pecorino, & parmesan reggiano. Contains: - Allium - Dairy - Gl...	**$24.00**
Tagliolini Bolognese** Our handmade egg dough Tagliolini with our ragù Bolognese (veal, pork, beef, chicken liver) topped with butter, parmesan...	**$27.00**
House Focaccia** Our house focaccia is baked fresh daily with olive oil, sliced onions, chopped rosemary, and sea salt. Served warm Co...	**$6.50**
Orecchiette** House-made pork sausage with grilled radicchio, diced caramelized fennel, butter, parsley and garnished with parmesan an...	**$26.00**
Bucatini Amatriciana** Bucatini is tossed with tomato sauce, red onion, chili flake, black pepper, guanciale, parmesan and pecorino cheese....	**$25.00**
Whipped Feta** Greek feta cheese (pasteurized) is whipped with Calabrian chili and pickled cherry peppers. Garnished with olive oil and...	**$6.50**
Spiced Lamb Meatballs** Our lamb meatballs served with a Moroccan-spiced tomato sugo, and finished with a mint yogurt Contains: - Allium -...	**$17.00**
Custom Pasta	**$23.00**
Pork and Sausage Meatballs** Our pork & sausage meatballs are cooked in our classic tomato sugo and topped with whipped ricotta, parmesan cheese, and...	**$17.00**
Mixed Greens** Local mesclun greens are mixed with fresh herbs and dressed in a sherry-shallot vinaigrette Contains: - Allium	**$14.00**
'Nduja Stuffed Fried Olives** Castelvetrano olives are stuffed with 'nduja sausage and cream cheese, breaded and fried Contains: - Dairy - Egg -...	**$8.50**
Shaved Brussels Sprout Salad Brussels sprouts are thinly sliced and mixed with pickled red onion, toasted hazelnuts, and dried cranberries. Tossed in...	**$20.00**
Fett'unta** Grilled sourdough francese bread is brushed with garlic-scented olive oil Contains - Allium - Gluten Vegan	**$4.50**

Merch!

ITEM	PRICE
Navy Blue Cacio e Pepe Dad Hat Everyone's favorite Roman classic! Navy blue 6-panel dad hat with "cacio e pepe" embroidered on front, Bar Mezzana logo...	**$35.00**

ITEM	PRICE
Light Khaki Cacio e Pepe Dad Hat Everyone's favorite Roman classic! Light Khaki fabric dad hat with "cacio e pepe" embroidered on front, "Bar Mezzana" l...	**$35.00**
Sky Blue Cacio e Pepe Dad Hat Everyone's favorite Roman classic! Light Sky Blue fabric dad hat with "cacio e pepe" embroidered on front, Bar Mezzana...	**$35.00**
Bar Mezzana Octopus Beanie Navy blue knit beanie with orange Bar Mezzana octopus logo embroidered on front	**$30.00**
Bar Mezzana Wine Key Navy blue Pulltap's brand double-hinge wine key with white screen-printed Bar Mezzana logo on handle	**$9.00**
Bar Mezzana Tote Bag Navy blue fabric tote bag with printed cyanotype of Italian Coastline by local artist Jaclyn Kain, featuring Bar Mezzana...	**$25.00**
Bar Mezzana T-Shirt Black cotton t-shirt (Canvas brand) with screen-printed Bar Mezzana octopus logo, sizes S-XL available	**$25.00**

Pane E Spuntini

ITEM	PRICE
Whipped Feta (Pane E Spuntini)** Greek feta cheese (pasteurized) is whipped with Calabrian chili and pickled cherry peppers. Garnished with olive oil and...	**$6.50**
Giardiniera** Traditional Italian dish of mixed slightly pickled vegetables. Ours come with cauliflower, carrot, and an assortment of...	**$6.50**
Side Fries** Contains - Nightshade	**$6.50**
Roasted Eggplant Dip* Made with roasted and peeled eggplant mixed with garlic, lemon juice, red wine vinegar, parsley and olive oil. Topped wi...	**$6.50**
Fett'unta (Pane E Spuntini)** Grilled sourdough francese bread is brushed with garlic-scented olive oil Contains - Allium - Gluten Vegan	**$4.50**

Crudo

ITEM	PRICE
Yellowtail Crudo** Yellowtail hamachi is cured in citrus salt, sliced, and topped with grapefruit oil and segments. Garnished with chopped...	**$20.00**
Salmon Crudo** Salmon is lightly topped with lightly pickled persian cucumbers tossed in our Thai basil pesto, finished with cucumber j...	**$20.00**
Tuna Crudo** Diced tuna is mixed with tonnato aioli, topped with an olive & caper relish and tossed with sungold tomato Contains:...	**$23.00**

Salads & Small Plates

ITEM	PRICE
Shaved Brussels Sprout Salad (Salads & Small Plates) Brussels sprouts are thinly sliced and mixed with pickled red onion, toasted hazelnuts, and dried cranberries. Tossed in...	**$20.00**
Burrata** An 8oz ball of burrata is cut in half and topped with a pistachio pesto and butternut squash mostarda. Garnished with fr...	**$18.00**
Grilled Octopus** A 3oz portion of Spanish octopus is grilled and placed on top of a hazelnut romesco sauce with warm fingerling potatoes...	**$25.00**
Antipasti Salad** Romaine, radicchio, Tuscan salami, pecorino, peperoncini, kalamata olive, red onion, garbanzo beans, roasted red peppers...	**$20.00**

ITEM	PRICE
Spiced Lamb Meatballs (Salads & Small Plates)** Our lamb meatballs served with a Moroccan-spiced tomato sugo, and finished with a mint yogurt Contains: - Allium -...	**$17.00**
Fried Artichokes** Baby artichoke hearts are deep fried until crispy, served with a garlic mayo and garnished with pangrattato & fresh mint...	**$20.00**
Mixed Greens (Salads & Small Plates)** Local mesclun greens are mixed with fresh herbs and dressed in a sherry-shallot vinaigrette Contains: - Allium	**$14.00**
Wagyu Beef Carpaccio* Wagyu eye-round is lightly seared and thinly sliced, dressed with lemon oil, salt, pepper and chive. It is topped with b...	**$23.00**
Salt Cod Croquettes** Salt cod brandade is dipped in tempura batter and fried until golden brown. Served with a spicy parsley aioli, and garni...	**$21.00**
Fennel and Winter Citrus Salad Shaved raw & pickled fennel is served with a roasted fennel aioli and topped with an assortment of winter citrus segment...	**$19.00**
Broccoli Rabe Arancini Arborio rice balls are filled with a mixture of parmesan, mozzarella, and pecorino cheese and a broccoli rabe pesto befo...	**$13.00**

Pasta

ITEM	PRICE
Gnocchi alla Vodka (Pasta)** Our housemade potato gnocchi is tossed with a classic vodka sauce (garlic, onion, vodka, chili flake, tomato, heavy crea...	**$28.00**
Bucatini Amatriciana (Pasta)** Bucatini is tossed with tomato sauce, red onion, chili flake, black pepper, guanciale, parmesan and pecorino cheese....	**$25.00**
Cacio e Pepe (Pasta)** Roman Classic! Spaghetti with black pepper, garlic, pecorino, & parmesan reggiano. Contains: - Allium - Dairy - Gl...	**$24.00**
Lobster Paccheri** Paccheri is tossed with a lobster cream, dehydrated tomato, and Calabrian chili. The pasta is topped with fresh lobster...	**$49.00**
Orecchiette (Pasta)** House-made pork sausage with grilled radicchio, diced caramelized fennel, butter, parsley and garnished with parmesan an...	**$26.00**
Winter Squash Agnolotti Our egg-rich pasta dough is filled with a winter squash purée, ricotta, nutmeg, and parmesan cheese and shaped into Agno...	**$30.00**

Custom Pastas**

ITEM	PRICE
Custom Pasta (Custom Pastas)**	**$23.00**
Custom Vegan Pasta	**$26.00**

Large Plates

ITEM	PRICE
Chicken Under A Brick* (Large Plates) Half a partially-deboned chicken is seasoned with pesto, then seared with a weight on top for a crispy skin and juicy, t...	**$37.00**
Cheeseburger (Large Plates)** Bar Mezzana burger! Two patties on a sesame seed bun with caramelized onions, pickles, American cheese, dijonaise, ketch...	**$18.00**
Eggplant Involtini Roasted and thinly sliced eggplant is filled with ricotta & goat cheese and rolled. Baked and topped with tomato sugo an...	**$34.00**
Roasted Mushrooms** Mixed mushrooms pan-seared with olive oil and herbs, tossed with confit garlic. Served with a sorrel bagna cauda and top...	**$20.00**

ITEM	PRICE
Grilled Broccolini Bagna cauda, Boquerones, ricotta salata	**$15.00**
Cotechino Milanese sweet & spicy peperonata, celery salad	**$26.00**

Bar Mezzana Bodega!

ITEM	PRICE
Fresh Lumache Pasta House-made lumache pasta made with all purpose flour, semolina, and water. Keeps in the fridge for up to 1 week. Serves...	**$8.00**
Vodka Sauce, 1 QT Traditional vodka sauce made with San Marzano tomatoes, cream, garlic, onions, and chili flakes.	**$22.00**
Sherry-Shallot Vinaigrette, 1 PT A zesty salad dressing great for a variety of uses! Made with shallots, sherry vinegar, Dijon mustard, sugar, black pepp...	**$10.00**
Boni Mores Sardinian Olive Oil, 250ml Organic EVOO from hand-picked olives. Green color and round aroma with a delicate fruity flavor, good intensity, and a s...	**$18.00**
Reusable Bar Mezzana Tote	**$6.00**
Bolognese Sauce, 1 QT Our housemade bolognese sauce made with beef, pork, veal, and chicken liver for added richness!	**$25.00**
Tomato Sauce, 1 QT A classic tomato sauce made with San Marzano tomatoes, garlic, and onions.	**$19.00**