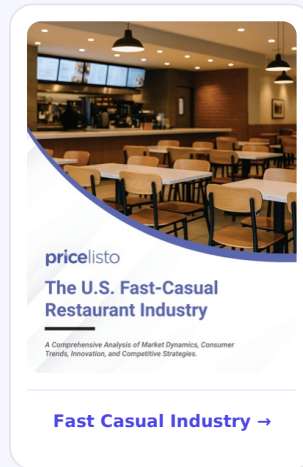




Bar Mezzana

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
Bar Mezzana Tote Bag	\$25.00
Navy blue fabric tote bag with printed cyanotype of Italian Coastline by local artist Jaclyn Kain, featuring Bar Mezzana...	
Bar Mezzana T-Shirt	\$25.00
Black cotton t-shirt (Canvas brand) with screen-printed Bar Mezzana octopus logo, sizes S-XL available	
Pane E Spuntini	
Whipped Feta** (Pane E Spuntini)	\$6.50
Greek feta cheese (pasteurized) is whipped with Calabrian chili and pickled cherry peppers. Garnished with olive oil and...	
Giardiniera**	\$6.50
Traditional Italian dish of mixed slightly pickled vegetables. Ours come with cauliflower, carrot, and an assortment of...	
Side Fries**	\$6.50
Contains - Nightshade	
Roasted Eggplant Dip*	\$6.50
Made with roasted and peeled eggplant mixed with garlic, lemon juice, red wine vinegar, parsley and olive oil. Topped wi...	
Fett'unta** (Pane E Spuntini)	\$4.50
Grilled sourdough francese bread is brushed with garlic-scented olive oil Contains - Allium - Gluten Vegan	
Crudo	
Yellowtail Crudo**	\$20.00
Yellowtail hamachi is cured in citrus salt, sliced, and topped with grapefruit oil and segments. Garnished with chopped...	
Salmon Crudo**	\$20.00
Salmon is lightly topped with lightly pickled persian cucumbers tossed in our Thai basil pesto, finished with cucumber j...	
Tuna Crudo**	\$23.00
Diced tuna is mixed with tonnato aioli, topped with an olive & caper relish and tossed with sungold tomato Contains:...	
Salads & Small Plates	
Shaved Brussels Sprout Salad (Salads & Small Plates)	\$20.00
Brussels sprouts are thinly sliced and mixed with pickled red onion, toasted hazelnuts, and dried cranberries. Tossed in...	
Burrata**	\$18.00
An 8oz ball of burrata is cut in half and topped with a pistachio pesto and butternut squash mostarda. Garnished with fr...	
Grilled Octopus**	\$25.00
A 3oz portion of Spanish octopus is grilled and placed on top of a hazelnut romesco sauce with warm fingerling potatoes...	
Antipasti Salad**	\$20.00
Romaine, radicchio, Tuscan salami, pecorino, peperoncini, kalamata olive, red onion, garbanzo beans, roasted red peppers...	
Spiced Lamb Meatballs** (Salads & Small Plates)	\$17.00
Our lamb meatballs served with a Moroccan-spiced tomato sugo, and finished with a mint yogurt Contains: - Allium -...	
Fried Artichokes**	\$20.00
Baby artichoke hearts are deep fried until crispy, served with a garlic mayo and garnished with pangrattato & fresh mint...	
Mixed Greens** (Salads & Small Plates)	\$14.00
Local mesclun greens are mixed with fresh herbs and dressed in a sherry-shallot vinaigrette Contains: - Allium	
Wagyu Beef Carpaccio*	\$23.00
Wagyu eye-round is lightly seared and thinly sliced, dressed with lemon oil, salt, pepper and chive. It is topped with b...	

ITEM	PRICE
Salt Cod Croquettes**	\$21.00
Salt cod brandade is dipped in tempura batter and fried until golden brown. Served with a spicy parsley aioli, and garni...	
Fennel and Winter Citrus Salad	\$19.00
Shaved raw & pickled fennel is served with a roasted fennel aioli and topped with an assortment of winter citrus segment...	
Broccoli Rabe Arancini	\$13.00
Arborio rice balls are filled with a mixture of parmesan, mozzarella, and pecorino cheese and a broccoli rabe pesto befo...	

Pasta

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

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)	\$37.00
Half a partially-deboned chicken is seasoned with pesto, then seared with a weight on top for a crispy skin and juicy, t...	
Cheeseburger** (Large Plates)	\$18.00
Bar Mezzana burger! Two patties on a sesame seed bun with caramelized onions, pickles, American cheese, dijonaise, ketch...	
Eggplant Involtini	\$34.00
Roasted and thinly sliced eggplant is filled with ricotta & goat cheese and rolled. Baked and topped with tomato sugo an...	
Roasted Mushrooms**	\$20.00
Mixed mushrooms pan-seared with olive oil and herbs, tossed with confit garlic. Served with a sorrel bagna cauda and top...	
Grilled Broccolini	\$15.00
Bagna cauda, Boquerones, ricotta salata	
Cotechino Milanese	\$26.00
sweet & spicy peperonata, celery salad	

Bar Mezzana Bodega!

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