

APPETIZERS

GARLIC CHEESE BREAD *garlic butter, mozzarella, baked ricotta, marinara* 7

NEW **CLAMS** *gfr crushed red pepper, white wine lemon broth, garlic crostini* 14

ARANCINI *parmesan crusted risotto, marinara* 9

SPINACH ARTICHOKE DIP *gfr with herb romano flatbread* 10

CALAMARI *zucchini, yellow squash, served with roasted tomato aioli & tart honey dipping sauces* 14

BRAISED VEAL MEATBALLS *creamy polenta, marinara, parmesan* 10

BRUSCHETTA & BURRATA *marinated Pomodoro tomatoes, garlic herb crostini, balsamic reduction, basil* 11

CHEESE & CHARCUTERIE BOARD *gfr seasonal variety of fruit and condiments served with toasted crostini - ask your server about today's selection of meats and cheeses* 16

SOUP & SALADS

TOMATO BASIL SOUP *gfr garlic croutons, goat cheese, basil pesto* 5 • 8

HOUSE SALAD *gfr mixed greens, olive, onion, artichoke, tomato, ricotta solatta, choice of creamy Italian or balsamic vinaigrette* 8

SALAD EXTRAS chicken 6 • shrimp 9 • salmon* 9 • steak* 14

CAESAR SALAD *gfr crisp romaine, parmesan, ciabatta croutons, grana padano crisps* 9

DRESSINGS
creamy Italian, ranch, balsamic vinaigrette

ENTRÉE SALAD

KALE & HERB-CRUSTED SALMON SALAD* *gfr shaved kale, quinoa, red grapes, cucumber, shaved parmesan, toasted pistachio, lemon zest, champagne honey vinaigrette* 19

PIZZAS

TRADITIONAL CHEESE *gfr hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan* 12

TRADITIONAL PEPPERONI *gfr our traditional cheese pizza topped with local pepperoni* 13

MARGHERITA *gfr marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 13

SAUSAGE & PEPPER *gfr sausage, pepperoni, banana pepper, onion, peppadew, fresh mozzarella* 15

POLLO VODKA *gfr vodka cream sauce, roasted chicken, pancetta, caramelized onion* 15

SUBSTITUTE
gluten free crust 4

ENTRÉES

EGGPLANT PARMESAN *breaded eggplant, marinara, mozzarella, house ricotta, spaghetti, pomodoro* 17

ROASTED CHICKEN *gfr pan-roasted chicken breast, herbed butter, rosemary sea salt potatoes, caponata, green beans, pan jus* 23

MEZZO CHICKEN *gfr pan-fried chicken breast, house ricotta, spaghetti, tomato cream* 19

SCALLOPS *gfr pan-seared scallops, wild mushroom risotto, sweet peas, shaved asparagus salad with blistered tomatoes* 34

FRESH FOR FALL **SALMON SALTIMBOCCA*** *prosciutto wrapped salmon, fresh sage, herb parmesan risotto, roasted asparagus, apple maple glaze* 27

PORK CHOP* *gfr house cured pork chop, roasted squash purée, sauteed greens with braised apples, maple mustard glaze* 30

NY STRIP STEAK* *gfr hand cut angus New York strip, rosemary sea salt potatoes, roasted broccolini, wild mushroom marsala jus* 39

FILET* *gfr pan-roasted tenderloin filet, sautéed asparagus, rosemary sea salt potatoes, gorgonzola butter* 45

PASTAS

LASAGNA *béchamel, marinara, Italian sausage* 19

SPAGHETTI & MEATBALL *veal meatball, basil marinara, grana padano* 16

CHICKEN CARBONARA *gfr bucatini, pancetta, onion, sweet peas, grana padano* 20

CAMPANELLE ALLA VODKA *gfr vr spinach, sausage, tomato, vodka cream sauce, grana padano* 18

FAVORITE **SHORT RIB GNOCCHI** *gfr braised short rib, bolognese sauce, grana padano note: served with pasta when gluten free* 24

ROASTED CHICKEN RAVIOLI *six cheese ravioli, herb roasted chicken, forest mushrooms, toasted walnuts, sage cream sauce* 20

PASTA SUBSTITUTE
veggie "noodles" 4

SIDES

SAUTEÉD ASPARAGUS 5
ITALIAN SKILLET BEANS 5
HERB PARMESAN RISOTTO 5
ROSEMARY SEA SALT POTATOES 4
VEGGIE "NOODLES" 5
fresh carrot, zucchini, squash

vr prepared vegetarian upon request

gfr prepared gluten free upon request

Please Note: Vegan menu available. Gluten free modifications may come with a small upcharge. While we offer gluten free items, our kitchen is not gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Corporate Restaurant Chef Jordan Zacharias
General Manager Michael Haller

mezzo

WINE

BUBBLY	glass
POEMA <i>Brut Rosé, Spain</i>	7
LA MARCA <i>Prosecco, Italy</i>	9
VEUVE CLICQUOT <i>Brut, France</i>	22
WHITES	glass · quartino
CHATEAU STE. MICHELLE <i>Riesling, Washington</i>	8 · 12
STEMMARI <i>Moscato, Italy</i>	8 · 12
BRANCOTT ESTATE <i>Sauvignon Blanc, Marlborough</i>	8 · 12
FERRARI-CARANO "FUME BLANC" <i>Sauv. Blanc, Sonoma</i>	10 · 15
LE RIME <i>Pinot Grigio, Italy</i>	8 · 12
A TO Z <i>Pinot Gris, Oregon</i>	12 · 18
CHARLES & CHARLES <i>Rosé, Washington</i>	9 · 14
KENWOOD YULUPA <i>Chardonnay, California</i>	8 · 12
CHATEAU ST. MICHELLE "MIMI" <i>Chardonnay, Washington</i>	9 · 14
HESS SHIRTAIL UNOAKED <i>Chardonnay, Monterey</i>	10 · 15
J VINEYARDS <i>Chardonnay, California</i>	12 · 18
REDS	glass · quartino
PROPHECY <i>Pinot Noir, California</i>	8 · 12
ERATH RESPLENDENT <i>Pinot Noir, Oregon</i>	13 · 21
BRIDLEWOOD BLEND 175 <i>Blend, Santa Ynez</i>	10 · 15
BRAN CAIA TRE <i>Blend, Italy</i>	14 · 21
DA VINCI DOCG <i>Chianti, Italy</i>	9 · 14
FRESCOBALDI <i>Chianti, Italy</i>	11 · 17
HAYES RANCH <i>Merlot, California</i>	9 · 14
CLINE CELLARS OLD VINES <i>Zinfandel, California</i>	9 · 14
MASI AGRICOLA <i>Ripasso Valpolicella, Italy</i>	12 · 18
ALTOS LAS HORMIGAS <i>Malbec, Argentina</i>	9 · 14
SOUVERAIN <i>Cabernet Sauvignon, California</i>	9 · 14
LYETH <i>Cabernet Sauvignon, California</i>	11 · 17
LOUIS MARTINI <i>Cabernet Sauvignon, Sonoma</i>	13 · 20

COCKTAILS

PUMPKIN PIE MARTINI *New Amsterdam Vodka, pumpkin pie liqueur, rumchata; served up* 10

MEZZO MANHATTAN *Maker's Mark Bourbon, Frangelico, sweet vermouth, cocoa bitters; served on the rocks* 11

ELDERFLOWER COOLER *Aviation Gin, St. Germaine, lemon, rosemary, soda; served on the rocks with a lemon wheel* 9

PASSION FRUIT MARGARITA *house barrel aged Patrón Silver, lime, passion fruit simple syrup, sour mix; served on the rocks with a cayenne, salt, & sugar rim* 12

FAVORITE HONEY SPICED OLD FASHIONED *Bulleit Bourbon, honey, jalapeño; served on the rocks* 11

KISSED BY A ROSÉ *Kettle One Grapefruit Rose Botanical, St. Germaine, lemon, strawberry simple syrup, topped with Poema Brut Rosé; served on the rocks* 11

MEZZO MULES

Mix & Match! *Pair your choice of one Kettle One Botanical Vodka with one can of High Noon Hard Seltzer; served on the rocks* 12

Kettle One Botanical Vodkas *Cucumber Mint, Peach Orange Blossom, Grapefruit Rose*

High Noon Hard Seltzers *Watermelon, Peach, Black Cherry, Pineapple, Grapefruit, Lime*

SANGRIA

Red, White, Peach, Berry, or Seasonal *housemade, hints of fresh fruit & bubbly* glass 9 · pitcher 32

SEASONAL FLAVOR *Apple Cider*

BEER & SELTZER

DOMESTIC

BUDWEISER 5.0%	4
BUD LIGHT 4.2%	4
MICHELOB ULTRA 4.2%	4
YUENGLING 4.2%	4
MILLER LITE 4.2%	4
BLUE MOON 5.4%	5
HIGH NOON HARD SELTZER 4.5% <i>Watermelon, Peach, Black Cherry, Pineapple, Grapefruit, Lime</i>	7

IMPORT

AMSTEL LIGHT 3.5%	5
HEINEKEN 5.0%	5
PERONI 5.1%	5
STELLA ARTOIS 5.0%	5
GUINNESS 4.2%	5

CRAFT

COLUMBUS BREWING COMPANY IPA 6.5%	6
SIERRA NEVADA PALE ALE 5.6%	6
ORIGINAL SIN CIDER 4.5%	6
FAT HEAD'S SUNSHINE DAYDREAM 4.9%	6
DESCHUTES BLACK BUTTE PORTER 5.2%	6
WARPED WING <i>seasonal</i>	6
RHINEGEIST <i>seasonal</i>	6
MADTREE <i>seasonal</i>	6

NON-ALCOHOLIC

REFRESHMENTS *Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea* 3

ARTISAN WATER *Acqua Panna still, San Pellegrino sparkling* 5

FEATURE WINE POURS

Prisoner Wine Company
Napa, California

"ETERNALLY SILENCED" PINOT NOIR	20
"THE PRISONER" RED BLEND	20
"SALDO" ZINFANDEL	20

OUR COMMITMENT TO YOU

During these uncertain times, we are diligently observing the Ohio Department of Health guidelines as well as adhering to the Ohio Restaurant Promise. We are taking extra precautionary measures to ensure a clean and comfortable environment for our customers to dine and employees to work. We ask that you do the same by staying home if you are unwell.

All indoor and outdoor seating options will comply with the appropriate social distancing and maximum party size guidelines.

Employees will be wearing facial coverings, regularly washing their hands and sanitizing tables and chairs. Hand sanitizer will also be available.

All menus will now be disposable.

