

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

HERB-CRUSTED SALMON & KALE 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

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