

## appetizers

Garlic Cheese Bread *garlic butter, mozzarella, baked ricotta, marinara* 8

Steamed Clams *GFR crushed red pepper, white wine lemon broth, garlic crostini* 15

Arancini *parmesan crusted risotto, marinara* 9

Spinach Artichoke Dip *GFR with herb romano flatbread* 11

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* 12

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* cup 5 • bowl 8

House Salad *GFR mixed greens, olive, onion, artichoke, tomato, ricotta solatta, choice of creamy Italian or balsamic vinaigrette* 9

Caesar Salad *GFR crisp romaine, parmesan, ciabatta croutons, grana padano crisps* 9

DRESSINGS  
creamy Italian, ranch,  
balsamic vinaigrette

Herb-Crusted Salmon & Kale Salad\* *GFR shaved kale, quinoa, red grapes, cucumber, shaved parmesan, toasted pistachio, lemon zest, champagne honey vinaigrette* 19

SALAD ADD-ONS chicken 6 • shrimp 9 • salmon\* 9 • steak\* 14

## pizzas

Traditional Cheese *hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan* 13

Traditional Pepperoni *our traditional cheese pizza topped with local pepperoni* 14

Margherita *marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 14

Sausage & Pepper *sausage, pepperoni, banana pepper, onion, peppadew, fresh mozzarella* 16

Pollo Vodka *vodka cream sauce, roasted chicken, pancetta, caramelized onion* 16

GLUTEN FREE?  
substitute gluten free crust 4

## entrées

Eggplant Parmesan *breaded eggplant, marinara, mozzarella, house ricotta, spaghetti, pomodoro* 18

Chicken Piccata *GFR pan-roasted chicken breast, piccata butter, spaghetti with spinach, semi-dried tomatoes, garlic butter, parmesan* 24

Mezzo Chicken *GFR pan-fried chicken breast, house ricotta, spaghetti, tomato cream* 20

Halibut *GFR pan-seared halibut, wild mushroom risotto, shaved asparagus salad with semi-dried tomatoes* 36

Salmon Saltimbocca\* *GFR prosciutto wrapped salmon, fresh sage, semi-dried tomato and spinach risotto, white balsamic glaze* 27

Veal Chop\* *GFR grilled bone-in veal chop, roasted broccolini, scalloped potatoes, tomato preserves, lemon oil* mp

NY Strip Steak\* *GFR hand-cut angus New York strip, sea salt herbed potatoes, asparagus succotash, demi butter* 39

Filet\* *GFR pan-roasted tenderloin filet, sautéed asparagus, sea salt herbed potatoes, gorgonzola butter* 45

MAKE IT SURF & TURF  
add shrimp 9

## pastas

Lasagna *béchamel, marinara, Italian sausage* 20

Spaghetti & Meatballs *veal meatballs, basil marinara, grana padano* 17

Chicken Carbonara *GFR bucatini, pancetta, onion, grana padano* 20

Campanelle Alla Vodka *GFR VR spinach, sausage, tomato, vodka cream sauce, grana padano* 19

Short Rib Gnocchi *GFR braised short rib, bolognese sauce, grana padano* note: served with pasta when gluten free 25

Ravioli & Chicken *VR six cheese ravioli, herb roasted chicken, forest mushrooms, sliced asparagus, roasted red peppers, garlic butter pan jus, goat cheese* 22

PASTA ALTERNATIVE?  
substitute veggie "noodles" 4

## sides

Sautéed Asparagus 6

Sautéed Green Beans 5

Herb Parmesan Risotto 6

Sea Salt Herbed Potatoes 4

Veggie "Noodles" 6  
*fresh carrot, zucchini, squash*

mezzo favorite  fresh seasonal dish  VR prepared vegetarian upon request  
**GFR** prepared gluten free upon request \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

**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. mp indicates a market priced item. Please ask your server for the current price.

# spring dinner

## wines

BUBBLY	glass
Poema <i>Brut Rosé, Spain</i>	7
La Marca <i>Prosecco, Italy</i>	10
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
Whitehaven <i>Sauvignon Blanc, Marlborough</i>	12 • 18
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 Shirttail 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
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

☼ Bourbon Smash *Maker's Mark Bourbon, lemon, luxardo cherries, pomegranate schnapps, soda; served on the rocks* 12

Elderflower Cooler *Aviation Gin, St. Germain, lemon, rosemary, soda; served on the rocks* 10

☼ 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

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, Poema Brut Rosé splash; served on the rocks* 12

Mezzo Sangria - choose Red, White, Peach, or Berry *housemade, hints of fresh fruit & bubbly* glass 9 • pitcher 32

### MEZZO MIXTAILS

Mix & Match! *Choose one flavor of High Noon hard seltzer mixed with your choice of Ketel One Botanical Vodka; served on the rocks with the remaining can of High Noon* 12

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

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

### FEATURE WINE POURS

Prisoner Wine Company  
*Napa, California*

"Eternally Silenced" Pinot Noir	20
"The Prisoner" Red Blend	20
"Saldo" Zinfandel	20

## non-alcoholic

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

Artisan Water *Acqua Panna still, San Pellegrino sparkling* 5

Coffee *Hubbard & Cravens - Ethiopian Yrgacheffe or Decaf House Blend* 5 • 7

Hot Tea *ask your server for our current selections* 4.5

### 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.

## beers & seltzers

### 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%	7
<i>Watermelon, Peach, Black Cherry, Pineapple, Grapefruit, Lime</i>	

### 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%	7
Sierra Nevada Pale Ale 5.6%	7
Original Sin Cider 4.5%	7
Fat Head's Sunshine Daydream 4.9%	7
Deschutes Black Butte Porter 5.2%	7
MadTree <i>seasonal</i>	7
Warped Wing <i>seasonal</i>	7
Rhinegeist <i>seasonal</i>	7

