

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* 14

Traditional Pepperoni *our traditional cheese pizza topped with local pepperoni* 15

Margherita *marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 15

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* 19

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* 21

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* 21

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* 11

☼ 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* 13

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

Locations Wine
by Dave Phinney

"I" Italian Red	16
"F" French Rosé	16
"CA" California Red	16

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 *Solstice Roasters - Brazil Santos or Luna Decaf* 5 • 7

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

WEEKLY AT MEZZO

Live Music

WEDNESDAY | 6PM - 9PM

Come listen to great local live music in the bar area.

\$10 House Wine

THURSDAY

Happy hour pricing for our House Wine lasts all night! Sip and relax for only \$10 a bottle.

Happy Hour

SUNDAY - FRIDAY | 4PM - 6PM

Enjoy enjoy half-off pizzas, \$1 off beer, \$4 glasses & \$10 bottles of house wine, \$6 specialty cocktails, and \$6 small plates.

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

