

Soup and Salads

Tomato Basil Soup *g* *v* crème fraiche, basil cup 6 / bowl 10

House Salad *g* mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing 9

ADD gorgonzola crumbles +2

Caesar Salad *g* baby gem lettuce, grana padano, bread crisp 11

ADD anchovies +3

Summer Tomato Salad *g* fresh strawberries, burrata, basil, mint, tomato coulis 14

Kale & Salmon Salad* *g* quinoa, red grapes, cucumber, grana padano, pistachio, lemon zest, champagne vinaigrette 23

SALAD ADD-ONS

chicken 8 / shrimp 10 / salmon* 12

DRESSINGS

parmesan ranch / caesar
champagne vinaigrette
smoked onion vinaigrette

Pizzas

Cheese *g* marinara, mozzarella, provolone, pecorino romano, herbs 15
ADD pepperoni +2

Margherita *g* marinara, mozzarella, pecorino romano, tomato, fresh basil 17

Veggie *g* marinara, mozzarella, provolone, banana pepper, red onion, spinach, mushrooms 18

Sausage & Pepper *g* marinara, mozzarella, provolone, Italian sausage, pepperoni, banana peppers, red onion 18

MAKE IT GLUTEN FREE

substitute gluten free crust 6

Sides

Roasted Potatoes *g* 6

Polenta *g* 6

Brocolini *g* 8

Asparagus *g* 6

Parmesan Risotto *g* 7

Veggie Noodles *g* 6

Appetizers

Arancini *v* tomato parmesan crusted risotto, marinara, grana padano 10

Veal Meatballs parmesan polenta, marinara, herbs 13

Calamari fresh lemon, herb aioli 16

Mussels *g* white wine, garlic, guanciale, lemon, basil, fennel, grilled bread 18

"Bruschetta" Board *g* *v* herbed whipped ricotta, prosecco marinated plums, tomatoes, olive tapenade, aged balsamic 16

Truffle Garlic Bread *v* whipped ricotta, mozzarella, provolone, truffle, garlic-herb butter, marinara 10

Cheese & Charcuterie Board *g* crostini, seasonal accompaniments 23

Entrées

Mezzo Chicken *g* crispy fried chicken breast, spaghetti, tomato cream, fresh herbs 24

Italian "Shrimp & Grits" *g* parmesan polenta, guanciale, onions, fennel, shrimp jus, fresh herbs 28

Summer Salmon* *g* mediterranean roasted vegetable couscous, herb aioli, aged balsamic, herbs 30

Chicken Piccata *g* pan roasted chicken breast, mascarpone couscous, marinated artichokes, caper-lemon sauce 27

10 oz. Dry Aged Striploin* *g* 49

6 oz. Filet Mignon* *g* 48

SERVED WITH

asparagus, roasted potatoes, aged balsamic

STEAK ADD-ONS

housemade Worcestershire sauce 2

gorgonzola crust 6

shrimp 10

black truffle butter & mushrooms 6

Pastas and Risotto

Spaghetti & Meatballs veal meatballs, marinara, grana padano, herbs 21

Eggplant Parmesan breaded eggplant, spaghetti marinara, mozzarella, provolone, herbs 22

Orecchiette *g* Italian sausage, spinach, onions, tomato cream vodka sauce 23

Lasagna Italian sausage ragu, marinara, bechamel, herbed ricotta, provolone, mozzarella 23

Gnocchi *v* braised beef short ribs, tomato cream, parmesan, basil 27

Pappardelle Bolognese *g* slow simmered beef ragu, fresh pappardelle pasta, grana padano 22

"Cacio e Pepe" *g* *v* rigatoni, toasted black pepper, pecorino romano, oregano, e.v.o.o. 18
ADD chicken +8 shrimp +10

Seasonal Risotto *g* *v* a staple of Italian cooking featuring seasonal flavors MKT

PASTA ALTERNATIVE
substitute veggie noodles 6

g prepared gluten free upon request *v* prepared vegetarian 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.

MKT indicates a market priced item. **Please Note:** Vegan menu available. Gluten free modifications may come with an upcharge. While we offer gluten free items, our kitchen is not gluten free.

DINNER

Cocktails

Peach Mule High Bank Vodka, peach simple syrup, ginger beer, soda 13

Kiwi Mojito High Bank Statehouse Gin, kiwi simple syrup, mint, soda, served on the rocks 13

Pomegranate Martini High Bank Vodka, Pama Pomegranate Liqueur, lemon simple syrup 14

Honey Spiced Old Fashioned Bulleit Bourbon, honey, jalapeño, served on the rocks 13

Mezzo Manhattan Maker's Mark Bourbon, Aperol, agave simple, bitters 14

Empress 75 Empress Indigo Gin, La Marca Prosecco, lemon simple syrup, lemon twist 12

Strawberry Margarita house barrel aged Patrón Silver Tequila, aperol, strawberry simple, sour, served on the rocks with a half salt rim 13

Mezzo Sangria - choose Red, White, Peach, or Berry housemade, hints of fresh fruit & bubbly glass 10 • pitcher 36

Wine

BUBBLY glass

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| Poema Brut Rosé, Spain | 9 |
| La Marca Prosecco, Italy | 11 |
| J Vineyards Cuvee 20 NV Brut, Russian River Valley | 18 |
| Veuve Clicquot Brut, France | 26 |

WHITES & ROSÉS glass / quartino / bottle

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|--|--------------|
| Charles & Charles Rosé, Washington | 9 / 14 / 36 |
| Chateau Ste. Michelle Riesling, Washington | 9 / 14 / 36 |
| Stemmari Moscato, Italy | 8 / 12 / 32 |
| Nobilo Sauvignon Blanc, Marlborough | 9 / 14 / 36 |
| Whitehaven Sauvignon Blanc, Marlborough | 12 / 18 / 48 |
| Le Rime Pinot Grigio, Italy | 9 / 14 / 36 |
| Chateau St. Michelle "Mimi" Chardonnay, Washington | 9 / 14 / 36 |
| Maison Louis Jadot Unoaked Chardonnay, France | 11 / 17 / 44 |
| J Vineyards Chardonnay, California | 12 / 18 / 48 |
| Sassoregale Vermentino, Tuscany | 11 / 17 / 44 |

REDS glass / quartino / bottle

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| Prophecy Pinot Noir, California | 9 / 14 / 36 |
| Erath Resplendent Pinot Noir, Oregon | 13 / 21 / 52 |
| Hayes Ranch Merlot, California | 9 / 14 / 36 |
| Souverain Cabernet Sauvignon, California | 9 / 14 / 36 |
| William Hill Cabernet Sauvignon, Central Coast | 11 / 17 / 44 |
| Louis Martini Cabernet Sauvignon, Sonoma | 13 / 20 / 52 |
| Norton Reserva Malbec, Argentina | 11 / 17 / 44 |
| The Federalist Zinfandel, California | 11 / 17 / 44 |
| Da Vinci DOCG Chianti, Italy | 9 / 14 / 36 |
| Allegrini DOC Valpolicella, Italy | 11 / 17 / 44 |
| Bran Caia Tre Red Blend, Italy | 14 / 21 / 56 |
| "I" by Dave Phinney Italian Red | 16 / 24 / 64 |

Beer, Cider, Seltzer

BEERS glass

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|-----------------------------------|---|
| Budweiser 5.0% | 6 |
| Bud Light 4.2% | 6 |
| Michelob Ultra 4.2% | 6 |
| Yuengling 4.2% | 6 |
| Miller Lite 4.2% | 6 |
| Blue Moon 5.4% | 6 |
| Peroni 5.1% | 7 |
| Stella Artois 5.0% | 7 |
| Guinness 4.2% | 7 |
| Columbus Brewing Company IPA 6.5% | 8 |
| Sierra Nevada Pale Ale 5.6% | 8 |
| Fat Head's Sunshine Daydream 4.9% | 8 |
| Deschutes Black Butte Porter 5.2% | 8 |
| Rhinegeist seasonal | 8 |

CIDERS & SELTZERS glass

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| Original Sin Cider 4.5% | 8 |
| High Noon Hard Seltzer 4.5% Watermelon, Peach, Grapefruit, Passionfruit | 8 |

Beverages

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 5

WEEKLY AT MEZZO

Live Music

WEDNESDAYS
6 PM - 9 PM

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

Happy Hour

SUNDAY THRU FRIDAY
4 PM - 6 PM

Enjoy enjoy half-off pizzas, \$1 off beer, \$4 glasses & \$10 bottles of house wine, cocktail & appetizer specials.

Host Your Event at Mezzo

Our event spaces and italian inspired menu is perfect for larger and small events including corporate gatherings, rehearsal dinners, and milestone celebrations. Available for both lunch and dinner, we offer a variety of group dining and reception packages for both business and social entertaining.

mezzodublin.com/private-events

