

## 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

Broccoli *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

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

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

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

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

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](http://mezzodublin.com/private-events)

