

APPETIZERS

GARLIC CHEESE BREAD v 7 <i>garlic butter, mozzarella, baked ricotta, marinara</i>	SPINACH ARTICHOKE DIP GF v 10 <i>with herb romano flatbread</i>	ITALIAN "WINGS" 9 <i>lightly breaded drumsticks, lemon, garlic, parmesan, chili flake</i>
TRUFFLE PARMESAN FRIES v 6 <i>parmesan, truffle oil, crushed red pepper</i>	CALAMARI 12 <i>zucchini, squash, peppers, garlic aioli, marinara</i>	BEEF CARPACCIO* GF 13 <i>truffle aioli, parmesan, mixed green salad, crostini</i>
ARANCINI v 8 <i>parmesan crusted risotto "Little Oranges", marinara</i>	BRUSCHETTA & BURRATA v 10 <i>marinated Pomodoro tomatoes, garlic herb crostini, balsamic reduction, basil</i>	CHEESE & CHARCUTERIE BOARD GF v 16 <i>seasonal variety of fruit and condiments served with toasted crostini - ask your server about today's selection of meats and cheeses</i>
BRAISED VEAL MEATBALLS 9 <i>creamy polenta, marinara, parmesan</i>	MUSSELS GF 11 <i>sausage, sun dried tomatoes, fennel, white wine lemon broth</i>	

SOUPS & SALADS

TOMATO BASIL SOUP v 5 • 8 <i>garlic croutons, goat cheese, basil pesto</i>	CAESAR SALAD GF 7 <i>crisp romaine, parmesan, ciabatta croutons, grana padano crisps</i>	KALE SALAD GF v 8 <i>kale, quinoa, grapes, cucumber, sunflower seeds, tomatoes, parmesan, lemon vinaigrette</i>
ITALIAN WEDDING SOUP 5 • 8 <i>grana padano, Italian herbs</i>	HOUSE SALAD GF v 8 <i>mixed greens, banana pepper, olive, onion, artichoke, tomato, creamy Italian or balsamic vinaigrette</i>	WARM SPINACH SALAD GF v 11 <i>tomato, red onion, goat cheese, garlic croutons, hard boiled egg, warm pancetta vinaigrette</i>

ADD TO YOUR SALAD

chicken 6 • shrimp 9
salmon* 9 • steak* 14

BLACKENED SALMON SALAD* 16 <i>marinated artichokes, sweet peppadew, red onion, tomato, green beans, roasted potato, lemon vinaigrette</i>
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PIZZAS

MEATBALL & RICOTTA GF v 14 <i>zesty pizza sauce, veal meatballs, red onion, house herbed ricotta</i>	SHRIMP PESTO GF v 15 <i>creamy pesto sauce, pepperonata, goat cheese</i>	SAUSAGE & PEPPER GF v 15 <i>pepperoni, sausage, banana pepper, peppadew, onion, fresh mozzarella</i>
MARGHERITA GF v 12 <i>marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil</i>	POLLO VODKA GF v 15 <i>vodka cream sauce, roasted chicken, pancetta, caramelized onion</i>	VEGGIE GF 14 <i>creamy pesto sauce, roasted zucchini & squash, spinach, mushroom, onion, tomato</i>

SUBSTITUTE gluten free crust 3

ENTRÉES

EGGPLANT PARMESAN v 16 <i>panko crusted eggplant, marinara, house ricotta, mozzarella, spaghetti, pomodoro</i>	SEARED SALMON* GF 26 <i>parmesan potato cake, glazed carrots, hericot verts, Italian tomato salsa</i>	SEARED SCALLOPS GF 34 <i>lemon parmesan risotto, Italian roasted succotash, thyme butter sauce</i>
MEZZO CHICKEN GF 18 <i>pan-fried chicken breast, house ricotta, spaghetti, tomato cream</i>	PORK MILANESE GF v 18 <i>parmesan crusted pork tenderloin, spaghetti, roasted tomato & romano cream sauce</i>	GRILLED HANGER STEAK* GF 26 <i>roasted yukon potatoes, Sicilian caponata, Italian chimichurri</i>
ROASTED BALSAMIC CHICKEN GF 23 <i>parmesan whipped potatoes, Italian skillet beans, golden balsamic butter</i>	VEAL SCALLOPINI* 28 <i>spinach & shallot sauté, brown butter spaghetti squash, seared veal medallions, mushroom marsala cream sauce</i>	PAN-SEARED FILET* GF 37 <i>parmesan risotto, broccolini, herbed chianti butter</i>

PASTAS

FALL FEATURE	LASAGNA 18 <i>béchamel, marinara, Italian sausage</i>	CAMPANELLE ALLA VODKA GF v 16 <i>local "little horn" pasta, spinach, sausage, tomato, vodka cream sauce, grana padano</i>
PUMPKIN RAVIOLI v 22 <i>pancetta, mushrooms, shallots, sage cream sauce</i>	SHRIMP RISOTTO GF 20 <i>saffron risotto, marinated shrimp, arugula, fennel, lemon, fried leeks</i>	SPAGHETTI & MEATBALL 16 <i>veal meatball, basil marinara, grana padano</i>
SHORT RIB GNOCCHI v 20 <i>chianti braised short rib, bolognese sauce, grana padano</i>	CHICKEN CARBONARA GF v 20 <i>bucatini, pancetta, onion, grana padano</i>	INVERNO GF v 16 <i>whole wheat fusilli pasta, triple Ohio winter squash medley, forest mushrooms, onions, peppers, white wine pesto cream sauce</i>
CHICKEN & BROCCOLINI PENNE GF v 17 <i>sun-dried tomatoes, broccolini, lemon garlic cream</i>	MANICOTTI 19 <i>tomato cream sauce over garlic herb pasta filled with roasted chicken, sun-dried tomatoes, spinach, artichokes</i>	

SUBSTITUTE veggie "noodles" 4

SIDES

PARMESAN WHIPPED POTATOES 4	PARMESAN RISOTTO GF v 4
GRILLED ASPARAGUS GF 5	VEGETABLE RISOTTO GF v 8
ITALIAN SKILLET BEANS 5	VEGGIE "NOODLES" GF v 5 <i>freshly cut carrot, zucchini, and squash</i>
ROASTED BRUSSELS GF 5	

GF Prepared Gluten Free upon request

V Prepared Vegetarian upon request

PLEASE NOTE 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.

BUBBLY

GLASS

POEMA <i>Brut Rosé, Spain</i>	7
LA MARCA <i>Prosecco, Italy</i>	9
VEUVE CLICQUOT <i>Brut, France</i>	22

WHITE WINE

GLASS • QUARTINO

CHATEAU STE. MICHELLE <i>Riesling, Washington</i>	8 • 12
STEMMARI <i>Moscato, Italy</i>	8 • 12
NOBILO <i>Sauvignon Blanc, Marlborough</i>	8 • 12
RODNEY STRONG "CHARLOTTE'S HOME" <i>Sauvignon Blanc, Sonoma</i>	12 • 18
LE RIME <i>Pinot Grigio, Italy</i>	8 • 12
MASO CANALI <i>Pinot Grigio, Italy</i>	14 • 21
CHARLES & CHARLES <i>Rosé, Washington</i>	9 • 14
CHATEAU ST. MICHELLE "MIMI" <i>Chardonnay, Washington</i>	8 • 12
KENWOOD YULUPA <i>Chardonnay, California</i>	8 • 12
STORYPOINT <i>Chardonnay, California</i>	10 • 15
LAGUNA <i>Chardonnay, Russian River Valley</i>	14 • 21

RED WINE

GLASS • QUARTINO

PROPHECY <i>Pinot Noir, California</i>	8 • 12
ERATH RESPLENDENT <i>Pinot Noir, Oregon</i>	13 • 21
BRIDLEWOOD BLEND 175 <i>Blend, Santa Ynez</i>	10 • 15
BRAN CAIA TRE <i>Blend, Italy</i>	14 • 21
FRESCOBALDI <i>Chianti, Italy</i>	9 • 14
MONROSSO <i>Chianti, Italy</i>	10 • 15
DRUMHELLER <i>Merlot, Columbia Valley</i>	9 • 14
BRAZIN <i>Zinfandel, California</i>	9 • 14
MASI AGRICOLA <i>Ripasso Valpolicella, Italy</i>	12 • 18
TERRAZAS ALTOS DEL PLATA <i>Malbec, Argentina</i>	9 • 14
TRIVENTO GOLDEN RESERVE <i>Malbec, Argentina</i>	14 • 21
SOUVERAIN <i>Cabernet Sauvignon, California</i>	9 • 14
LOUIS MARTINI <i>Cabernet Sauvignon, Sonoma</i>	13 • 20

COCKTAILS

KENTUCKY GAMBLER <i>Redemption Rye Bourbon, Aperol, lime, lemon, mint, ginger ale; served on the rocks</i>	10
LEMON BASIL MARGARITA <i>barrel-aged Patron Silver, Fabrizia Lemoncello, Patron Citronge, lime, orange juice, basil; served on the rocks</i>	11
STRAWBERRY MOJITO <i>New Amsterdam Red Berry Vodka, strawberries, mint, lime; served on the rocks</i>	9
MULLIGAN MULE <i>New Amsterdam Peach Vodka, basil, orange, ginger beer; served on the rocks</i>	10
BLOOD ORANGE LEMONCELLO DROP <i>Effen Blood Orange Vodka, limoncello, grilled orange & sugar rim garnish; served up</i>	11
CUCUMBER GINGER GIMLET <i>Aviation Gin, cucumber, lime & ginger simple syrup; served up</i>	9
IRISH IS AN ATTITUDE MULE <i>Jameson Caskmates IPA Edition, raspberry, lime, mint, topped with ginger beer; served on the rocks</i>	10
BLACKBERRY ROSEMARY OLD FASHIONED <i>Jim Beam Double Oak Bourbon, blackberry purée, orange, dash of bitter; served on the rocks</i>	11

SANGRIA

GLASS • PITCHER

RED, WHITE, PEACH, OR BERRY <i>housemade, hints of fresh fruit & bubbly</i>	9 • 32
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CHECK OUT
OUR COMPLETE
WINE LIST

we have over 100
labels in house to
select from

BEER

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

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%	6
SIERRA NEVADA PALE ALE 5.6%	6
ORIGINAL SIN CIDER 4.5%	6
FAT HEAD'S SUNSHINE DAYDREAM 4.9%	6
DESCHUTES BLACK BUTTE PORTER 5.2%	6
WARPED WING <i>seasonal</i>	6
RHINEGEIST <i>seasonal</i>	6
MADTREE <i>seasonal</i>	6

BEVERAGES

REFRESHMENTS <i>Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea</i>	3	ARTISAN WATER <i>Acqua Panna still, San Pellegrino sparkling</i>	5
HUBBARD & CRAVENS COFFEE <i>French Press - Ethiopian Yrgacheffe, Decaf House Blend</i>	5 • 7	NOVUS HOT TEA <i>Wild Encounter Herbal Tea, Sapphire Earl Grey, English Breakfast, Citrus Chamomile, Dragon Well Green Tea</i>	4.50

WEEKLY AT MEZZO

Tuesday | WINE NIGHT

Come unwind with a bottle of wine. Up to 40% off all labels all night!

Thursday | \$10 HOUSE WINE

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

Monday through Friday

HAPPY HOUR

From 4pm to 7pm enjoy half-off pizzas, \$4 glasses & \$10 bottles of house wine, \$1 off beer, \$5 well cocktails, and appetizer specials. Available in the bar and patio areas only.

PRIVATE EVENTS

Birthday celebrations, cocktail parties, corporate lunches, rehearsal dinners, wedding receptions, showers, company events, and more. Mezzo is a perfect venue for your next private event. Lunch or dinner events can all be customized for your specific needs. The events team will work one on one with you to plan and execute an unforgettable experience!

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