

Soup and Salads

Tomato Basil Soup *G* 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, Caesar dressing, bread crisp 11

ADD anchovies +3

Winter Squash & Radicchio Salad *G* *V*

arugula, green olive, buttermilk parmesan, grana padano, pistachio, Tuscan vinaigrette 14

Kale & Salmon Salad* *G* quinoa, 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
Tuscan vinaigrette

Pizzas

Cheese *G* mozzarella, provolone, pecorino romano, herbs 15

ADD pepperoni +2

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

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

Sausage & Pepper *G* 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

Steamed Broccoli *G* 8

Roasted Tuscan Brussel Sprouts *G* 8

Parmesan Risotto *G* 7

Veggie Noodles *G* 6

Appetizers

Arancini *V* tomato parmesan crusted risotto, marinara, grana padano 11

Veal Meatballs parmesan polenta, marinara, herbs 13

Calamari banana & peppadew peppers, fresh lemon, herb aioli 16

Mussels *G* 1 lb of Prince Edward Island mussels, white wine, garlic, pancetta, lemon, basil, fennel, grilled bread 19

"Bruschetta" Board *G* *V* herbed whipped ricotta, artichokes, spinach, roasted garlic, honey-pepper drizzle, house made focaccia 16

Truffle Garlic Bread *V* mozzarella, provolone, whipped ricotta, garlic-herb butter, truffle, marinara 11

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

Entrées

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

Poached Halibut Caponata *G* roasted sweet & sour eggplant relish, glazed baby carrots, aged balsamic 35

Panko Crusted Salmon* butternut squash purée, broccolini, pine nuts, gold raisins, capers, green olives 31

Chicken Marsala pan-roasted chicken breast, mascarpone couscous, cremini mushrooms, broccolini 28

Steaks

10 oz. Dry Aged Striploin* *G* 49

6 oz. Filet Mignon* *G* 48

SERVED WITH

broccolini, 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 23

Carbonara black pepper fettuccine, smoked pancetta, peas, pecorino romano, egg, pink pepper 23

ADD chicken +8 shrimp +10

Orecchiette *G* Italian sausage, spinach, onions, tomato cream vodka sauce 24

Lasagna Italian sausage ragu, marinara, bechamel, provolone, herbed ricotta, mozzarella 24

Gnocchi *V* braised beef short ribs, tomato cream, parmesan, basil 28

Pappardelle Bolognese *G* slow simmered beef ragu, fresh pappardelle pasta, grana padano 23

Shrimp Scampi Risotto *G* artichokes, pan-seared shrimp, garlic butter, radicchio, arugula, parsley salad, parmesan 28

PASTA ALTERNATIVE

substitute veggie noodles +6

Cocktails

Spicy Mule barrel aged Patrón Silver Tequila, honey, jalapeño, ginger beer, cranberry, lime juice 13

Gin Drink Statehouse Gin, triple sec, cinnamon spiced simple syrup, grapefruit juice 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, sweet vermouth, Frangelico, cocoa bitters 14

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

Bourbon Drink Whiskey War Bourbon, grapefruit juice, cinnamon spiced simple syrup, topped with dry red wine 15

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

La Jolie Fleur Rosé, France	10 / 15 / 40
Chateau Ste. Michelle Riesling, Washington	9 / 14 / 36
Caposaldo Moscato, Italy	9 / 14 / 36
Nobilo Sauvignon Blanc, Marlborough	9 / 14 / 36
Whitehaven Sauvignon Blanc, Marlborough	12 / 18 / 48
Dry Creek Chenin Blanc, California	10 / 15 / 40
Le Rime Pinot Grigio, Italy	9 / 14 / 36
Chateau St. Michelle Chardonnay, Washington	10 / 15 / 40
J Vineyards Chardonnay, California	12 / 18 / 48
Velenosi Verdicchio, Tuscany	12 / 18 / 48

REDS ————— glass / quartino / bottle

Prophecy Pinot Noir, California	9 / 14 / 36
King Estate "Inscription" Pinot Noir, Willamette Valley	13 / 20 / 52
Hayes Ranch Merlot, California	9 / 14 / 36
Chateau Mont Redon Cote du Rhone, France	13 / 20 / 52
Josh Cellars Cabernet Sauvignon, Paso Robles	10 / 15 / 40
William Hill Cabernet Sauvignon, Central Coast	12 / 18 / 48
Roth Cabernet Sauvignon, Alexander Valley	16 / 24 / 64
Norton Reserva Malbec, Argentina	12 / 18 / 48
Cigar Zinfandel, Lodi Valley, California	11 / 17 / 44
Da Vinci DOCG Chianti, Italy	9 / 14 / 36
Rocca Delle Maci Chianti Classico, Italy	13 / 20 / 52
Allegrini DOC Valpolicella, Italy	11 / 17 / 44
La Maia Lina "Gertrude" Red Blend, Italy	9 / 14 / 36

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%	8
Watermelon, Peach, Grapefruit, Passionfruit	

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
6PM - 9PM

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

Happy Hour

SUN - FRI / 4PM - 6PM

Enjoy enjoy half-off pizzas, \$1 off beer, \$5 glasses & \$12 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

