

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* romaine lettuce, grana padano, Caesar dressing, bread crisp 11

ADD anchovies +3

Summer Melon Salad *G* fresh melon, prosciutto, arugula, fennel, cucumber, red onion, feta, minted melon vinaigrette 14

Salmon Kale 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
minted melon vinaigrette
aged balsamic & e.v.o.o.

Pizzas

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

Margherita *G* e.v.o.o., fresh mozzarella & pecorino romano, tomato, fresh basil 18

Pesto Veggie *G* e.v.o.o., mozzarella, provolone, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle 18

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

MAKE IT GLUTEN FREE

substitute gluten free crust +6

Sides

Roasted Potatoes *G* 6

Polenta *G* 6

Pan-Roasted Asparagus *G* 7

Horseradish Glazed Carrots *G* 8

Parmesan Risotto *G* 7

Veggie Noodles *G* 6

Appetizers

Arancini parmesan crusted tomato risotto, marinara, grana padano 11

Veal Meatballs parmesan polenta, marinara, herbs 13

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

Truffle Garlic Bread mozzarella, provolone, whipped ricotta, garlic-herb butter, truffle, marinara 12

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

Mussels *G* 1 lb of Prince Edward Island mussels, white wine, smoked lemon vermouth broth, 'nduja sausage, feta, grilled bread 19

Bruschetta & Burrata *G* burrata, seasonal tomato, Tuscan vinaigrette, arugula, housemade focaccia, aged balsamic 17

Housemade Hummus Trio lemon garlic, roasted red pepper, olive tapenade, fresh veggies, focaccia crostini 17

Entrées

Mezzo Chicken *G* crispy fried chicken breast, ricotta, mozzarella, spaghetti, tomato cream, fresh herbs 25

Scallop Caprese Risotto *G* arugula, parmesan, fresh mozzarella, seasonal tomato, basil pesto, aged balsamic 32

Tuscan Spiced Salmon* pan-roasted salmon, couscous salad with cucumber, bell pepper, pickled onion, feta, coriander vinaigrette, toasted almonds 31

Chicken Piccata pan-roasted chicken breast, mascarpone couscous, marinated artichokes, asparagus, caper-lemon sauce 28

Steaks

10 oz. Dry Aged Strip* *G* 50

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 / scallops +16
black truffle butter & mushrooms +6

Pastas

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

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

Carbonara *G* black pepper fettuccine, smoked pancetta, peas, onion, pecorino romano, egg, pink pepper 24
ADD chicken +8 shrimp +10

Orecchiette *G* Italian sausage, spinach, onions, tomato, 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

Eggplant Parmesan breaded eggplant, spaghetti marinara, mozzarella, provolone, ricotta, herbs 23

Shrimp Pesto Tagliatelle *G* seared shrimp, housemade basil pesto, pickled carrot salad, pecorino romano, pine nuts 28

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.

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.

Cocktails

Spicy Strawberry Mule jalapeño infused vodka, strawberry purée, ginger beer, lime juice 12

Cucumber Spritzer Statehouse Gin, St. Germaine, muddled mint & cucumber, prosecco 15

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

Honey Spiced Old Fashioned Bulleit Bourbon, honey, jalapeño 13

Mezzo Manhattan Maker's Mark Bourbon, Amaro, angostura bitters, lemon twist 16

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

Blood Orange Margarita barrel aged Patrón Silver Tequila, lime, muddled blood orange, agave syrup, tajín rim 14

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 24

WHITES & ROSÉS ————— glass / quartino / bottle

La Jolie Fleur Rosé, France 10 / 15 / 40

Chateau Ste. Michelle Riesling, Washington 9 / 14 / 36

Caposaldo Moscato, Italy 10 / 15 / 40

Nobilo Sauvignon Blanc, Marlborough 10 / 15 / 40

Whitehaven Sauvignon Blanc, Marlborough 14 / 21 / 56

Dry Creek Chenin Blanc, California 12 / 18 / 48

Le Rime Pinot Grigio, Italy 10 / 15 / 40

Chateau St. Michelle Chardonnay, Washington 10 / 15 / 40

J Vineyards Chardonnay, California 13 / 20 / 52

Velenosi Verdicchio, Tuscany 14 / 21 / 56

REDS ————— glass / quartino / bottle

Prophecy Pinot Noir, California 9 / 14 / 36

King Estate "Inscription" Pinot Noir, Willamette Valley 14 / 21 / 56

Hayes Ranch Merlot, California 9 / 14 / 36

Nevio Montepulciano, Italy 12 / 18 / 48

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 13 / 20 / 52

Cigar Zinfandel, Lodi Valley, California 11 / 17 / 44

Da Vinci DOCG Chianti, Italy 10 / 15 / 40

Marchesi Di Barolo Barolo, Italy 14 / 21 / 56

Allegrini DOC Valpolicella, Italy 12 / 18 / 48

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.

mezodublin.com/private-events

