

## Soups & Salads

SOUPS cup 6 • bowl 10

Wedding Soup herbs, pecorino

Tomato Basil Soup **G** crème

### ADD TO YOUR SALAD

chicken +8 • shrimp +10 • salmon\* +12

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

ADD gorgonzola crumbles +2

**Kale Salad** **G** quinoa, grapes, cucumber, grana padano, pistachio, champagne vinaigrette **14**

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

ADD anchovies +3

**Caprese Panzanella** **GV** heirloom tomatoes, avorio mozzarella cheese, focaccia croutons, garlic spice infused olive oil, aged balsamic, fresh basil **14**

**Salmon Spinach Salad\*** **G** Tuscan spiced salmon, warm pancetta shallot vinaigrette, red onion, cremini mushrooms, fresh tomatoes, smoked bleu cheese crumbles, hardboiled egg, crispy capicola ham **26**

### SALAD DRESSINGS

aged balsamic & e.v.o.o. • parmesan ranch • Caesar  
pancetta shallot vinaigrette • champagne vinaigrette  
Tuscan herb vinaigrette

## Pizzas

**Cheese** **G** marinara, mozzarella, 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, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle **18**

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

**Tuscan Gentleman** e.v.o.o., mozzarella, artichokes, capicola, stracciatella cheese, semi-dried tomatoes, pancetta shallot vinaigrette dressed spinach **19**

### SUBSTITUTE

gluten free crust +6

## Sides

Roasted Potatoes **G** 6

Asparagus **G** 6

Horseradish Glazed Carrots **G** 8

Parmesan Risotto **G** 7

Veggie Noodles **G** 6

Roasted Wild Mushroom Medley **G** 10

## 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, 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**

**Melon & Prosciutto Burrata** **V** house focaccia, minted melon arugula, pickled red onion, prosciutto, aged balsamic **16**

**Baked Feta** creamy sheep's milk feta, hot pepper honey, fresh thyme, house focaccia, honey crisp apple, celery sticks **14**

## Entrées

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

**Scallop Caprese Risotto** **GV** parmesan risotto with arugula, fresh mozzarella & heirloom tomato relish, basil oil, aged balsamic **32**

**Chicken Piccata** mascarpone couscous, artichokes, asparagus, caper-lemon sauce **28**

**Duroc Pork Chop** bone-in pork chop, jalapeño polenta, sautéed sweet bell peppers, stone fruit chutney **32**

**Mahi Mahi** sweet bell pepper & herbed tomato panko crust, roasted eggplant purée, ratatouille, feta cheese, aged balsamic, harissa oil **36**

## STEAKS

14 oz. Hand Cut Dry Aged Bone-In Ribeye\* **G** 55

6 oz. Filet Mignon\* **G** 49

### SERVED WITH

horseradish glazed carrots, roasted potatoes, side of housemade Worcestershire

### steak add-ons

gorgonzola crust +6

cacio e pepe butter with pecorino cheese +4

roasted wild mushrooms +5

shrimp +10 • scallops +16

## Pastas

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

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

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

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

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

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

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

**Blackened Shrimp Tortellini** corn & heirloom tomato salsa, parmesan, roasted corn alfredo, basil infused olive oil **28**

### PASTA ALTERNATIVES

substitute veggie noodles +6 • substitute roasted spaghetti squash +6

# DINNER

**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

### CelloDrops

Lemon • Lime • Grapefruit

Noble Cut Cello, Citron Vodka, citrus simple syrup, orange bitters 13

### Mezzo Sangrias

Red • White • Peach • Berry

housemade, hints of fresh fruit & bubbly glass 10 / pitcher 36

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

**Mezzo Manhattan** Maker's Mark Bourbon, Nonino Amaro, rhubarb bitters, Luxardo Cherry garnish, *served up or on the Rocks* 17

**Fragola Sour** Statehouse Gin, strawberry syrup, campari, lime juice, vegan foam, lime wheel 16

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

**Honey Spiced Old Fashioned** High West Bourbon, housemade honey jalapeño syrup, garnished with a jalapeño 13

**Matanzas** Barrel Pick Patrón Reposado, housemade ginger-cucumber syrup, lemon juice, Aperol, cucumber wheel 16

## Wine Pours

### BUBBLY

glass

Chateau Ste. Michelle Brut Rosé Luxe Columbia Valley	12
La Marca Prosecco Italy	12
J Vineyards Cuvee 20 NV Brut Russian River Valley	24
Veuve Clicquot Brut Champagne France	28

### WHITES & ROSÉS

glass / quartino / bottle

La Jolie Fleur Rosé France	10 / 15 / 40
EOS Moscato Italy	10 / 15 / 40
A to Z Riesling Oregon	11 / 17 / 44
Nobilo Sauvignon Blanc Marlborough	10 / 15 / 40
Whitehaven Sauvignon Blanc Marlborough	14 / 21 / 56
Saldo Chenin Blanc California	13 / 20 / 52
Le Rime Pinot Grigio Italy	11 / 17 / 44
Terlato Colli Orientali del Frioli Pinot Grigio Italy	14 / 21 / 56
Chateau St. Michelle Chardonnay Washington	10 / 15 / 40
J Vineyards Chardonnay California	14 / 21 / 56

### REDS

glass / quartino / bottle

Hahn Pinot Noir California	10 / 15 / 40
Erath Resplendent Pinot Noir Oregon	14 / 21 / 56
Francis Ford Coppola Diamond Series Merlot California	11 / 17 / 44
Nevio Montepulciano Italy	12 / 18 / 48
Imagery Estate Cabernet Sauvignon California	10 / 15 / 40
William Hill Cabernet Sauvignon Central Coast	12 / 18 / 48
Smith & Hook Cabernet Sauvignon Central Coast	15 / 22 / 60
Crios Malbec Argentina	11 / 17 / 44
Boneshaker Old Vine Zinfandel Lodi	13 / 20 / 52
Da Vinci DOCG Chianti Italy	10 / 15 / 40
Malgra Nebbiolo Italy	14 / 21 / 56
Allegrini DOC Valpolicella Italy	12 / 18 / 48
Listra Red Blend Italy	14 / 21 / 56
Il Poggione Toscana Rosso Italy	15 / 22 / 60

## 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
Corona Extra 4.6%	7
Columbus Brewing Company IPA 6.5%	8
Sierra Nevada Pale Ale 5.6%	8
Rhinegeist seasonal	8

### CIDERS & SELTZERS

Rhinegeist Zappy Cidergeist 4.5%	8
High Noon Hard Seltzer 4.5% Watermelon, Peach, Pineapple	8
High Noon Lime Tequila Seltzer 4.5%	8

## Beverages

**Refreshments** Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea 4

**Artisan Water** Acqua Panna still, San Pellegrino sparkling 6

**Coffee** Solstice Roasters - Brazil Santos or Luna Decaf 6 / 8

**Hot Tea** 5



**HAPPY HOUR**

**Sun thru Fri**

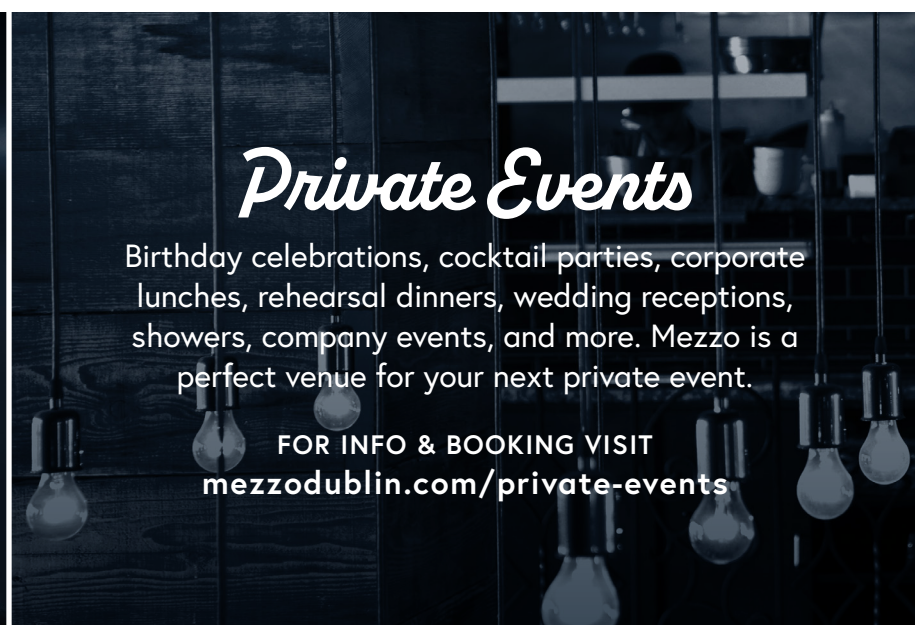
From 4pm to 6pm enjoy half-off pizzas, \$5 glasses & \$12 bottles of house wine, and more!



**LIVE MUSIC**

**Wednesday**

Come eat, drink, and enjoy local musicians from 6pm to 9pm in the bar area.



**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.

FOR INFO & BOOKING VISIT  
[mezzodublin.com/private-events](http://mezzodublin.com/private-events)

