

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 25

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

Caprese Burrata V house focaccia, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, aged balsamic, coppa piccante 17

Baked Feta creamy sheep's milk feta, hot pepper honey, fresh thyme, house focaccia, honey crisp apple, celery sticks 15

Pizzas

Cheese G marinara, mozzarella, pecorino romano, herbs 16 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, artichoke hearts, roasted garlic head, pesto drizzle 18
ADD chicken +6

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

Tuscan White G garlic infused oil, ricotta, mozzarella, coppa piccante, spinach, aged balsamic drizzle 19

SUBSTITUTE

gluten free crust +6

Sides

Roasted Potatoes G 6

Asparagus G 6

Roasted Balsamic Glazed Carrots G 8

Parmesan Risotto G 7

Veggie Noodles G 6

Roasted Wild Mushroom Medley G 10

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. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients.

DINNER

Soups & Salads

ADD TO YOUR SALAD chicken +8 • shrimp +10 • salmon* +12

Wedding Soup herbs, pecorino 6 • 10

Tomato Basil Soup G crème fraiche, basil 6 • 10

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

ADD gorgonzola crumbles +2

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

Caesar Salad G romaine lettuce, shaved parmesan, peppered cheese crisps, Casear dressing, croutons 11 ADD anchovies +3

Winter Squash & Radicchio Salad G

roasted squash, arugula, pickled fennel, parmesan ranch, grana padano, pistachio, fried squash peels, Tuscan herb vinaigrette, smoked honey drizzle 14

Salmon Spinach Salad* G Tuscan spiced salmon, warm pancetta shallot vinaigrette, red onion, cremini mushrooms, tomatoes, smoked bleu cheese, hardboiled egg, crispy capicola 27

SALAD DRESSINGS

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

Entrées

Veal Marsala pan-fried veal cutlet, farfalle pasta, savory mushroom marsala sauce 34

Short Rib Risotto G parmesan risotto with red wine braised short rib, roasted carrots, crispy sage 28

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

Roasted Salmon* G asparagus, roasted potatoes, white wine compound butter, aged balsamic 30

STEAKS

12 oz. Hand Cut Prime
New York Strip* G 52

6 oz. Filet Mignon* G 49

SERVED WITH

roasted balsamic glazed carrots,
roasted potatoes, housemade
Worcestershire

steak add-ons

gorgonzola crust +6

cacio e pepe butter
with pecorino cheese +4

roasted wild mushrooms +5

shrimp +10

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 25

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

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

Sausage & Farfalle G Italian sausage, spinach, onions, tomato, vodka sauce 24

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

Blackened Shrimp Tortellini four cheese tortellini, asparagus, semi-dried tomatoes, creamy beef broth sauce 28

PASTA ALTERNATIVES

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

Cocktails

Stone Fruit Mule OYO Stone Fruit Vodka, peach simple syrup, lime juice, ginger beer **14**

Vineyard Bramble Highbanks Statehouse Gin, housemade blueberry merlot simple syrup, lemon, merlot, rosemary sprig **14**

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

Mezzo Manhattan Maker's Mark Bourbon, Nonion Amaro, cocoa bitters, Luxardo Cherry garnish **17**

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

Evergreen Paloma THG Brand's Single Barrel Patrón Reposado, lime, citrus soda, lime wheel **15**

Honey Spiced Old Fashioned High West Bourbon, housemade honey jalapeño syrup, jalapeño garnish **13**

Cranberry Margarita THG Brand's Single Barrel Patrón Reposado, Aperol, agave nectar, lime, cranberry, cinnamon sugar rim, orange slice **14**

choose your flavor

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**

mezzo mocktail

Blueberry Fizz housemade blueberry tea simple syrup, lemon, soda, cranberry juice float, rosemary sprig **10**

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
Alamos Malbec Argentina	10 / 15 / 40
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**

San Pellegrino Sparkling Water **8**

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

Hot Tea **5**

evergreen room pours

WHITES

	glass
Rombauer Chardonnay Carneros	30
Jayson Pahlmeyer Sauvignon Blanc Napa Valley	28
Harvey & Harriet White Blend San Luis Obispo	22

REDS

	glass
Talbot Sleepy Hollow Pinot Noir Santa Lucia	28
Force & Grace Cabernet Sauvignon Napa Valley	30
Orin Swift "8 Years in the Desert" Red Blend California	30
Malgra Monciraldo Barbaresco DOCG Italy	28
Bruno Giacosa Nebbiolo D'Alba DOC Italy	28

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.

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