

Appetizers

Spread Trio parmesan peppercorn butter, white wine butter, seasonal spread 8

Arancini parmesan crusted tomato risotto, marinara, grana padano 11

Brussels Sprouts maple dijon sauce, candied walnuts, garlic herb breadcrumbs, parsley 13

Veal Meatballs parmesan polenta, marinara, herbs 13

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

Truffle Garlic Bread mozzarella, whipped ricotta, marinara 12

Cheese & Charcuterie Board artisanal crackers, seasonal accompaniments 23

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

Formaggio Fritto ricotta, mozzarella, parmesan, pecorino - with marinara and peach-mango preserves 11

Burrata 🌱 house focaccia, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, roasted garlic head, aged balsamic 17

Baked Feta hot pepper honey, fresh thyme, house focaccia, apple, celery 15

Pizzas

Cheese marinara, mozzarella, pecorino romano, herbs 16 **ADD** pepperoni +2

Margherita garlic infused oil, fresh mozzarella & pecorino romano, tomato, fresh basil 18

Pesto Veggie garlic infused oil, mozzarella, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle 18 **ADD** chicken +6

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

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

SUBSTITUTE gluten free crust +6

Sides

- Garlic Mashed Potatoes 6

Roasted Potatoes 6

Asparagus 6

Veggie Noodles 6
- Maple Dijon Roasted Carrots 6

Parmesan Risotto 7

Roasted Wild Mushroom Medley 10

🌱: 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.

Vegan and Gluten Free menus 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.

Soups & Salads

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

Wedding Soup herbs, pecorino 6 • 10

Tomato Basil Soup crème fraiche, basil 6 • 10

House Salad mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing 9 **ADD** gorgonzola crumbles +2

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

Winter Salad arugula arcadian mix, pomegranate seeds, dried blueberries, Turkish dried cherries, goat cheese, peppita granola, candied walnuts, black pepper-vanilla dressing 14

Salmon Kale Salad* quinoa, grapes, cucumber, grana padano, pistachio, champagne vinaigrette 25

SALAD DRESSINGS

aged balsamic & e.v.o.o. • parmesan ranch • creamy black pepper-vanilla Caesar • champagne vinaigrette • Tuscan herb vinaigrette

Entrées

Chicken Piccata grilled chicken breast, mascarpone couscous, asparagus, lemon white wine caper sauce 28

Short Rib Risotto red wine sauce, grana padano, asparagus, green onion 28

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

Salmon* maple-dijon glaze, brussels sprouts, sweet potato purée, pomegranate seeds, green onion 32

STEAKS

12 oz. Hand Cut Prime New York Strip* 52

6 oz. Filet Mignon* 49

SERVED WITH

asparagus, garlic mashed potatoes, housemade Worcestershire

steak add-ons

- shrimp +10
- gorgonzola crust +6
- roasted wild mushrooms +5
- rosemary-pomegranate butter +5
- white wine butter +4
- parmesan peppercorn butter +4

Pastas

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

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

Campanelle Bolognese beef ragu, grana padano 25

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

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

Sausage & Gemelli Florentine creamy florentine sauce, garlic ricotta, pine nuts 24

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

Gouda Mac & Cheese radiatore pasta, black garlic cheese sauce, garlic herb breadcrumbs, aleppo pepper 22 **ADD** Tuscan chicken +8

PASTA ALTERNATIVES

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

Cocktails

*additive free tequila

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

Empress 75 Empress Indigo Gin, La Marca Prosecco, lemon simple, lemon twist **13**

Pear Martini VOhio Vodka, pear liqueur, lime, simple **12**

Cherry Cosmo High Bank Vodka, cherry bitters, simple, lime, orange peel, Luxardo Cherry **13**

Vineyard Bramble High Bank Statehouse Gin, housemade blueberry merlot simple, lemon, merlot, rosemary sprig **14**

Cranberry Margarita THG Brand's Single Barrel Patrón Reposado,* Aperol, agave nectar, lime, cranberry, cinnamon sugar rim, orange slice **15**

Thyme for Tequila THG Brand's Single Barrel Patrón Reposado,* apricot liqueur, housemade brown sugar cinnamon simple, lime, thyme garnish **15**

Tiramisu Manhattan Makers Mark Bourbon, tiramisu liqueur, toasted almond bitters, Luxardo Cherry **16**

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

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**

Wine Pours

BUBBLY

Castelnuovo Prosecco Rosé	Italy	12
La Marca Prosecco	Italy	12
J Vineyards Cuvee 20 NV Brut	Russian River Valley	24
Veuve Clicquot Brut Champagne	France	28

WHITES & ROSÉS

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
Clos Du Bois Chardonnay	California	10 / 15 / 40
J Vineyards Chardonnay	California	14 / 21 / 56

REDS

Hahn Pinot Noir	California	10 / 15 / 40
A to Z Wineworks Pinot Noir	Oregon	14 / 21 / 56
Francis Ford Coppola Diamond Series Merlot	California	11 / 17 / 44
Tenuta del Priore Montepulciano	Italy	11 / 17 / 44
Imagery Estate Cabernet Sauvignon	California	10 / 15 / 40
Franciscan Cabernet Sauvignon	California	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

evergreen room pours

WHITES

Rombauer Chardonnay	Carneros	30
Jayson Pahlmeyer Sauvignon Blanc	Napa Valley	28

REDS

Force & Grace Cabernet Sauvignon	Napa Valley	30
Orin Swift "8 Years in the Desert" Red Blend	California	30
Bruno Giacosa Nebbiolo D'Alba DOC	Italy	28

Beer • 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

SELTZERS & MORE

High Noon Seltzer	4.5%	9
Peach, Pineapple		
High Noon Non-Carbonated	4.5%	9
Vodka Peach Iced Tea, Blueberry Vodka Lemonade		
Blake's "Triple Jam" Berry Cider	6.5%	8

Beverages

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

Artisan Water Saratoga Still, San Pellegrino Sparkling **8**

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

Hot Tea **5**

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
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