

# mezzo

## Wine Pours

### BUBBLY

|                                                   |    |
|---------------------------------------------------|----|
| Castelnuovo Prosecco Rosé Italy                   | 12 |
| La Marca Prosecco Italy                           | 13 |
| J Vineyards Cuvee 20 NV Brut Russian River Valley | 24 |
| Veuve Clicquot Brut Champagne France              | 28 |

### WHITES & ROSÉS

|                                                       |              |
|-------------------------------------------------------|--------------|
| Kim Crawford Rosé France                              | 10 / 15 / 40 |
| EOS Moscato Italy                                     | 10 / 15 / 40 |
| A to Z Riesling Oregon                                | 12 / 18 / 48 |
| Nobilo Sauvignon Blanc Marlborough                    | 10 / 15 / 40 |
| Whitehaven Sauvignon Blanc Marlborough                | 14 / 21 / 56 |
| Seaglass A.R. Pinot Grigio** Central Coast            | 10 / 15 / 40 |
| Le Rime Pinot Grigio Italy                            | 11 / 17 / 44 |
| Terlato Colli Orientali del Frioli Pinot Grigio Italy | 15 / 22 / 60 |
| Clos Du Bois Chardonnay California                    | 10 / 15 / 40 |
| Harvey & Harriet Chardonnay California                | 15 / 22 / 60 |

glass

### REDS

|                                                |              |
|------------------------------------------------|--------------|
| Hahn Pinot Noir California                     | 10 / 15 / 40 |
| Unshackled Pinot Noir California               | 14 / 21 / 56 |
| Francis Ford Coppola Merlot California         | 12 / 18 / 48 |
| Tenuta del Priore Montepulciano Italy          | 11 / 17 / 44 |
| Franciscan Cabernet Sauvignon California       | 11 / 17 / 44 |
| Smith & Hook Cabernet Sauvignon Central Coast  | 14 / 21 / 56 |
| Harvey & Harriet Cabernet Sauvignon California | 15 / 22 / 60 |
| Alamos Malbec Argentina                        | 10 / 15 / 40 |
| Da Vinci DOCG Chianti Italy                    | 11 / 17 / 44 |
| Malgra Nebbiolo Italy                          | 15 / 22 / 60 |
| Allegrini DOC Valpolicella Italy               | 13 / 20 / 52 |
| Listra Red Blend Italy                         | 14 / 21 / 56 |
| Il Poggione Toscana Rosso Italy                | 15 / 22 / 60 |

glass / quartino / bottle

\*\*alcohol removed wine

## Appetizers

**Veal Meatballs** parmesan polenta, marinara, herbs 13

**Arancini** ▽ parmesan crusted tomato risotto, marinara, grana padano 12

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

**Truffle Garlic Bread** ▽ mozzarella, whipped ricotta, marinara 13

**Brussels Sprouts** ▽ maple mustard sauce, candied walnuts, garlic herb breadcrumbs, parsley 13

**Cheese & Charcuterie Board** artisanal crackers, seasonal accompaniments 23

**Mussels** Prince Edward Island mussels, white wine, smoked lemon vermouth broth, Calabrian chile paste, feta, grilled bread 19

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

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

## Soups & Salads

**Wedding Soup** herbs, pecorino 6 • 10

**Tomato Basil Soup** ▽ crème fraîche, basil 6 • 10

### ADD TO YOUR SALAD

chicken 8 • shrimp 10 • salmon\* 12

**House Salad** ▽ mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing 10

**ADD** gorgonzola crumbles +2

**Caesar Salad** romaine, shaved parmesan, peppered cheese crisps, Caesar dressing, croutons 12 **ADD** anchovies +3

**Winter Salad** ▽ arcadian greens, dried cranberries & blueberries, goat cheese, granola, pomegranate seeds, orange balsamic vinaigrette 16

**Salmon Kale Salad\*** quinoa, grapes, cucumber, picked red onion, grana padano, pistachio, champagne vinaigrette 28

**SALAD DRESSINGS** aged balsamic & e.v.o.o. • Caesar • orange balsamic vinaigrette • champagne vinaigrette • Tuscan herb vinaigrette • parmesan ranch

▽: 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.

DINNER

# Pizzas

- Cheese v marinara, mozzarella, pecorino romano, herbs 16

ADD pepperoni +2
- Pesto Veggie v garlic infused oil, mozzarella, red onion, spinach, tomato, mushrooms, roasted garlic, pesto drizzle 18

ADD chicken +6
- Margherita v garlic infused oil, fresh mozzarella & pecorino romano, tomato, fresh basil 18
- Sausage & Pepper marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion 18
- Hot Honey Italian marinara, mozzarella, coppa picante, capicola, pepperoni, peppadew peppers, hot honey drizzle 19
- extras

SUB: gluten free crust +6

ADD: hot honey +1

## Entrées

- Chicken Piccata

grilled chicken breast, mascarpone couscous, asparagus, lemon white wine caper sauce 30
- Short Rib Risotto

red wine sauce, grana padano, carrots, green onion 28
- Mezzo Chicken

crispy fried chicken breast, ricotta, mozzarella, spaghetti, tomato cream, fresh herbs 26
- Harvest Salmon\*

maple mustard glaze, sweet potato purée, brussels sprouts, pomegranate seeds, scallions 34

## STEAKS

- 12 oz. Hand Cut Prime New York Strip\*

58
- 6 oz. Filet Mignon\*

52

SERVED WITH  
asparagus, garlic mashed potatoes, housemade Worcestershire

### steak add-ons

- shrimp +10 • gorgonzola +6
- roasted wild mushrooms +5
- orange balsamic butter +5
- white wine butter +4
- parmesan peppercorn butter +4

# Pastas

- Butternut Squash Ravioli v

brown butter sage sauce, crumbled goat cheese, candied walnuts 28
- Spaghetti & Meatballs

veal meatballs, marinara, grana padano, herbs 21
- Lasagna

Italian sausage ragu, marinara, bechamel, herbed ricotta, mozzarella 24
- Calabrian Chicken Alfredo

crispy chicken breast, black pepper fettuccine, creamy parmesan sauce, Calabrian chile sauce, parsley 26
- Eggplant Parmesan v

breaded eggplant, spaghetti marinara, mozzarella, ricotta, herbs 23
- Sausage & Gemelli Florentine

creamy florentine sauce, garlic ricotta, pine nuts 24
- Campanelle Bolognese

beef ragu, grana padano 25
- Gouda Mac & Cheese v

cavatappi pasta, gouda roasted garlic cheese sauce, garlic breadcrumbs, parsley 22

ADD Tuscan chicken +8
- Gnocchi v

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

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

## Sides

- Garlic Mashed Potatoes 6

Glazed Carrots 6
- Crispy Potatoes 6

Parmesan Risotto 7
- Asparagus 6

Roasted Wild Mushroom Medley 10
- Veggie Noodles 6

V: prepared vegetarian upon request

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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.

General Manager Erica Mitchell