

Appetizers

Cheese & Charcuterie Board seasonal accompaniments, artisanal crackers* 23

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

Burrata bread*, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, roasted garlic head, aged balsamic 17

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

Soup & Salads

ADD TO YOUR SALAD

chicken +8 • shrimp +10 • salmon* +12

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 11 ADD anchovies +3

Winter Salad arugula arcadian mix, pomegranate seeds, dried blueberries, Turkish dried cherries, goat cheese, peppita granola, 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

Sides

Garlic Mashed Potatoes 6

Asparagus 6

Parmesan Risotto 7

Maple Dijon Roasted Carrots 6

Veggie Noodles 6

Roasted Wild Mushroom Medley 10

Pizzas

Cheese marinara, mozzarella, pecorino romano, herbs 22 ADD pepperoni +2

Margherita garlic infused oil, fresh mozzarella & pecorino romano, tomato, fresh basil 24

Tuscan White garlic infused oil, ricotta, mozzarella, coppa piccante, spinach, aged balsamic drizzle 25

Pesto Veggie garlic infused oil, mozzarella, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle 24 ADD chicken +6

Sausage & Pepper marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion 24

Entrées

Chicken Piccata grilled chicken breast, penne*, asparagus, lemon white wine caper sauce 28

Short Rib Risotto parmesan risotto, short ribs, red wine sauce, grana padano, asparagus, green onion 28

Mezzo Chicken grilled chicken breast, ricotta, mozzarella, penne*, tomato cream, fresh herbs 25

Salmon** maple-dijon glaze, asparagus, sweet potato purée, pomegranate seeds, chives 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

Penne Squash Primavera penne*, sweet potato, acorn & kabocha squash, spinach 24

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

Sausage Florentine penne*, suasage, creamy almond milk florentine sauce, garlic ricotta, pine nuts 24

Bolognese beef ragu, penne*, grana padano, almond milk 25

PASTA ALTERNATIVES

substitute veggie noodles +6
substitute roasted spaghetti squash +6

* Gluten Free
** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
Executive Chef Brett Bernardo General Manager Erica Mitchell

GLUTEN FREE DINNER



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

Please let your server know about any allergy concerns when ordering.