mezzo

Wine Pours

BUBBLY

	glass
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

	glass / quartino / bottle
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
Harvey & Harriet White Blend California	14 / 21 / 56
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
J Vineyards Chardonnay California	15 / 22 / 60

REDS

	glass / quartino / bottle
Hahn Pinot Noir California	10 / 15 / 40
A to Z Wineworks Pinot Noir Oregon	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
Imagery Estate 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	14 / 21 / 56
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

Appetizers

Veal Meatballs parmesan polenta, marinara, herbs 13

Arancini v parmesan crusted tomato risotto, marinara, grana padano 12

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

Truffle Garlic Bread v mozzarella, whipped ricotta, marinara 13

Brussels Sprouts v lemon garlic sauce, shaved parmesan, garlic herb breadcrumbs, parsley 13

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

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

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

Soups & Salads

Wedding Soup herbs, pecorino 6 • 10

Tomato Basil Soup v crème fraiche, basil 6 • 10

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

House Salad v 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

Spring Salad v arugula & arcadian mix, strawberries, mandarin oranges, goat cheese, sunflower seeds, granola, 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

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.

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

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

SUBSTITUTE
gluten free crust +6

Entrées

Chicken Piccata grilled chicken breast, mascarpone couscous, asparagus, lemon white wine caper sauce 30

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

Tuscan Spiced Salmon* asparagus, couscous salad with feta, cucumber, bell pepper, pickled red onion, Tuscan herb vinaigrette, parsley 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

Lemon Ricotta Ravioli v pesto cream, asparagus, semi dried tomatoes, lemon breadcrumb gremolata, harissa oil 28

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

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

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

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 mini penne, black garlic cheese sauce, garlic herb breadcrumbs, aleppo pepper 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
Crispy Potatoes 6
Asparagus 6
Veggie Noodles 6
Carrots 6
Parmesan Risotto 7
Roasted Wild Mushroom Medley 10

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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