

# 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
FF Coppola Diamond Series 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

Carrots 6

Crispy Potatoes 6

Parmesan Risotto 7

Asparagus 6

Roasted Wild Mushroom

Veggie Noodles 6

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