

mezzo

12 W Bridge St • 614.889.6100
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appetizers

Arancini parmesan crusted tomato risotto, marinara, grana padano 11

Veggie Fries carrots, squash, zucchini arugula, capers, herb aioli 15

Veal Meatballs parmesan polenta, marinara, herbs 13

Seasonal Burrata house focaccia, roasted garlic head, winter greens, pickled fennel, toasted pecans, Turkish dried cherries, fried herb salad, spiced sherry reduction 16

pizzas

Cheese marinara, mozzarella, provolone, pecorino romano, herbs 15
ADD pepperoni +2

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

Pesto Veggie e.v.o.o., mozzarella, provolone, red onion, spinach, tomato, mushrooms, roasted garlic head, pesto drizzle 18
ADD chicken +6

Margherita e.v.o.o., fresh mozzarella & pecorino romano, tomato, fresh basil 18

Tuscan Gentleman e.v.o.o., mozzarella, provolone, artichokes, capicola, stracciatella cheese, semi-dried tomatoes, shallot vinaigrette dressed spinach 18

SUBSTITUTE gluten free crust +6

G prepared gluten free upon request
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.

Please Note: Vegan menu available. Gluten free modifications may come with an upcharge. While we offer gluten free items, our kitchen is not gluten free.

soups & salads

SOUPS: cup 6 / bowl 10

Wedding Soup herbs, pecorino

Tomato Basil Soup crème fraiche, basil

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

Caesar Salad romaine lettuce, grana padano, Caesar dressing, bread crisp 11
ADD anchovies +3

Winter Squash & Radicchio Salad smoked honey roasted squash, arugula, pickled fennel, parmesan ranch, grana padano, Tuscan herb vinaigrette, pistachio, fried squash peels 14

Salmon Kale Salad* quinoa, grapes, cucumber, grana padano, pistachio, champagne vinaigrette 23

SALAD ADD-ONS

chicken +8 / shrimp +10 / salmon* +12

DRESSINGS

parmesan ranch • aged balsamic & e.v.o.o.
Caesar • champagne vinaigrette
Tuscan herb vinaigrette

pick two combos

Soup & Salad 14

cup of Wedding Soup or
Tomato Basil Soup

WITH

House Salad or
Caesar Salad

Soup/Salad & Sandwich 17

cup of Wedding Soup, Tomato Basil
Soup, House Salad, or Caesar Salad

WITH

½ Meatball Sub or
½ Fried Eggplant Sub

sandwiches

Pesto Grilled Cheese double decker with provolone, American cheese, hot capicola, pesto, served with a cup of Tomato Basil Soup 16

Meatball Sub veal meatballs, marinara, provolone, herbs, served with parmesan fries 16

Mezzo Chicken Sub fried chicken, provolone, banana & peppadew peppers, red onion, mixed greens, side of tomato cream sauce, served with parmesan fries - served as veggie sub with fried eggplant upon request 17

Burrata Burger* pickled red onion, tomato, mixed greens, pesto aioli, on Texas toast, served with parmesan fries 17

pastas

Spaghetti & Meatballs veal meatballs, marinara, grana padano, herbs 18

Winter Risotto parsnip purée, pancetta, winter greens, pear & fried herb salad, spiced sherry reduction 22
ADD chicken +6

Orecchiette Italian sausage, onions, spinach, tomato, vodka sauce 24

Lunch Lasagna Italian sausage ragu, marinara, bechamel, provolone, herbed ricotta, mozzarella, served with side house salad 19
SUB Caesar salad +2

Pancetta Aglio e Olio rosemary linguini, crispy pancetta, peppadew peppers, basil & garlic oil, sweet peppadew sauce 24

PASTA ALTERNATIVE
substitute veggie noodles +6

LUNCH

cocktails

Mix & Match Mimosas bottle of bubbly with your choice of two juices: orange, pineapple, grapefruit, or cranberry 25

Italian Bloody Mary vodka, bloody mary mix, garnished with a caprese pesto skewer 11

Mezzo Sangria

SELECT Red, White, Peach, or Berry housemade, hints of fresh fruit & bubbly glass 10 / pitcher 36

Spiced Cider Mule VOHio Vodka, cider, housemade spiced maple liqueur, ginger beer, lime wedge 12

Empress 75 Empress Indigo Gin, La Marca Prosecco, lemon simple syrup, lemon twist 12

Pomegranate Martini High Bank Vodka, Pama Pomegranate Liqueur, lemon simple syrup 14

Honey Spiced Old Fashioned Bulleit Bourbon, honey, jalapeño 13

Vineyard Bramble High Bank Statehouse Gin, housemade blueberry merlot simple syrup, lemon juice, merlot, rosemary sprig 15

Cranberry Margarita barrel aged tequila, Aperol, agave nectar, lime juice, cranberry juice, cinnamon sugar rim, orange slice 14

Mezzo Manhattan Maker's Mark Bourbon, housemade spiced maple liqueur, cocoa bitters, Luxardo Marschino Cherry 16

wine

BUBBLY — glass

Poema Brut Rosé, Spain	9
La Marca Prosecco, Italy	11
J Vineyards Cuvee 20 NV Brut, Russian River Valley	24

WHITES & ROSÉS — glass / quartino / bottle

La Jolie Fleur Rosé, France	10 / 15 / 40
Chateau Ste. Michelle Riesling, Washington	9 / 14 / 36
Caposaldo Moscato, Italy	10 / 15 / 40
Nobilo Sauvignon Blanc, Marlborough	10 / 15 / 40
Whitehaven Sauvignon Blanc, Marlborough	14 / 21 / 56
Dry Creek Chenin Blanc, California	12 / 18 / 48
Le Rime Pinot Grigio, Italy	11 / 17 / 44
Chateau St. Michelle Chardonnay, Washington	10 / 15 / 40
J Vineyards Chardonnay, California	13 / 20 / 52
Velenosi Verdicchio, Tuscany	14 / 21 / 56

REDS — glass / quartino / bottle

Prophecy Pinot Noir, California	9 / 14 / 36
King Estate "Inscription" Pinot Noir, Willamette Valley	14 / 21 / 56
Hayes Ranch Merlot, California	9 / 14 / 36
Nevio Montepulciano, Italy	12 / 18 / 48
Josh Cellars Cabernet Sauvignon, Paso Robles	10 / 15 / 40
William Hill Cabernet Sauvignon, Central Coast	12 / 18 / 48
Roth Cabernet Sauvignon, Alexander Valley	16 / 24 / 64
Norton Reserva Malbec, Argentina	13 / 20 / 52
Cigar Zinfandel, Lodi Valley, California	11 / 17 / 44
Da Vinci DOCG Chianti, Italy	10 / 15 / 40
Marchesi Di Barolo Barolo, Italy	14 / 21 / 56
Allegrini DOC Valpolicella, Italy	12 / 18 / 48
La Maia Lina "Gertrude" Red Blend, Italy	9 / 14 / 36

beer, cider, 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
Columbus Brewing Company IPA 6.5%	8
Sierra Nevada Pale Ale 5.6%	8
Deschutes Black Butte Porter 5.2%	8
Fat Head's seasonal	8
Rhinegeist seasonal	8

CIDERS & SELTZERS

Original Sin Cider 4.5%	8
High Noon Hard Seltzer 4.5%	8
Watermelon, Peach, Grapefruit, Passionfruit	

beverages

Refreshments Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea 3	
Artisan Water Acqua Panna still, San Pellegrino sparkling 5	
Coffee Solstice Roasters - Brazil Santos or Luna Decaf 5 / 7	
Hot Tea 5	

Executive Chef Libby Norris General Manager Elizabeth Dietrich



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