

appetizers

- Arancini parmesan crusted tomato risotto, marinara, grana padano 12
- Calamari banana & peppadew peppers, fresh lemon, herb aioli 16
- Breaded Veggie Fries ✓ carrots, squash, zucchini arugula, capers, herb aioli 15
- Veal Meatballs parmesan polenta, marinara, herbs 13
- Burrata ✓ house focaccia, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, roasted garlic, aged balsamic 17

pizzas

- Cheese ✓ marinara, mozzarella, pecorino romano, herbs 16
ADD pepperoni +2
- Sausage & Pepper marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion 18
- Pesto Veggie ✓ garlic infused oil, mozzarella, red onion, spinach, tomato, mushrooms, roasted garlic, pesto drizzle 18
ADD chicken +6
- Margherita ✓ garlic infused oil, fresh mozzarella & pecorino romano, tomato, fresh basil 18
- Hot Honey Italian marinara, mozzarella, capicola, pepperoni, coppa picante, peppadew peppers, hot honey drizzle 19

*pizza
extras*

SUB: gluten free crust +6
ADD: hot honey +1

soups & salads

- SOUPS

cup 6 • bowl 10

Wedding Soup
herbs, pecorino

Tomato Basil Soup
crème fraiche, basil
- SALAD ADD-ONS chicken +8 • shrimp +10 • salmon* +12
- Caesar Salad romaine lettuce, shaved parmesan, peppered cheese crisps, Caesar dressing, croutons 12
ADD anchovies +3

House Salad ✓ mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing 10
ADD gorgonzola crumbles +2

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

Lunch Combos

- Pizza, Salad, & Drink 15
Personal Cheese or Pepperoni Pizza, House Salad, choice of refreshment (soda, iced tea, lemonade)
- Soup & Salad 14
Cup of Soup WITH House Salad or Caesar Salad
- Soup or Salad & Sandwich 17
Cup of Soup, House Salad, or Caesar Salad WITH ½ Italian, ½ Meatball Sub, or ½ Fried Eggplant Sub

sandwiches

- Pesto Grilled Cheese ✓ double decker mozzarella, American cheese, hot capicola, pesto, served with a cup of Tomato Basil Soup 16
- Meatball Sub veal meatballs, marinara, mozzarella, herbs, parmesan fries 16
- Italian capicola, fennel salami, rosemary ham, argula, Tuscan vinaigrette, semi-dried tomatoes, mozzarella, toasted garlic herb butter ciabatta 16
- Mezzo Chicken Sub ✓ fried chicken, mozzarella, banana & peppadew peppers, red onion, mixed greens, side of tomato cream sauce, parmesan fries - served as veggie sub with fried eggplant upon request 17

pastas

- Lunch Lasagna Italian sausage ragu, marinara, bechamel, provolone, herbed ricotta, mozzarella, side house salad 19
- Short Rib Risotto red wine sauce, grana padano, carrots, green onion 28
- Gouda Mac & Cheese ✓ cavatappi pasta, gouda roasted garlic cheese sauce, garlic breadcrumbs, parsley 22
ADD Tuscan chicken +8
- Spaghetti & Meatballs veal meatballs, marinara, grana padano, herbs 18
- Butternut Squash Ravioli ✓ brown butter sage sauce, crumbled goat cheese, candied walnuts 28

cocktails

Spiced Pear Martini VOho
Vodka, spiced pear syrup, lemon,
thyme garnish **13**

Apple Caramel Mule Noble Cut
Salted Caramel Whiskey, apple
juice, ginger beer **13**

Cranberry Margarita Patrón
Reposado,* Aperol, agave, lime,
cranberry, cinamon sugar rim,
orange garnish **15**

Vineyard Bramble Condesa Gin,
blueberry merlot syrup, lemon,
merlot, rosemarry **15**

Honey Spiced Jalapeño Maker's
Mark Bourbon, housemade honey
jalapeño syrup, jalapeño
garnish **13**

Mezzo Manhattan Knob Creek
Rye, Amaro Montenegro, cocoa
bitters, Luxardo Cherry **16**

MOCKTAILS

Blueberry Fizz blueberry tea
syrup, lemon, club soda,
cranberry float, rosemary **10**

Spiced Pear Spritz spiced pear
syrup, lemon, ginger ale, thyme
garnish **10**

Mezzo
Sangria

Red • White • Peach • Berry New Amsterdam Vodka, hints of fresh fruit & bubbly **10 / 36**

wine

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 Alcohol Removed Pinot Grigio	California	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

REDS

Hahn Pinot Noir	California	10 / 15 / 40
Unshackled Pinot Noir	California	14 / 21 / 56
Francis Ford Coppola Diamond Series 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

beer & 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
Corona Extra	4.6%	7
Columbus Brewing Company IPA	6.5%	8
Sierra Nevada Pale Ale	5.6%	8
Rhinegeist	seasonal	8
Athletic Brewing Co. "Atlética"	<0.5% (NA)	7

SELTZERS & MORE

High Noon Seltzer	4.5%	9
Peach, Pineapple, Lemon		
Lucky One Blueberry Lemonade	4.5%	9
Blake's "Triple Jam" Berry Cider	6.5%	8

beverages

Refreshments Coke, Diet Coke, Sprite,
ginger ale, root beer, lemonade, iced tea **4.5**

Saratoga Still Water **8**

San Pellegrino Sparkling Water **8**

Coffee Citavo Classic Columbia or Luna
Decaf **6 / 8**

Hot Tea **5**

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 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.

