

## appetizers

**Arancini** parmesan crusted tomato risotto, marinara, grana padano **11**

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

**Breaded Veggie Fries** v carrots, squash, zucchini arugula, capers, herb aioli **15**

**Veal Meatballs** parmesan polenta, marinara, herbs **13**

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

## pizzas

**Cheese** v 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** 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**

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

SUBSTITUTE gluten free crust +6

## pastas

**Lunch Lasagna** Italian sausage ragu, marinara, bechamel, provolone, herbed ricotta, mozzarella, side house salad **19**

**Short Rib Risotto** red wine sauce, grana padano, asparagus, green onion **28**

**Gouda Mac & Cheese** v mini penne, black garlic cheese sauce, garlic herb breadcrumbs, aleppo pepper **22**  
ADD Tuscan chicken +8

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

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

PASTA ALTERNATIVES SUB veggie noodles +6 • SUB roasted spaghetti squash +6

## 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 **11** ADD anchovies +3

**Spring Salad** v arugula & arcadian mix, strawberries, mandarin oranges, goat cheese, sunflower seeds, granola, orange balsamic vinaigrette **14**

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

**Salmon Kale Salad\*** quinoa, grapes, cucumber, picked red onion, grana padano, pistachio, champagne vinaigrette **25**

**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** v double decker mozzarella, American cheese, hot capicola, pesto, served with a cup of Tomato Basil Soup **16**

**Italian** capicola, fennel salami, rosemary ham, argula, Tuscan vinaigrette, semi-dried tomatoes, mozzarella, toasted garlic herb butter ciabatta **16**

**Meatball Sub** veal meatballs, marinara, mozzarella, herbs, parmesan fries **16**

**Mezzo Chicken Sub** v 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**

## cocktails

**Elderflower Martini** VOHio  
Vodka, St. Germaine, lime,  
simple 12

**Lavender Bee's Knees** Condesa  
Gin, honey lavender syrup,  
lemon 15

**Evergreen Paloma** THG Brand's  
Single Barrel Patrón Reposado,\*  
lime, grapefruit soda 15

**Strawberry Basil Margarita**  
THG Brand's Single Barrel Patrón  
Reposado,\* strawberry simple,  
agave nectar, lime, basil, sugar  
rim 15

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

**Mezzo Manhattan** Knob Creek  
Rye, Amaro Nonino, Orange  
Bitters, Luxardo Cherry 16

### MOCKTAILS

**Peach Lavender Bliss** honey  
lavender syrup, peach, lemon,  
ginger ale 10

**Elderflower Nojito** elderflower  
simple, lime, mint 10

*Mezzo  
Sangria*

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

## wine

### 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 Diamond Series Merlot California	12 / 18 / 48
Tenuta del Priore Montepulciano Italy	11 / 17 / 44
Imagery Estate Cabernet Sauvignon California	12 / 18 / 48
Franciscan Cabernet Sauvignon California	11 / 17 / 44
Smith & Hook Cabernet Sauvignon Central Coast	15 / 22 / 60
Alamos Malbec Argentina	10 / 15 / 40
Bonshaker 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

## 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

### SELTZERS & MORE

High Noon Seltzer 4.5% Peach, Pineapple, Lemon	9
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

**Saratoga Still Water** 8

**San Pellegrino Sparkling Water** 8

**Coffee** Solstice Roasters - Brazil Santos 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.

