

APPETIZERS

GARLIC CHEESE BREAD *garlic butter, mozzarella, baked ricotta, marinara* 7

FAVORITE **CALAMARI** *zucchini, yellow squash, served with roasted tomato aioli & tart honey dipping sauces* 14

ARANCINI *parmesan crusted risotto, marinara* 9

SPINACH ARTICHOKE DIP *gfr with herb romano flatbread* 10

BRUSCHETTA & BURRATA *marinated Pomodoro tomatoes, garlic herb crostini, balsamic reduction, basil* 10

BRAISED VEAL MEATBALLS *creamy polenta, marinara, parmesan* 10

CHEESE & CHARCUTERIE BOARD *gfr seasonal variety of fruit and condiments served with toasted crostini - ask your server about today's selection of meats and cheeses* 16

SOUP & SALADS

TOMATO BASIL SOUP *gfr garlic croutons, goat cheese, basil pesto* 5 • 8

HOUSE SALAD *gfr mixed greens, banana pepper, olive, onion, artichoke, tomato, creamy Italian or balsamic vinaigrette* 8

CAESAR SALAD *gfr crisp romaine, parmesan, ciabatta croutons, grana padano crisps* 9

DRESSINGS
creamy Italian, ranch, balsamic vinaigrette

ENTRÉE SALAD

KALE & HERB-CRUSTED SALMON SALAD* *gfr shaved kale, quinoa, red grapes, cucumber, shaved parmesan, toasted pistachio, lemon zest, champagne honey vinaigrette* 19

SALAD EXTRAS chicken 6 • shrimp 9 • salmon* 9 • steak* 14

PIZZAS

TRADITIONAL CHEESE *gfr hearty housemade pizza sauce, provolone, mozzarella, romano, parmesan* 11

TRADITIONAL PEPPERONI *gfr our traditional cheese pizza topped with local pepperoni* 13

MARGHERITA *gfr marinated pomodoro tomatoes, fresh mozzarella, garlic oil, basil* 13

SAUSAGE & PEPPER *gfr sausage, pepperoni, banana pepper, onion, peppadew, fresh mozzarella* 15

POLLO VODKA *gfr vodka cream sauce, roasted chicken, pancetta, caramelized onion* 15

SUBSTITUTE
gluten free crust 4

ENTRÉES

MEZZO CHICKEN *gfr pan-fried chicken breast, house ricotta, spaghetti, tomato cream* 19

ROASTED CHICKEN *gfr pan-roasted chicken breast, herbed butter, smashed crispy yukon potatoes, caponata, green beans, pan jus* 23

VEAL PICCATA* *gfr pan-seared veal, spaghetti with artichokes, blistered tomatoes, lemon caper pan jus* 29

FAVORITE **SEARED SALMON*** *gfr chilled pasta salad, roasted asparagus, tomato lemon preserves* 26

GRILLED HANGER STEAK* *gfr smashed crispy yukon potatoes, blistered tomatoes, crushed green olives, roasted eggplant, ricotta salata, baby arugula, herb infused oil, vincotto* 29

PASTAS

LASAGNA *béchamel, marinara, Italian sausage* 19

SPAGHETTI & MEATBALL *veal meatball, basil marinara, grana padano* 16

CHICKEN CARBONARA *gfr bucatini, pancetta, onion, grana padano* 20

CAMPANELLE ALLA VODKA *gfr vr spinach, sausage, tomato, vodka cream sauce, grana padano* 18

FAVORITE **SHORT RIB GNOCCHI** *gfr braised short rib, bolognese sauce, grana padano note: served with pasta when gluten free* 24

ROASTED CHICKEN RAVIOLI *six cheese ravioli, herb roasted chicken, forest mushrooms, asparagus, sun-dried tomatoes, pan jus, goat cheese* 20

PASTA SUBSTITUTE
veggie "noodles" 4

SIDES

SAUTEÉD ASPARAGUS 5
ITALIAN SKILLET BEANS 5
PARMESAN RISOTTO 4
VEGGIE "NOODLES" 5
fresh cut carrot, zucchini, squash

vr prepared vegetarian upon request

gfr prepared gluten free upon request

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

mezzo

WINE

BUBBLY	glass
POEMA <i>Brut Rosé, Spain</i>	7
LA MARCA <i>Prosecco, Italy</i>	9
VEUVE CLICQUOT <i>Brut, France</i>	22
WHITES	glass · quartino
CHATEAU STE. MICHELLE <i>Riesling, Washington</i>	8 · 12
STEMMARI <i>Moscato, Italy</i>	8 · 12
BRANCOTT ESTATE <i>Sauvignon Blanc, Marlborough</i>	8 · 12
FERRARI-CARANO "FUME BLANC" <i>Sauv. Blanc, Sonoma</i>	10 · 15
LE RIME <i>Pinot Grigio, Italy</i>	8 · 12
A TO Z <i>Pinot Gris, Oregon</i>	12 · 18
CHARLES & CHARLES <i>Rosé, Washington</i>	9 · 14
KENWOOD YULUPA <i>Chardonnay, California</i>	8 · 12
CHATEAU ST. MICHELLE "MIMI" <i>Chardonnay, Washington</i>	9 · 14
HESS SHIRTAIL UNOAKED <i>Chardonnay, Monterey</i>	10 · 15
J VINEYARDS <i>Chardonnay, California</i>	12 · 18
REDS	glass · quartino
PROPHECY <i>Pinot Noir, California</i>	8 · 12
ERATH RESPLENDENT <i>Pinot Noir, Oregon</i>	13 · 21
BRIDLEWOOD BLEND 175 <i>Blend, Santa Ynez</i>	10 · 15
BRAN CAIA TRE <i>Blend, Italy</i>	14 · 21
DA VINCI DOCG <i>Chianti, Italy</i>	9 · 14
FRESCOBALDI <i>Chianti, Italy</i>	11 · 17
HAYES RANCH <i>Merlot, California</i>	9 · 14
CLINE CELLARS OLD VINES <i>Zinfandel, California</i>	9 · 14
MASI AGRICOLA <i>Ripasso Valpolicella, Italy</i>	12 · 18
ALTOS LAS HORMIGAS <i>Malbec, Argentina</i>	9 · 14
SOUVERAIN <i>Cabernet Sauvignon, California</i>	9 · 14
LYETH <i>Cabernet Sauvignon, California</i>	11 · 17
LOUIS MARTINI <i>Cabernet Sauvignon, Sonoma</i>	13 · 20

COCKTAILS

ELDERFLOWER COOLER *Aviation Gin, St. Germaine, lemon, rosemary, soda; served on the rocks with a lemon wheel* 9

PASSION FRUIT MARGARITA *house barrel aged Patrón Silver, lime, passion fruit simple syrup, sour mix; served on the rocks with a cayenne, salt, & sugar rim* 12

FAVORITE

HONEY SPICED OLD FASHIONED *Bulleit Bourbon, honey, jalapeño; served on the rocks* 11

KISSED BY A ROSÉ *Kettle One Grapefruit Rose Botanical, St. Germaine, lemon, strawberry simple syrup, topped with Poema Brut Rosé; served up* 11

FROM THE VINE *New Amsterdam Vodka, sauvignon blanc, limes, grape, mint, simple syrup; served up* 10

MEZZO MULES

Mix & Match! *Pair your choice of one Kettle One Botanical Vodka with one can of High Noon Hard Seltzer; served on the rocks* 12

Kettle One Botanical Vodkas *Cucumber Mint, Peach Orange Blossom, Grapefruit Rose*

High Noon Hard Seltzers *Watermelon, Peach, Black Cherry, Pineapple, Grapefruit, Lime*

Bartender Suggested Pairs

Cucumber Mint with Watermelon

Peach Orange Blossom with Black Cherry

Peach Orange Blossom with Pineapple

Grapefruit Rose with Grapefruit

SANGRIA

Red, White, Peach, or Berry *housemade, hints of fresh fruit & bubbly* glass 9 · pitcher 32

BEER & SELTZER

DOMESTIC	
BUDWEISER 5.0%	4
BUD LIGHT 4.2%	4
MICHELOB ULTRA 4.2%	4
YUENGLING 4.2%	4
MILLER LITE 4.2%	4
BLUE MOON 5.4%	5
HIGH NOON HARD SELTZER 4.5% <i>Watermelon, Peach, Black Cherry, Pineapple, Grapefruit, Lime</i>	7
IMPORT	
AMSTEL LIGHT 3.5%	5
HEINEKEN 5.0%	5
PERONI 5.1%	5
STELLA ARTOIS 5.0%	5
GUINNESS 4.2%	5
CRAFT	
COLUMBUS BREWING COMPANY IPA 6.5%	6
SIERRA NEVADA PALE ALE 5.6%	6
ORIGINAL SIN CIDER 4.5%	6
FAT HEAD'S SUNSHINE DAYDREAM 4.9%	6
DESCHUTES BLACK BUTTE PORTER 5.2%	6
WARPED WING <i>seasonal</i>	6
RHINEGEIST <i>seasonal</i>	6
MADTREE <i>seasonal</i>	6

NON-ALCOHOLIC

REFRESHMENTS *Coke, Diet Coke, Sprite, ginger ale, root beer, lemonade, iced tea* 3

ARTISAN WATER *Acqua Panna still, San Pellegrino sparkling* 5

FEATURE WINE POURS

Prisoner Wine Company
Napa, California

"ETERNALLY SILENCED" PINOT NOIR	20
"THE PRISONER" RED BLEND	20
"SALDO" ZINFANDEL	20

OUR COMMITMENT TO YOU

During these uncertain times, we are diligently observing the Ohio Department of Health guidelines as well as adhering to the Ohio Restaurant Promise. We are taking extra precautionary measures to ensure a clean and comfortable environment for our customers to dine and employees to work. We ask that you do the same by staying home if you are unwell.

All indoor and outdoor seating options will comply with the appropriate social distancing and maximum party size guidelines.

Employees will be wearing facial coverings, regularly washing their hands and sanitizing tables and chairs. Hand sanitizer will also be available.

All menus will now be disposable.

