



Appetizers

Calamari | lightly floured calamari served with chipotle aioli 13

Mezzo Bruschetta | crostini topped with roasted sweet peppers, marinated tomatoes, goat cheese and caramelized onions 8

Cozze | P.E.I. mussels steamed with an extra virgin olive oil, white wine, chili tomato sauce 12

Gamberi Arrabiata | sautéed black tiger shrimp in a chili spiced tomato sauce and sea salt 14

Antipasto Misto | marinated grilled eggplant, roasted sweet peppers, prosciutto, marinated mushrooms, stuffed olives and tomatoes topped with fresh bocconcini cheese 13

Peppercorn Beef | peppercorn encrusted 'AAA' beef tenderloin pan seared and topped with caramelized onions and shaved applewood smoked cheddar 15

Springrolls | goat cheese, artichoke and roasted red pepper springrolls served with an avocado chutney, smoked mustard aioli and balsamic reduction 14

Tuna | pan seared sesame encrusted sushi grade Ahi Tuna with a spinach and asiago cheese salad, topped with a mango bell pepper chutney 16

Smoked Salmon | accompanied with white balsamic syrup, red onion slaw, smoked sea salt and peppercorn goat cheese cream 13

Beef Carpaccio | 'AAA' beef tenderloin 'crudo' style served with white truffle honey, soy stained mushrooms and pine nut goat cheese 18

Please mention any allergies to your server

18% gratuity will be added to bills on tables of 10 or more guests



Soup/ Salad

Mixed Green Salad | organic field greens, grape tomatoes, red onions and cucumbers tossed in a white balsamic vinaigrette 6

Spinach Salad | baby spinach leaves tossed with candied almonds, blue cheese and vanilla poached bosc pears in a raspberry ginger vinaigrette 10

Tomato Salad | cherry tomatoes, smoked pancetta, peppercorn spiced goat cheese, basil chili oil and balsamic reduction 13

Mezzo Caesar Salad | smoked pancetta, homemade Caesar dressing, crisp romaine, croutons and parmesan cheese 11

Caprese | cherry tomatoes, basil and fresh bocconcini cheese salad with chili spiced extra virgin olive oil, sea salt and basil pesto 12

Squash Soup | purée of squash and apple, spiced with curry, served with a pistachio croquette and thyme infused Chambord Royale reduction 9

Stracciatella Soup | traditional egg drop and parmesan soup prepared in a home made chicken broth with fresh chives and sun dried tomato oil 7

GIFT CARD/ PROMOTIONAL CARD POLICY

If you have a gift certificate that you would like to use today, please review the following information: only 1 promotional offer, gift card or gift certificate may be used per bill and/or per table regardless of the number of bills requested; not valid with other offers, promotions, gift cards, or gift certificates; not valid on promotional menus or fixed price set menus; all requirements must be fulfilled to be valid.

Please ask your server if you have any questions.

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Pasta

Ravioli | home made ravioli stuffed with roasted butternut squash and mutzu apple in a bacon, sun-dried tomato cream sauce 24

Gnocchi | potato dumplings tossed in a gorgonzola, pecorino, parmesan and asiago cheese cream sauce 23

Tagliatelle | home made egg noodle tossed with mussels, calamari, scallops, and shrimp in a white wine and fresh tomato sauce 25

Fettuccine | homemade fettuccine tossed with chicken, prosciutto, sun-dried tomato and asparagus in a basil pesto blush sauce 21

Whole Wheat Penne | whole wheat penne noodle tossed with baby spinach, chicken, wild mushrooms, asparagus and diced tomato 21

Manicotti | wild mushroom, goat and ricotta cheeses stuffed manicotti in a sambuca blush sauce topped with asiago cheese and white truffle oil 18

Pappardelle | homemade egg noodles tossed with prosciutto, bacon, red onions and Italian sausage in an extra virgin olive oil and egg yolk topped with goat cheese 21

Lobster Penne | penne noodles tossed with red onions, red peppers and black tiger shrimp in a brandy blush sauce crowned with a 6oz lobster tail 34

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Entrée

Osso Bucco | veal shank slowly braised in a red wine, vegetable tomato sauce served over a saffron vegetable risotto 33

Provimi Veal OR Pollo Funghi | pan seared chicken breast or veal scallopini served with a wild mushroom, white truffle cream sauce, served with an apple wood smoked cheddar mash and daily vegetable 26

Veal Saltimbocca | pan seared Provimi veal topped with prosciutto and fontina cheese accompanied with fettuccine in a fresh tomato sauce 26

Pollo Mezzo | bacon wrapped chicken breast stuffed with oven dried cranberries, wild mushrooms and goat cheese with a champagne cream sauce, served with an apple wood smoked cheddar mash and daily vegetable 28

Lamb Shank | braised lamb shank in a bourbon beef stock reduction, with caramelized onions over top of truffle goat cheese mash 28

Beef Tenderloin | pan seared 'AAA' beef tenderloin with a balsamic beef stock reduction, white truffle oil, served with a fresh horseradish mash and wild mushroom ragout 36
(add lobster tail 20)

Stuffed Salmon | shrimp and crab stuffed salmon filet, served over top of mascarpone basmati rice accompanied with a limoncello saffron cream 28

Sea Bass | marinated sea bass pan roasted with a brown sugar balsamic sauce topped with caramelized onions with basmati rice and daily vegetable 36

Ahi Tuna | pan seared sesame crusted sushi grade Ahi Tuna with a mango bell pepper chutney and accompanied with mascarpone basmati rice and daily vegetable 36

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Dinner Menu



Sides

Grilled Vegetables | seasoned grilled vegetables finished with a lemon shallot balsamic marinade 6

Penne Carbonara | guincale, bacon & prosciutto in an egg yolk cream sauce 9

Wild Mushroom Risotto | arborio rice prepared with bacon, wild mushrooms finished with white truffle oil & pecorino cheese 9

Roasted Potatoes | sautéed potatoes finished with white truffle oil & parmesan cheese 5

Sauteed Mushrooms | sautéed wild mushrooms in a soy beef stock reduction 6

Ravioli | home made ravioli stuffed with roasted butternut squash and mutzu apple in a bacon, sun-dried tomato cream sauce 10

Gluten-Free and Celiac Menu

Mixed greens tossed with white balsamic, grape tomatoes, cucumbers and red onions 6

Baby spinach salad tossed with blue cheese, candied almonds and bosc pear in a raspberry vinaigrette 9

Avocado, grilled shrimp, grape tomatoes, romaine lettuce and candied sweet potatoes in a tarragon and sweet corn vinaigrette 14

White rice pasta with a garlic, grape tomato and fresh basil sauce topped with grilled chicken 14

'AAA" Beef tenderloin pan seared over top of fresh horseradish mashed potato paired with an aged balsamic reduction 36

Grilled chicken stir-fry with julienne cut vegetables over top of sweet corn mashed potato topped with goat cheese 19

Vanilla scented crème brulee 9

Gluten and lactose free baked apple pie 9

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