

Mezzo Dinner Menu

Antipasti

House Salad - Assorted greens tossed with tomatos, julianne carrots, onions, garbanzo beans, ricotta cheese with a House Italian dressing	\$5
Meatballs - Served in our Sunday sauce	\$8
Calamari Fritte - Lightly breaded baby squid served with marinara and pepperoncini's	\$9
Portobello Mushroom - Sautéd, baked in cream with four cheeses. Served over raw spinach	\$10
Caprese - Fresh mozzarella di latte, tomatoes, fresh basil, 12 yr old balsamic and extra virgin olive oil	\$12
Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette	\$12
Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil	\$14
Italian Antipasto Salad - (For 2) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing	\$14
Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce	\$14
Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant	\$20

Homemade Soup

Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta	\$7
Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta	\$7

Wood Fire Neapolitan Style Pizza

Additional topping. \$2.00 per item

Margherita - Marinara, fresh basil, mozzarella di latte	\$14
White - Mozzarella, ricotta, lightly seasoned	\$14
The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella	\$14
Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella	\$14
Calabrese - Salami, mozzarella, smoked provolone, hot peppers	\$14
Parma - Prosciutto, mozzarella, sliced figs, marinara	\$14
Mona Lisa - Fresh vegetables with four cheeses, no sauce	\$14

Baked Pasta & Inforno

Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta	\$14
Meat Lasagna - Served with Sunday sauce	\$15
Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara	\$15

Pasta

Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes."	\$15
Fettuccine - House made. Served with Vodka Sauce	\$16
Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella	\$17
Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms spinach and spicy sausage (can substitute sweet sausage)	\$18

ENTREES

SERVED WITH SIDE OF PASTA

Chicken

Piccata - Boneless breast of chicken seared with capers and lemon in a white wine butter sauce	\$17
Parmesan - Breaded chicken breast with marinara and melted mozzarella cheese	\$18

Veal

Piccata - Milk fed veal seared with capers and lemon in a white wine butter sauce	\$22
Milanese - Breaded veal pan fried in olive oil served with lemon wedges	\$22
Parmesan - Breaded veal with marinara and melted mozzarella cheese	\$22

Pork

Tuscan Tenderloin -Seared then cooked in Chianti served with apples cooked in prosecco and asparagus	\$19
Single Bone In Chop or Double Thick Bone in Chop - Frenched, then seared with hot & sweet peppers, wild mushrooms, oregano, garlic and virgin olive oil. (Additional cook time needed for double cut)	\$20
Double Cut	\$24

Fish

Linguine Vongole - Fresh clams. Served with white or red sauce	\$18
Frutti Di Mare - Clams, mussels, calamari, shrimp and fish (Fresh Catch) cooked in a spicy sherry sauce with fresh herbs tossed in linguini	\$22
Salmon - Mediterranean style. Seafood marinara surrounded by clams and mussels	\$22
Fresh Catch - Please see the chalk board for today's selection	Market Price

Steak

Filetto Gorgonzola - Grilled Filet Mignon with a gorgonzola cream sauce topped with crispy pancetta. Served with mashed potatoes and grilled asparagus	5oz \$24
	8oz \$28

Bottled Water & Coca Cola Beverages

Fountain Soda - Ask your server for our available flavors	\$2.50
Unsweetened Passion Fruit Iced Tea or Lemonade	\$2.50
Panna Water - Imported from Italy	\$5
San Pellegrino - Naturally sparkling. Imported from Italy	\$5

Café

Espresso - Italian dark roasted served in a demi tasse	\$3.50
Coffee - Italian dark roast	\$3
Assorted Herbal Teas - Assorted blends	\$3
Cappuccino -Italian coffee with steamed milk	\$4.50

"Trust Me" Dinner Specials & Event Pricing Available

Ask your server or manager for details

Check Our Chalk Board for Daily Specials!

(18% gratuity will be added to all parties of 8 or more unless otherwise agreed upon)

Thank you for visiting, please note that our menu will change occasionally due to seasonal items.

*"Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."