

Mezzo

12 W Bridge St · +16148896100 · Updated: Jan 14, 2026

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APPETIZERS 8

Arancini \$11.00

tomato parmesan crusted risotto, marinara, grana padano

Veal Meatballs \$13.00

parmesan polenta, marinara, herbs

Calamari \$16.00

banana & peppadew peppers, fresh lemon, herb aioli

Caprese Burrata \$16.00

house focaccia, semi-dried tomatoes, basil, arugula tossed in Tuscan herb vinaigrette, aged balsamic & coppa piccante

Truffle Garlic Bread \$12.00

mozzarella, whipped ricotta, garlic-herb butter, truffle, marinara

Mussels \$19.00

1 lb of Prince Edward Island mussels, white wine, smoked lemon vermouth broth, 'nduja sausage, feta, grilled bread

Cheese & Charcuterie Board \$25.00

crostini, seasonal accompaniments

Baked Feta \$15.00

creamy sheep's milk feta, hot pepper honey, fresh thyme, house focaccia, honey crisp apple, celery sticks

SOUPS AND SALADS 7

Wedding Soup AVAILABLE OPTIONS

herbs, pecorino

cup: \$6.00

bowl: \$10.00

Tomato Basil Soup AVAILABLE OPTIONS

crème fraiche, basil

cup: \$6.00

bowl: \$10.00

House Salad \$9.00

mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing

Kale Salad \$14.00

baby kale, quinoa, grapes, cucumber, grana padano, pistachio, champagne vinaigrette

Caesar Salad \$11.00

romaine lettuce, shaved parmesan, peppered cheese crisps, Casear dressing, croutons

Winter Squash & Radicchio Salad **\$14.00**

roasted squash, arugula, pickled fennel, parmesan ranch, grana padano, pistachio, fried squash peels, Tuscan herb vinaigrette, smoked honey drizzle

Salmon Spinach Salad* **\$27.00**

Tuscan spiced salmon, warm pancetta shallot vinaigrette, red onion, cremini mushrooms, fresh tomatoes, smoked bleu cheese crumbles, hardboiled egg, crispy capicola ham

PIZZA 5

Cheese Pizza **\$16.00**

marinara, mozzarella, pecorino romano, herbs

Margherita Pizza **\$18.00**

e.v.o.o., fresh mozzarella & pecorino romano, tomato, fresh basil

Pesto Veggie Pizza **\$18.00**

e.v.o.o., mozzarella, red onion, spinach, tomato, mushrooms, artichoke hearts, roasted garlic head, pesto drizzle

Sausage & Pepper Pizza **\$18.00**

marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion

Tuscan White Pizza **\$19.00**

garlic infused oil, ricotta, mozzarella, coppa piccante, spinach, aged balsamic drizzle

PASTAS 8

Spaghetti & Meatballs **\$21.00**

veal meatballs, marinara, grana padano, herbs

Eggplant Parmesan **\$23.00**

breaded eggplant, spaghetti marinara, mozzarella, ricotta, herbs

Sausage & Farfalle **\$24.00**

Italian sausage, spinach, onions, tomato, vodka sauce

Lasagna **\$24.00**

Italian sausage ragu, marinara, bechamel, herbed ricotta, mozzarella

Gnocchi **\$28.00**

braised beef short ribs, tomato cream, parmesan, basil

Pappardelle Bolognese **\$23.00**

slow simmered beef ragu, grana padano

Carbonara **\$24.00**

black pepper fettuccine, smoked pancetta, peas, onion, pecorino romano, egg, pink pepper

Blackened Shrimp Tortellini **\$28.00**

four cheese tortellini, asparagus, semi-dried tomatoes, creamy beef broth sauce

ENTREES 6

Mezzo Chicken	\$25.00
crispy fried chicken breast, ricotta, mozzarella, spaghetti, tomato cream, fresh herbs	
Veal Marsala	\$34.00
pan-fried veal cutlet, farfalle pasta, savory mushroom marsala sauce	
Winter Scallop Risotto	\$34.00
sweet potato risotto, pan-seared scallops, butternut squash, spinach, harissa oil, chives	
Roasted Salmon*	\$30.00
asparagus, roasted potatoes, white wine compound butter, aged balsamic	
12 oz. Hand Cut Prime New York Strip*	\$52.00
horseradish glazed carrots, roasted potatoes, side of housemade Worcestershire	
6 oz. Filet Mignon*	\$49.00
horseradish glazed carrots, roasted potatoes, side of housemade Worcestershire	

SIDES 6

Roasted Potatoes	\$6.00
Asparagus	\$6.00
Roasted Wild Mushroom Medley	\$10.00
Roasted Balsamic Glazed Carrots	\$8.00
Parmesan Risotto	\$7.00
Veggie Noodles	\$6.00

COCKTAILS 10

Pomegranate Martini	\$14.00
High Bank Vodka, Pama Pomegranate Liqueur, lemon simple syrup	
Empress 75	\$12.00
Empress Indigo Gin, La Marca Prosecco, lemon simple syrup, lemon twist	
Mezzo Manhattan	\$17.00
Maker's Mark Bourbon, Nonion Amaro, cocoa bitters, Luxardo Cherry garnish	
Honey Spiced Old Fashioned	\$13.00
High West Bourbon, housemade honey jalapeño syrup, garnished with a jalapeño	
Cranberry Margarita	\$14.00
THG Brand's Single Barrel Patrón Reposado, Aperol, agave nectar, lime, cranberry, cinnamon sugar rim, orange slice	
Evergreen Paloma	\$15.00
THG Brand's Single Barrel Patron Reposado, lime, citrus soda, lime wheel	

Stone Fruit Mule **\$14.00**

OYO Stone Fruit Vodka, peach simple syrup, lime, ginger beer

CelloDrops **\$13.00**

choose Lemon, Lime, or Grapefruit - Noble Cut Cello, Citron Vodka, citrus simple syrup, orange bitters

Mezzo Sangria **AVAILABLE OPTIONS**

choose Red, White, Peach, or Berry - housemade, hints of fresh fruit & bubbly

Glass: \$10.00

Pitcher: \$36.00

Mezzo Mocktail: Blueberry Fizz **\$10.00**

housemade blueberry tea simple syrup, lemon, soda, cranberry juice float, rosemary sprig

BUBBLY 4

Chateau Ste. Michelle Brut Rosé Luxe **\$12.00**

La Marca Prosecco **\$12.00**

J Vineyards Cuvée 20 NV Brut **\$24.00**

Veuve Clicquot Brut Champagne **\$28.00**

WHITE & ROSÉ WINES 11

La Jolie Fleur Rosé **AVAILABLE OPTIONS**

Glass: \$10.00

Quartino: \$15.00

Bottle: \$40.00

EOS Moscato **AVAILABLE OPTIONS**

Glass: \$10.00

Quartino: \$15.00

Bottle: \$40.00

A to Z Riesling **AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$17.00

Bottle: \$44.00

Nobilo Sauvignon Blanc **AVAILABLE OPTIONS**

Glass: \$10.00

Quartino: \$15.00

Bottle: \$40.00

Whitehaven Sauvignon Blanc **AVAILABLE OPTIONS**

Glass: \$14.00

Quartino: \$21.00

Bottle: \$56.00

Saldo Chenin Blanc**AVAILABLE OPTIONS**

Glass: \$13.00

Quartino: \$20.00

Bottle: \$52.00

Le Rime Pinot Grigio**AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$17.00

Bottle: \$44.00

Terlato Colli Orientali del Frioli Pinot Grigio**AVAILABLE OPTIONS**

Glass: \$14.00

Quartino: \$21.00

Bottle: \$56.00

Chateau St. Michelle Chardonnay**AVAILABLE OPTIONS**

Glass: \$10.00

Quartino: \$15.00

Bottle: \$40.00

J Vineyards Chardonnay**AVAILABLE OPTIONS**

Glass: \$14.00

Quartino: \$21.00

Bottle: \$56.00

Velenosi Verdicchio**AVAILABLE OPTIONS**

Glass: \$14.00

Quartino: \$21.00

Bottle: \$56.00

RED WINES 14**Hahn Pinot Noir****AVAILABLE OPTIONS**

Glass: \$10.00

Quartino: \$15.00

Bottle: \$40.00

Erath Resplendent Pinot Noir**AVAILABLE OPTIONS**

Glass: \$14.00

Quartino: \$21.00

Bottle: \$56.00

Francis Ford Coppola Diamond Series Merlot**AVAILABLE OPTIONS**

Glass: \$11.00

Quartino: \$17.00

Bottle: \$44.00

Nevio Montepulciano**AVAILABLE OPTIONS**

Glass: \$12.00

Quartino: \$18.00

Bottle: \$48.00

Imagery Estate Cabernet Sauvignon

AVAILABLE OPTIONS

Glass: \$10.00
Quartino: \$15.00
Bottle: \$40.00

William Hill Cabernet Sauvignon

AVAILABLE OPTIONS

Glass: \$12.00
Quartino: \$18.00
Bottle: \$48.00

Smith & Hook Cabernet Sauvignon

AVAILABLE OPTIONS

Glass: \$15.00
Quartino: \$22.00
Bottle: \$60.00

Alamos Malbec

AVAILABLE OPTIONS

Glass: \$10.00
Quartino: \$15.00
Bottle: \$40.00

Boneshaker Old Vine Zinfandel

AVAILABLE OPTIONS

Glass: \$13.00
Quartino: \$20.00
Bottle: \$52.00

Da Vinci DOCG Chianti

AVAILABLE OPTIONS

Glass: \$10.00
Quartino: \$15.00
Bottle: \$40.00

Malgra Nebbiolo

AVAILABLE OPTIONS

Glass: \$14.00
Quartino: \$21.00
Bottle: \$56.00

Allegrini DOC Valpolicella

AVAILABLE OPTIONS

Glass: \$12.00
Quartino: \$18.00
Bottle: \$48.00

Listra Red Blend

AVAILABLE OPTIONS

Glass: \$14.00
Quartino: \$21.00
Bottle: \$56.00

Il Poggione Toscana Rosso

AVAILABLE OPTIONS

Glass: \$15.00
Quartino: \$22.00
Bottle: \$60.00

Budweiser	\$6.00
Bud Light	\$6.00
Michelob Ultra	\$6.00
Yuengling	\$6.00
Miller Lite	\$6.00
Blue Moon	\$6.00
Peroni	\$7.00
Stella Artois	\$7.00
Corona Extra	\$7.00
Guinness	\$7.00
Columbus Brewing Company IPA	\$8.00
Sierra Nevada Pale Ale	\$8.00
Rhinegeist Seasonal	\$8.00

CIDERS & SELTZERS ²

Rhinegeist Zappy Cidergeist	\$8.00
High Noon Hard Seltzer	\$8.00
Watermelon, Peach, Pineapple, Tequila Lime	

NON-ALCOHOLIC ⁴

Refreshments	\$4.00
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea	
San Pellegrino Sparkling Water	\$6.00
Coffee	AVAILABLE OPTIONS
Solstice Roasters - Brazil Santos or Luna Decaf	\$6.00
	\$8.00
Hot Tea	\$5.00

PIZZAS ⁵

Cheese Pizza	\$16.00
marinara, mozzarella, provolone, pecorino romano, herbs	
Sausage & Pepper Pizza	\$18.00
marinara, mozzarella, provolone, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion	

Pesto Veggie Pizza **\$18.00**

e.v.o.o., mozzarella, red onion, spinach, tomato, mushrooms, artichoke hearts, roasted garlic head, pesto drizzle

Margherita Pizza **\$18.00**

e.v.o.o., fresh mozzarella & pecorino romano, tomato, fresh basil

Tuscan White **\$19.00**

garlic infused oil, ricotta, mozzarella, prosciutto, spinach, aged balsamic drizzle

SOUPS & SALADS 6

Wedding Soup **AVAILABLE OPTIONS**

herbs, pecorino

cup: \$6.00

bowl: \$10.00

Tomato Basil Soup **AVAILABLE OPTIONS**

crème fraiche, basil

cup: \$6.00

bowl: \$10.00

House Salad **\$9.00**

mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing

Caesar Salad **\$11.00**

romaine lettuce, shaved parmesan, peppered cheese crisps, Casear dressing, croutons

Winter Squash & Radicchio Salad **\$14.00**

arugula, roasted squash, pickled fennel, parmesan ranch, grana padano, Tuscan herb vinaigrette, pistachio, fried squash peels, smoked honey drizzle

Salmon Spinach Salad* **\$27.00**

Tuscan spiced salmon, warm pancetta shallot vinaigrette, red onion, cremini mushrooms, fresh tomatoes, smoked bleu cheese crumbles, hardboiled egg, crispy capicola ham

PICK TWO COMBOS 2

Soup & Salad **\$14.00**

cup of Wedding Soup or Tomato Basil Soup with House Salad or Caesar Salad

Soup/Salad & Sandwich **\$17.00**

cup of Wedding Soup, Tomato Basil Soup, House Salad, or Caesar Salad with half Meatball Sub or half Fried Eggplant Sub

SANDWICHES 4

Pesto Grilled Cheese **\$16.00**

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

Meatball Sub **\$16.00**

veal meatballs, marinara, mozzarella, herbs, parmesan fries

Mezzo Chicken Sub **\$17.00**
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

Veal Parmesan Sandwich **\$19.00**
pan-fried veal cutlet, housemade focaccia, garlic infused oil, marinara, mozzarella, parmesan fries

SALADS 3

House Salad **\$9.00**
mixed greens, cucumber, carrots, semi-dried tomatoes, choice of dressing

Kale Salad **\$12.00**
quinoa, red grapes, cucumber, pistachio, champagne vinaigrette

Winter Squash & Radicchio Salad **\$14.00**
arugula, roasted squash, pickled fennel, Tuscan herb vinaigrette, pistachio, fried squash peels, smoked honey drizzle

DESSERT 3

Apple Pie Cake **\$14.00**
warm spiced almond cake topped with apple pie filling, served with a scoop of vanilla coconut almond gelato

Seasonal Sorbet **\$8.00**

Vanilla Coconut Almond Gelato Scoop **\$6.00**

EATS 7

Rocky Road Delight **\$13.00**
dark chocolate panna cotta, marshmallow and whipped cream, chopped chocolate, cashew brittle

Lemon Bar **\$12.00**
graham cracker crust, blueberry compote, powdered sugar

Apple Pie Cake **\$14.00**
warm spiced almond cake topped with apple pie filling, served with scoop of vanilla gelato

Tiramisu **\$12.00**
lady fingers, coffee, mascarpone, cocoa

Gelato Spumoni **\$14.00**
classic trio of cherry, pistachio, & chocolate gelatos

Gelato Scoop **\$6.00**
select vanilla, cherry, pistachio, or chocolate

Seasonal Sorbet **\$8.00**

DRINKS 5

Caffè Mezzo	\$10.00
amaretto, frangelico, cocoa bitters, coffee	
Caffè Bianco	\$11.00
Bailey's Irish Cream, housemade spiced maple liqueur, coffee	
Honey Vanilla Affogato	\$14.00
OYO Barrel Finished Honey Vanilla Bean Vodka, french press coffee, vanilla gelato	
Chocolate Martini	\$12.00
Pinnacle Whipped Vanilla Vodka, Mozart Dark Chocolate Liqueur, Bailey's, Creme de Cocoa	
Noble Cut Cello Flight	\$20.00
trio of Limoncello, Limecello, and Grapefruitcello by Noble Cut Distillery	

HALF-OFF PIZZAS 3

Cheese Pizza	\$8.00
marinara, mozzarella, pecorino romano, herbs	
Margherita Pizza	\$9.00
e.v.o.o., fresh mozzarella & pecorino romano, tomato, fresh basil	
Sausage & Pepper Pizza	\$9.00
marinara, mozzarella, Italian sausage, pepperoni, banana peppers, peppadew peppers, red onion	

ENTRÉES 7

Cheese Pizza	\$7.00
Hand Breaded Chicken Tenders	\$9.00
with french fries	
Grilled Cheese	\$8.00
with tomato basil soup	
Mac & Cheese	\$7.00
Spaghetti & Meatball	\$10.00
Lasagna	\$12.00
Build-a-Pasta	\$7.00
select a pasta, sauce, and add-ons	

BEVERAGES 2

Soda	
Coke, Diet Coke, Sprite, root beer, ginger ale	
Milk, Juice, Lemonade	

ADD DESSERT 1

Housemade Gelato Scoop

\$6.00

vanilla, cherry, pistachio, or chocolate