

MEZZO

Throughout the many regions of Italy, the distinctive cuisine of its people shines through in a wide range of dining customs, cooking styles, and local ingredients -- it is a history of sights, sounds, smells, and flavors that conjure up memories and feelings of joy. It is this connection that inspires our passion for what we eat and with whom we eat.

In partnership with local purveyors and PA farmers, Mezzo strives to capture the spirit of this simple and inspired fare. We opt for quality over decoration, and a setting with the casual comfort of home. Our hope is that you love our food and the pleasure of good company.



A TOVOLA NON S'INVECCHIA

AT A TABLE WITH FRIENDS AND FAMILY, ONE DOES NOT AGE.

Prices marked are cash prices. Credit card purchases are subject to a processing fee.

Parties of 6 or more will automatically acquire a 20% service charge.

Bar Menu

Cocktails

Orhcard Manhattan 16
Rye Whiskey, Orchard Fruit Liqueur,
Lemon Bitters

Cinnamon Old Fashioned 14
Bourbon, Cinnamon, Bitters

Cran-Apple Mojito 13
Crown Apple, Cranberry, Lime, Mint

Espresso Martini 13
Vodka, Coffee, Vanilla

White Cranberry Margarita 12
Tequila, White Cranberry, Lime

Mocktails

NA Moscow Mule 6
Lime, Ginger Beer, Simple

NA White Cranberry Margarita 6
White Cranberry, Sours, Simple

Bottles/Cans

Michelob Ultra 6

Bell's Two Hearted IPA 6

White Claw 6

Coors Light 6

Miller Lite 5

Bud Lite 5

Yuengling 6

Stella Artois 6

Wine by the Glass

Rosso

Cabernet, Carmel Road 13 / 65
California, USA 2020

Chianti, Lilliano 18 / 85
Italy 2021

Pinot Noir, Cambria 14 / 50
Anderson Valley, USA 2020

Montepulciano, Talamonti 16 / 65
Italy 2019

Bianco

Chardonnay, Cambria 13 / 60
Santa Maria Valley, USA 2021

Sauvignon Blanc, Yealand's 14 / 60
New Zealand 2020

Pinot Grigio, Benvolio 9 / 36
Italy 2021

Riesling, Essence 12 / 47
Germany 2021

Reserve Wine List

Rosso

Cabernet Sauvignon:

- 2016 Laurel Glen, Sonoma \$300
- 2017 Trione Block 21, CA \$210
- 2019 Duckhorn, Napa, CA \$140
- 2017 Long Meadow Ranch, Napa, CA \$115
- 2020 Twenty Rows, Napa, CA \$80

Pinot Noir:

- 2019 Juggernaut, Russian River Valley \$85
- 2017 Chris James Estate, Willamette Valley \$75

Blend:

- 2016 Roca Di Frassinello, Toscana, IT \$205
- 2019 Justin Savant, CA \$200
- 2018 Trefethen Dragon's Tooth, Napa, CA \$140
- 2017 Trione Henry's Blend, CA \$140
- 2018 Phantom Red Blend, CA \$75
- 2019 Sette Vigne, IT \$70
- 2019 Ancient Peaks Renegade, Paso Robles, CA \$70

Nebbiolo:

- 2018 Vietti Barolo, Piedmont, IT \$180
- 2018 "Marcarini" Barbaresco, Rivetto Piedmont, IT \$170
- 2017 Giovanni Rosso, Barolo \$120

Sangiovese:

- 2017 Poggio Salvi Brunello, Tuscany \$200
- 2014 Castel Giocondo, Moltacino, \$190
- 2017 Casanova Di Neri Brunello, Montalciano IT \$180
- 2017 Tenuta Perano Chianti Classico Riserva, Italy \$120

Zinfandel:

- 2019 Rombauer, Lodi, CA \$130
- 2018 Ancient Peaks, Paso Robles, CA \$70

Other Varietals:

- 2019 Bertani Amarone, Italy \$220
- 2017 Bouquet Monbrison-Bordeaux, Margaux \$125
- 2020 Tenuta Tascante 'Ghiaia Nera' Etna Rosso \$80
- 2014 Aramis Shiraz, AU \$60

Bianco

Chardonnay:

- 2020 Rombauer, CA \$150
- 2020 La Crema, CA \$65
- 2021 Cambria, CA \$65

Pinot Grigio:

- 2022 Benvolio Pinot Grigio, IT \$50

Other Varietals:

- 2021 Frescobaldi Pomino Bianco, IT \$90

Rosé

- 2021 Alie, Tuscany \$75
- 2021 Justin, Central Coast \$75
- 2021 The Pale, France \$65
- 2021 Tattoo Girl, Columbia Valley \$65



Charcuterie

Meat & Cheese Board

small (3 meats, 2 cheese) **28** | large (5 meats, 3 cheeses) **39**

Includes Chef's Selections of House Cured Charcuterie and Cheeses.

Cheese Board **MKT**

Chef's Selection of Cheeses

Small Plates

Johnny Cake 15

House Cured and Smoked Salmon, Heritage Heirloom Blue Cornmeal, Fresh Spring Slaw, with a Garlic Buffalo Remoulade

Scallops 20

Creamy Polenta, Braised Kale, and Bacon Gastrique

Candied Berkshire Pork Belly 18

With Jalapeno

Garlic Shrimp 17

Garlic and Espelette Butter Sauce, Grilled Housemade Bread

Papas Bravas 10

Crispy Fingerling Potatoes, and a Smokey Bravas Sauce

Endless Bread Basket

\$5 per two people

House Made Bread, Honey Butter, Infused Olive Oil

Bruschetta Del Giorno **MKT**

Chef Selected Bruschetta

Preserve Plate 13

Marinated Olives 8

Salads

Family Style Available for \$10 Extra

Pinot Grigio Caesar Salad 13

House Croutons, Parmigiano Reggiano, Romaine, Pinot Grigio Caesar Dressing

Early Harvest Salad 14

Crispy Leeks and Garlic, Mesclun Greens, Toasted Nuts, Peas, Radish, Asparagus, Champagne Vinaigrette

Mushroom Salad 13

Shaved Mushrooms, Peas, Pickled Shallots, Arugula, Fresh Picked Herbs, Grilled Lemon Vinaigrette

Chopped Salad 12

Mixed Greens, Seasonal Chopped Vegetables, Smoked Blue Cheese Crumbles, Red Wine Vinaigrette



**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.*



Pizza

Formaggio 19

Tomato Sauce, Mozzarella, Mild Provolone, Parmigiano Reggiano, Ricotta, Pecorino Romano

Prosciutto 24

Apples, Prosciutto, Arugula, Smoked Blue Cheese, Parmigiano Reggiano, Herb Infused Extra Virgin Olive Oil

Chicken Cacciatore 20

Chicken Confit, Bell Peppers, Red Onion, Garlic, Mozzarella and Mild Provolone, Tomato Sauce

Margherita 18

Fresh Basil, Fresh Tomatoes, Fresh Mozzarella, Garlic Oil, Maldon Salt

Cacio e Pepe 18

Black Pepper, Garlic Oil, Pecorino Pepato, Mozzarella and Mild Provolone

Pepperoni 19

Pepperoni, Mozzarella Provolone Blend

House Sausage 19

House Sausage, Mozzarella Provolone Blend

*Add-Ons

arugula, egg, anchovies, or pepperoncini +3
bacon, pepperoni or house sausage +4

Meat

Dry Aged New York Strip

6oz 28 12oz 48

Crispy Fingerling Potatoes, Asparagus, Bordelaise Sauce, and a Savory Butter Sauce

Pork Osso Bucco 32

with a Verde Jus, Risotto de Pecora, Crispy Prosciutto, Pickled Shallots

Chicken Afritada

½ Chicken 28 Whole Chicken 39

Spiced Tomato Sauce with Carrots, Potatoes, Peas, and Peppers

Seafood

Fish of the Day MKT

Chef's Fish Special

Crusted Salmon 28

Salmon Breaded with Smoked Salmon Johnny Cake and Braised Red Cabbage

Vegetarian

Marsala Braised King Trumpet

Mushroom 27

Spring Vegetable Risotto, Herb Oil

Grilled Eggplant Napoleon 28

Burrata Cheese, Arugula Salad, Caponata Sauce, Fresh Herbs, Pickled Tomatoes

Pasta

(Individual or Family Style Available)

Short Rib Ragù 31

Fresh House Made Pappardelle, Lamagna Ricotta, Herb Oil, Parmigiano Reggiano

Cacio e Pepe 22

Spaghetti, Sicilian Pecorino Pepato, Parmigiano Reggiano Broth

Seafood Agliolio 31

Shrimp, Scallops, Crab, Spaghetti, Agliolio Sauce

Bolognese Blanko 28

Chopped Dry Aged New York Strip, Ground Prime Beef Shoulder, Spring Vegetables, Rigatoni, White Wine Butter Sauce

Rigatoni ala Vodka 20

Spicy Vodka Sauce, Fresh Basil

GF - Gluten Free Pasta Available for Substitution



Dessert

Lemon Mascarpone Cheesecake 12
Pretzel Crust, Berry Coulis

Gelato Flight 10
Three Scoops of Vanilla Gelato with Chef Paired Sauces and Toppings

Mezzo's Tiramisu 13
Lady Finger and Pistachio Dust, Espresso and Cocoa Whip, Chocolate Crisp

We're Committed To Sustainability & Fresh Quality

A Note from Chef Jared:

In Mezzo's kitchen, we take immense pride in our commitment to craftsmanship and sustainability, evident in every aspect of our menu. From crafting fresh pasta in-house to curing our own meats, pickling and fermenting with care, and baking fresh bread daily, each dish is a testament to our dedication to quality and tradition. Our philosophy extends beyond the kitchen, as we embrace a no food waste ethos, ensuring that every byproduct finds purpose. Moreover, we're honored to contribute to our community by donating all surplus food whenever possible. We hope you enjoy your experience at Mezzo and that you can taste the difference in our food that is made with love and care.

