



Appetizers

Calamari | lightly floured calamari served with a sweet pepper and chipotle aioli and frisee salad 12

Mezzo Bruschetta | crostini topped with roasted sweet peppers, marinated tomatoes, goat cheese, caramelized onions and a white balsamic basil syrup 6

Cheese | selection of artisan cheeses accompanied with Port wine reduction, candied apple and toast points 16

Cozze | P.E.I. mussels steamed with an extra virgin olive oil, white wine, chili tomato sauce 9

Gamberi Arrabiata | sautéed black tiger shrimp in a chili spiced tomato sauce served with a garlic and extra virgin olive oil toast point 12

Antipasto Misto | marinated grilled eggplant, roasted sweet peppers, prosciutto, marinated mushrooms, stuffed olives and tomatoes topped with fresh bocconcini cheese 12

Peppercorn Beef | peppercorn encrusted 'AAA' beef tenderloin pan seared and topped with caramelized onions and shaved applewood smoked cheddar 14

Springrolls | goat cheese, artichoke and roasted red pepper springrolls served with an avocado chutney, smoked mustard aioli and balsamic reduction 11

Tuna | pan seared sesame encrusted sushi grade Ahi Tuna with an arugula and asiago cheese salad, topped with a mango bell pepper chutney 15

Foie Gras | pan seared and served with goat cheese cornbread, smoked kosher salt, port wine reduction and candied leek 16

Stuffed Mushroom | mixed vegetable stuffed mushrooms topped with an asiago cream sauce and roasted red pepper aioli 7

Sausage & Peppers | spicy Italian sausage mixed with roasted red peppers, wild mushrooms in a fresh tomato basil served open face on a garlic and asiago cheese crostini 9



Soup/ Salad

Mixed Green Salad | mixed greens, ripened tomatoes, red onions and cucumbers tossed in a white balsamic vinaigrette 6

Asparagus Salad | mixed greens, pistachios and fresh mango tossed in a honey shallot balsamic with a grilled prosciutto asparagus bundle 8

Spinach Salad | baby spinach leaves tossed with candied almonds, blue cheese and vanilla poached bosc pears in a raspberry ginger vinaigrette 8

Tomato Salad | tower of beefsteak tomato, smoked pancetta, peppercorn spiced goat cheese, basil chili oil, frisee salad and balsamic reduction 9

Mezzo Caesar Salad | smoked pancetta, homemade Caesar dressing, crisp romaine, toast points and parmesan cheese 8

Caprese | tomato, basil and fresh bocconcini cheese salad with chili spiced extra virgin olive oil and aged balsamic frisee salad 9

Shrimp Salad | mixed greens tossed with dried cranberries, toasted almonds and grilled shrimp in a pineapple dressing topped with goat cheese 12

Tomato Soup | puree of vine ripened tomatoes with toasted croutons, warm goat cheese, balsamic reduction and toasted pancetta 7

Squash Soup | purée of squash and apple, spiced with curry, served with a pistachio croquette and thyme infused Chambord Royale reduction 7

Stracciatella Soup | traditional egg drop and parmesan soup prepared in a home made chicken broth with fresh chives and sun dried tomato oil 5



Pasta

Penne | penne noodle tossed in a garlic and extra virgin olive oil with toasted breadcrumb and parmesan cheese 11

Ravioli | home made ravioli stuffed with roasted butternut squash and mutzu apple in a bacon, sun-dried tomato cream sauce 21

Gnocchi | potato dumplings tossed in a white wine pesto tomato sauce or 4 cheese cream sauce 15

Rigatoni | short noodle tossed with 'AAA' beef tenderloin, bacon, sweet peppers and wild mushrooms in a brandy gorgonzola blush sauce 19

Fettuccine Nero | squid ink fettuccine noodle tossed with mussels, calamari, scallops, shrimp and salmon in a fresh tomato white wine sauce 22

Lobster Penne | penne noodles tossed with shrimp, sweet peppers and red onions in a brandy blush sauce and topped with a butter braised 6 oz lobster tail 29

Fettuccine | homemade fettuccine tossed with chicken, prosciutto, sun-dried tomato and asparagus in a basil pesto blush sauce 17

Capellini | capellini noodles tossed with shrimp and baby spinach in white wine fresh tomato 15

Whole Wheat Penne | whole wheat penne noodle tossed with baby spinach, wild mushrooms, asparagus and diced tomato topped with grilled chicken 17

Manicotti | wild mushroom, goat and ricotta cheeses stuffed manicotti in a sambuca blush sauce topped with asiago cheese and white truffle oil 16

Timballo | homemade fresh cut noodles tossed with prosciutto, bacon, red onions and Italian sausage in an extra virgin olive oil and egg yolk topped with goat cheese 18



Entrée

Osso Bucco | veal shank slowly braised in a red wine, vegetable tomato sauce accompanied with a saffron vegetable risotto 26

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 asparagus 23

Veal Saltimbocca | pan seared Provimi veal topped with prosciutto and fontina cheese accompanied with fettucine in a fresh tomato sauce 22

Duck | deconstructed female duck breast with vanilla scented sweet potato, candied garlic, dried cranberry port jus 25

Pollo Mezzo | bacon wrapped chicken breast stuffed with oven dried cranberries, wild mushrooms and goat cheese with a champagne cream sauce, served with a apple wood smoked cheddar mash 25

Australian Lamb | grilled Australian lamb marinated in fresh herbs served with wild mushroom risotto finished with white truffle oil, smoked pancetta and kosher salt 36

Beef Tenderloin | pan seared 'AAA' beef tenderloin with a balsamic beef stock reduction with white truffle oil, served with an apple wood smoked cheddar mash and wild mushroom bacon ragout 35
(add Foie Gras \$9)

Salmon | shrimp and crab stuffed salmon filet, served over top of mascarpone basmati rice accompanied with a limoncello saffron emulsion 25

Sea Bass | pan roasted marinated Chilean sea bass, caramelized onions, balsamic reduction, arugula salad on top of mascarpone basmati rice 34

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

Add a 6 oz lobster tail to any entrée (Market Price)