

BREAD

PIZZA FOCACCIA

ROSEMARY + OLIVE OIL **OR** GARLIC PUREE **9** add cheese **4**

SHARE PLATES / ENTREES

ARANCINI (4) rice balls filled with tomato, basil + asiago cheese, basil mayonnaise **(v) 16**

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil **(v) E 16 | M 30**

PIZZA BRUSCHETTA garlic pizza bread, diced tomatoes, mozzarella, fresh basil, reduced balsamic **(v) 16**

NATURAL OYSTERS fresh lemon **3.5 each**

CRESCINTINE deep fried italian flat bread, freshly sliced prosciutto, straciatella 'creamed mozzarella' **16**

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini 'rice balls, pickled red onion, eggplant sott'olio, ciabatta rolls **34 extra person 17**

SALADS

CALAMARI shallow fried calamari, tomato, celery, parsley, almond + black olive powder **23**

CAPRESE tomatoes, mozzarella, fresh basil, balsamic glaze **(v) 18 add prosciutto 5**

CHICKEN pan seared + sliced chicken breast fillet, rocket lettuce, semi dried tomatoes, chickpeas, asparagus, dried shallots **25**

PASTA gluten free pasta available **ADD 4 + receive a gluten free roll**

RIGATONI napoli sauce, fresh mozzarella, parmesan cheese **(v) 22**

HOUSE MADE TORTELLINI filled with spiced pumpkin + ricotta, walnut + onion cream, hazelnuts + butter glaze **(v) 26**

LINGUINE traditional bolognese, parmesan cheese **24**

HOUSE MADE GNOCCHI napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese **24**

FETTUCINE braised lamb shoulder ragu, parmesan cheese **26**

LINGUINE prawns, calamari, zucchini, white wine, garlic + chilli **29**

PASTA SPECIAL please consult your waiter

STONE FIRED PIZZA 30 cm (6 large slices) (DINNER ONLY)

MARGHERITA tomato, mozzarella, basil **(v) 17**

THREE VEG mozzarella, roasted pumpkin, eggplant, zucchini, dried oregano, goats cheese **(v) 20**

MR SILVIO tomato, mozzarella, mild sopressa salami **20**

PARMA tomato, mozzarella, freshly sliced prosciutto, shaved parmesan, rocket leaves **24**

CALABRIA tomato, mozzarella, caramelised red onions with chilli + garlic, hot sopressa salami, kalamata olives **24**

MEZZO CAPRICCIOSA tomato, mozzarella, champagne ham, mushroom, artichokes, fresh ricotta **24 NO HAM (V) 20**

MAINS

BARRAMUNDI FILLET condiment of the day; please consult your waiter **32**

VEAL SCHNITZEL cabbage, red onion, tomato + parmesan coleslaw **30**

ROLLED CHICKEN BREAST prosciutto wrapped, filled with seeded mustard + herb mousse, broccoli puree, carrots **33**

CRISPY SKINNED PORK BELLY 34

SLOW COOK BEEF CHEEK 34

AGED PORETERHOUSE 200gr 34 300gr 44

all served with potato puree, green beans, jus

ON THE SIDE all 9

ROAST POTATO WEDGES

FRIES

GREEN BEANS toasted breadcrumbs

ROCKET SALAD parmesan

ITALIAN COLESLAW cabbage, fennel, tomato + parmesan

DESSERT all 14

SEMIFREDDO toblerone chocolate, mixed nut base, raspberry sauce

PANNACOTTA honey, lime + yoghurt, in season fruit

CLASSIC TIRAMISU

GELATI + SORBETS house made selection **(4 scoops)**

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