

SHARE PLATES / ENTREES / QUICK BITES

garlic baguette garlic butter **9** (4 pieces)

arancini (4 pieces) rice balls filled with tomato, basil + asiago cheese, basil mayonnaise (v) **18**

eggplant parmigiana layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v) **18**

meatballs (4) beef + pork, potato puree, napoli sauce, parmesan, parsley **16**

calamari dusted in spiced semolina, shallow fried, rocket lettuce, aioli **18**

grazing selection for 2 cured meats, italian cheeses, arancini, olives, pickled red onion, eggplant sott'olio, ciabatta dinner rolls **44** extra person **22**

PASTA *gluten free spiral pasta available*

penne napoli napoli sauce, fresh mozzarella, parmesan cheese (v) **24**

gnocchi mushroom button, field and porcini mushroom ragu, cream, pecorino cheese (v) **26**

orechiette eggplant small shell pasta, oven roasted diced eggplant, napoli sauce, fresh ricotta (v) **24**

linguine hot salami napoli sauce, caramelised red onions with chilli + garlic, hot sopressa salami, pecorino cheese **25**

penne chicken paprika marinated chicken breast, roasted pumpkin, cream, parmesan cheese **27**

orechiette sausage small shell pasta, pork + fennel sausage, broccoli puree + florets, diced anchovies **25**

linguine bolognese traditional veal + beef bolognese, parmesan **25**

fettucine lamb braised lamb shoulder, 'napoli' tomato salsa, parmesan cheese **28**

If you have a food allergy, please disclose this information to staff.

We will do our best to provide the necessary information

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PLEASE SCROLL DOWN FOR PRE THEATRE MENU

MAIN COURSES

barramundi fillet carrot + anise puree, diced tomato, corn, capsicum + basil salad, spring asparagus **34**

crumbed veal schnitzel white + red cabbage, carrot, tomato + parmesan coleslaw **32**

rolled chicken breast prosciutto wrapped, filled with seeded mustard + herb mousse, cous cous, cauliflower florets, jus **34**

beef cheek slow cooked, potato puree, green beans, jus **34**

aged porterhouse 250gr 36 OR **aged rib eye 350gr 44**
both steaks served with steak fries, green beans, jus

ON THE SIDE all 9

french fries

green beans marinated goat's cheese

caprese salad tomatoes, mozzarella, fresh basil, balsamic glaze

rocket + shaved parmesan salad

DESSERT

semifreddo toblerone flavoured, hazelnuts + almonds, raspberry sauce **14**

pannacotta honey, lime + yoghurt, blueberry syrup **14**

tiramisu **14**

PRE THEATRE EXPRESS SHARED \$34 PP

PERFECT FOR ALL OUR PRE THEATRE GUESTS

receive all items for a minimum of 2 guests

entertainment card discount available on full priced a la carte menu only

GRAZING SELECTION FOR 2 cured meats, italian cheeses, arancini rice balls, pickled red onion, eggplant sott'olio, ciabatta dinner rolls

PLUS

EGGPLANT PARMIGIANA layered fried eggplant, napoli sauce, mozzarella + parmesan, basil (v)

CALAMARI SALAD semolina dusted + shallow fried, rocket lettuce, aioli

THEATRE DISTRICT PACKAGED OFFER

available PRIOR TO 7PM every night

select an entree + main **OR** main + dessert **OR** enjoy all three courses from the menu below
entertainment card discount available on full priced a la carte menu only

2 courses \$36 or 3 courses \$46

with the gnocchi mushroom, penne chicken **OR** fettucine lamb ragu as your main course

2 courses \$45 or 3 courses \$55

with the barramundi, chicken or beef cheek as your main course

SHARE PLATES / ENTREES

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

eggplant parmigiana layered fried eggplant, napoli sauce,
mozzarella + parmesan, basil (v)

calamari semolina dusted + shallow fried, rocket lettuce, aioli

grazing selection for 2 cured meats, italian cheeses, arancini,
pickled red onion, eggplant sott'olio, ciabatta rolls

CHOICE OF MAIN COURSE

gnocchi mushroom button, field and porcini mushroom ragu,
cream, pecorino cheese (v)

penne chicken paprika marinated chicken breast, roasted pumpkin,
cream, parmesan cheese

fettucine lamb braised lamb shoulder, 'napoli' tomato salsa, parmesan cheese

barramundi fillet carrot + anise puree, diced tomato, corn,
capsicum + basil salad, asparagus

rolled chicken breast prosciutto wrapped, filled with seeded mustard + herb mousse,
cous cous, cauliflower florets, jus

beef cheek slow cooked, potato puree, green beans, jus

DESSERTS

semifreddo toblerone flavoured, hazelnuts + almonds, raspberry sauce

pannacotta honey, lime + yoghurt, blueberry syrup

classic tiramisu



A LA CARTE MENU
DINNER MENU