

### 前菜及餐湯

波士頓海鮮周打湯 \$98  
野菌忌廉濃湯配松露油 \$98  
意大利菜湯 \$88

香芒牛油果蝦沙律 \$248  
莧菜沙律 \$118  
凱撒沙律 (配蒜香包粒, 水煮蛋及自製醬汁) \$98  
意大利巴馬火腿伴蜜瓜 \$138  
意大利水牛芝士伴香草番茄 \$158

水牛城雞翼配藍芝士汁及西芹甘筍條 \$118  
蒜香牛油法包 \$68  
美式滋味拼盤 (脆香雞脾肉, 蒜香辣椒蝦, 雙色焗薯皮) \$168  
意式滋味拼盤 (炸軟芝士條, 招牌肉丸及脆香魷魚) \$168

### 薄餅

招牌薄餅 (6" 吋 \$108, 12" 吋 \$208)  
(辣牛肉, 沙樂美腸, 辣肉腸, 橄欖, 青甜椒, 洋蔥及白菌)  
煙三文魚薄餅 (6" 吋 \$108, 12" 吋 \$208)  
(煙三文魚, 洋蔥, 水瓜榴, 番茄醬, 車打芝士, 軟芝士及酸忌廉)

加州特色牛油果鮮蝦薄餅 (6" 吋 \$108, 12" 吋 \$208)  
(鮮蝦, 煙肉, 羅勒, 牛油果, 軟芝士及檸檬黑椒醬)

美式辣肉腸薄餅 (6" 吋 \$98, 12" 吋 \$198)  
(辣肉腸, 墨西哥辣椒, 洋蔥, 番茄乾及酸忌廉)

巴馬火腿伴火箭菜薄餅 (6" 吋 \$98, 12" 吋 \$198)  
(巴馬火腿, 火箭菜及巴馬臣芝士)

白菌莧菜薄餅 (6" 吋 \$98, 12" 吋 \$198)  
(白菌, 莧菜, 橄欖及羊奶芝士)

自選特色薄餅 (6" 吋 \$98, 12" 吋 \$208)  
(請選擇四款餡料: 火腿/ 辣肉腸/ 沙樂美腸/ 銀魚柳/ 白菌/ 甜椒  
露筍/ 橄欖/ 雞肉/ 巴馬臣芝士/ 巴馬火腿/ 菠蘿)

### 意粉及意大利飯

龍蝦天使麵配羅勒番茄醬 \$298  
紅酒燴牛尾手造闊麵 \$198  
香草番茄肉丸配意大利粉 \$188  
牛肝菌意大利雲吞伴蘆筍及野菌 \$218  
卡邦尼寬條麵 \$188

蟹肉龍蝦汁燴意大利飯 \$268  
牛肝菌燴意大利飯 \$218

### 牛魔王之選

石燒特級美國斧頭扒(連骨肉眼扒) - 43 安士 \$1,688  
石燒美國西冷扒 - 18 安士 \$788  
石燒美國安格斯牛柳 - 8 安士 \$398  
紅酒燴澳洲和牛牛尾 \$388  
石燒美國肉眼扒配火箭菜沙律  
10 安士 \$318 / 14 安士 \$438 / 16 安士 \$498

醬汁: 青胡椒, 露絲瑪莉, 黑椒, 芥末籽, 賓尼士

以上菜式均配以新鮮薯菜

### 主菜

新鮮波士頓龍蝦配牛油汁(烤/水煮/芝士焗) \$748  
焗原條海鱸魚配白酒檸檬汁 \$318  
香煎盲鰻配伏特加牛油汁 \$278

石燒特級羊扒配意大利什香草燒汁 \$318  
石燒黑毛豬鞍扒配自家製蘋果醬 \$318  
米蘭式烤雞 \$278  
烤豬肋骨配德州燒烤醬 \$198

龍蝦三文治(龍蝦, 西芹, 法蔥, 生菜及蛋黃醬)伴幼薯條 \$258  
水牛城辣雞漢堡 (香辣雞胸, 脆煙肉, 生菜, 牛油果及藍芝士醬)  
伴粗薯條 \$178

招牌牛肉漢堡 (美國牛肉, 車打芝士, 蒙特里芝士及醃脆瓜)  
伴幼薯條 \$198

以上菜式均配以新鮮薯菜



### **Appetizers & Soup**

Boston Seafood Chowder \$98

Cream of Wild Mushroom with Truffle Oil \$98

Minestrone with Pesto \$88

Garlic Prawns Salad with Mango Avocado Salsa \$248

Baby Spinach Salad \$118

(Fresh Spinach Leaves, Avocado, Cherry Tomato, Pine Nut, Bacon, Gruyere, Garlic Croutons and Mustard Balsamic Dressing)

Classic Caesar Salad \$98

(Cos Lettuce, Garlic Croutons, Poached Egg and Homemade Dressing)

Classic Parma Ham with Rock Melon \$138

Fresh Buffalo Mozzarella and Tomatoes with Basil \$158

Buffalo Chicken Wings with Blue Cheese Dressing,

Celery and Carrot Sticks \$118

Garlic Crispy Bread \$68

American Sharing Plate \$168

(Deep-fried Chicken Thigh with Louisiana Sauce, Sautéed Prawns in New York Style, Baked Potato Skins with Classic and Tex-mex Sauce)

Italian Sharing Plate \$168

(Mozzarella Sticks with Garlic Aioli Sauce, Classic Meatballs with Pomodoro Sauce, Deep-fried Calamari with Lemon and Tartar Sauce)

### **Pizza**

Mezzo Signature (Size 6" \$108, Size 12" \$208)

(Chili Beef, Salami, Pepperoni, Olive, Green Bell Pepper, Onion and Mushroom)

Smoked Salmon (Size 6" \$108, Size 12" \$208)

(Smoked Salmon, Onion, Caper, Tomato Sauce, Cheddar Cheese, Mozzarella and Sour Cream)

California Club (Size 6" \$108, Size 12" \$208)

(Shrimp, Bacon, Basil, Avocado, Mozzarella and Lemon Pepper Mayo)

Pepperoni (Size 6" \$98, Size 12" \$198)

(Pepperoni, Jalapeno, Onion, Sun-dried Tomato and Sour Cream)

Parma Ham and Arugula (Size 6" \$98, Size 12" \$198)

(Parma Ham, Arugula and Parmesan Cheese)

Mushroom and Spinach (Size 6" \$98, Size 12" \$198)

(Button Mushroom, Spinach, Kalamata Olive and Feta Cheese)

Make Your Own Pizza (Size 6" \$98, Size 12" \$208)

Please choose four toppings:

Deli Ham/ Pepperoni/ Salami/ Anchovy/ Mushroom/ Bell Pepper/ Asparagus/

Olive/ Chicken/ Parmesan/ Parma Ham/ Pineapple

### **Pasta & Risotto**

Angel Hair Pasta with Lobster, Fresh Tomato and Basil \$298

Homemade Pappardelle with Oxtail Ragout \$198

Spaghetti with Classic Meatballs and Italian Pomodoro Sauce \$188

Porcini Tortelloni with Asparagus and Wild Mushrooms \$218

Carbonara Fettuccine \$188

Arborio Risotto with Lump Crab Meat with Crustacean Sauce \$268

Arborio Risotto with Forest Porcini Mushrooms \$218

### **USA Beef Specialties**

Stone-grilled U.S. Prime 43oz Tomahawk Steak \$1,688

Stone-grilled U.S. 18oz New York Cut \$788

Stone-grilled U.S. 8oz Black Angus Beef Tenderloin \$398

Slow Braised Wagyu Oxtail with Red Wine Gravy \$388

Stone-grilled U.S. Rib Eye Steak in Tagliata Style

10oz \$318/ 14oz \$438/ 16oz \$498

Sauce: Green Peppercorn, Garlic Rosemary Gravy, Black Pepper, Pommery Mustard, Bearnaise

All the above dishes are served with potatoes and fresh daily vegetables

### **Main Course**

Live Boston Lobster with Melted Butter and Lemon Wedges \$748

(Grilled / Poached / Baked Cheese)

Baked Whole Seabass with White Wine Lemon Sauce \$318

Pan-seared Barramundi Fillet with Italian Vodka Capers Butter

Sauce \$278

Stone-grilled Lamb Chops with Fresh Italian Herbs and Thyme Gravy \$318

Stone-grilled Durco Pork Chop with Homemade Apple Sauce \$318

Chicken Milanese with Fresh Lemon and Pomodoro Sauce \$278

Roasted Full Slab Baby Pork Back Ribs with

Texas BBQ Sauce \$198

Maine Lobster Sandwich (Lobster, Celery, Chive, Shredded Lettuce and Mayonnaise) served on Brioche with French Fries \$258

Buffalo Chicken Burger (Spicy Louisiana Chicken Breast, Hot Sauce, Crispy Bacon, Chopped Lettuce, Avocado and Blue Cheese Dressing)

with Steak Fries \$178

Mezzo Signature Burger (10oz USA Beef pattie, Cheddar Cheese,

Monterey Jack Cheese and Pickle) with French Fries \$198

All the above dishes are served with potatoes and fresh daily vegetables