



OUR STORY

Our story begins with the oldest son of Italian immigrants Salvatore and Rosa Mazza.

From the time he was a boy, Joe Mazza sought to stay out of the coal mines of Clarksburg, West Virginia by becoming a businessman. It was during Joe's time in New York as a supervisor at a mattress corporation that Joe made an astonishing discovery: the fast-paced, high-energy world of the restaurant business. In 1939, Joe found his restaurant in Mount Vernon, Ohio.

"Curly" Makis' New York Lunch located at 204 West High Street would give Joe his first opportunity at the restaurant business. The door connecting the restaurant to the bus terminal gave Joe the name of his first venture. Mazza's Terminal Cafe would open with 10 stools and four booths. On Joe's first night, he netted \$35. By years end, his sales eclipsed \$900.

1945 would not only bring Joe to a new location at 214 West High Street, but it would also bring the return of 4 of Joe's brothers from World War II. John, Tony, Frank and Albert joined the family business with John serving as host, Tony working as a meat cutter and Frank behind the bar. Albert "Babe" Mazza would fill in periodically between his stints in the Columbus Professional Basketball League. Joe's oldest son, "Jo-Jo", would later join the crew creating raucous lounge atmosphere with his legendary storytelling.

Following Joe Mazza's retirement in 1979, the torch was passed to Joe's youngest son Mike. Mike Mazza brought a passion for customer service and casual dining atmosphere to the then second generation restaurant. His enthusiasm for drag racing is on display at Mazza's, as are his NHRA 6 National Event Championship Trophies.

Michael "Mikey" Mazza took the helm in 2003 after Mike Sr. untimely passing, thus becoming the 3rd generation of Mazza family members to run the operation. The West High Street location ended its 69 year run in 2008.

After a decade, in 2018 Travis, Mike and Tony Mazza, the grandsons of founder Joe Mazza, welcome you and your families to Mazza's, Established 1939.

MAZZA'S

EST. 1939



mazzas.com
Visit us online.

APPETIZERS

Fried Zucchini

Locally sourced in housemade batter with creamy Italian mozzarella marinara 6.95

Italian Chips

House fried potato chips, gorgonzola cream sauce, pancetta 7.95

Burrata 9.50

Calamari

Crispy fried with lemon basil sauce 9.95

Garlic Bread

Fresh garlic and herb butter
Full 4.95 Add cheese 1.95 Half 2.95 Add cheese .95

Charcuterie

Assorted Italian meats, cheeses, sausage, olives and crustinis 9.95

Mazza's Meatballs

Traditional hand rolled with marinara 8.95

Mozzarella Marinara

Hand breaded served with marinara 6.95

SOUPS & SALADS

French Onion

Bowl 4.95 • Cup 2.95

Soup of the Day

Bowl 4.95 • Cup 2.95

Famous Mazza's Salad

Our Signature Salad!

Full 5.95 Half 3.95

Antipasto Salad

Mazza's Salad, cappicola, salami, provolone, roma tomato, pepperoncini, red peppers Full 8.95 Half 5.95

Mixed Greens Salad

Roma tomato, cheese, red onion, croutons 3.95

Sam's Caprese Salad

Locally sourced!

Heirloom tomato, basil, fresh mozzarella, oil and balsamic glaze 8.95

Wedge Salad

Iceberg wedge, Parmesan peppercorn dressing, gorgonzola, panchetta 6.50

Add to any salad:

Chicken + 3.95
Shrimp + 4.95
Steak + 4.95

SANDWICHES

All sandwiches served with Parmesan seasoned fries or chips.

Stacked Prime

Shaved prime rib topped with Mazza's Salad 10.95

Terminal Burger

Topped with Mazza's Salad, provolone, tomato, onion 9.95

Old Fashioned Meatball

Fresh mozzarella and thick sliced bread topped with marinara 10.95

Sausage & Peppers

Hot Italian sausage, marsala red wine, garlic, red sauce, peppers, onions 10.95

Grilled Chicken Caprese

Marinated chicken, fresh mozzarella, tomato, pesto aioli 10.95

ENTREES

All entrees served with a choice of one side dish.

Chicken Marsala

Marsala wine, cremini mushrooms 15.95
Substitute chicken for veal + \$\$

Chicken Milanese

Lemon sauce, arugula, shaved parmesan 14.95

Pan Seared Scallops

Tomato, spinach cream sauce 17.95

Haddock Filet

Pan seared with roasted tomato, capers, pine nuts, olive and herbs 15.95

Grilled Salmon Agrodolce

Tomato, basil, red onion, balsamic glaze 18.95

SIDES

Spaghetti

With marinara sauce 3.95

Fettuccine Alfredo 3.95

Baked Potato 3.95

Roasted Garlic Mashed Potato 2.95

Seasoned Vegetables 2.95

Green Beans 3.95

PASTA SPECIALTIES

We make our pasta just the way our grandparents taught us. That means making our sauces fresh in-house. We start with family recipes and use only the highest quality ingredients to bring our family's traditions to your table.

Amatriciana

Spaghetti, bacon, garlic, onion, wine sauce 12.95

Carbonara

Linguine, pancetta, onion, pecorino romano, pepper 12.95

Penne Alla Vodka

Tito's vodka, marinara and cream sauce 11.95

Bucatini Primavera

Roasted tomato, zucchini, squash, mushroom, garlic white wine sauce 11.95

Rigatoni Arrabiata with Sausage

Hot Italian sausage, red pepper, spicy marinara 12.95

Linguine Di Mare

Scallops, shrimp, mussels, white wine sauce 18.95

Add to any pasta:

Chicken + 3.95
Shrimp + 4.95
Steak + 5.95
Hot Italian Sausage + \$\$
Meatball + 2.95
Bolognese Sauce + 1.95

MAZZA'S HOUSE CLASSICS

Chicken Parmesan

Hand breaded cutlets, marinara, mozzarella, with a choice of spaghetti marinara or fettuccine alfredo 13.95

Substitute chicken for veal + \$\$

Fettuccine Alfredo

Fresh parmesan cream sauce 11.95

Add Chicken + 3.95 Shrimp + 4.95 Steak + 5.95 to this entree

Lasagna

Classic baked, ricotta, meat sauce 12.95

Spaghetti & Meatballs

Our classic sauce, hand rolled meatballs 12.95

Eggplant Parmesan

With choice of spaghetti marinara or fettuccine alfredo 11.95

STEAK *Wood Fire Grilled!*

All steak served with choice of one side dish.

Prime Rib

Available Fri-Sat after 5pm and Sunday all day.

10 oz. 16.99

14 oz. 18.99

ADD ONS:

Red wine marinated mushrooms + 2.95

Gorgonzola horseradish cream

Signature sauce + 1.95

Italian herb butter + 1.95

Red wine peppercorn sauce + 1.95

Filet Mignon

6 oz. 20.95

Ribeye

12 oz. 21.95

Sirloin

8 oz. 14.95

DESSERTS

Tiramisu

With amaretto 4.95

Ricotta Cheesecake 4.95

Flourless Chocolate Cake *gluten free* 4.95

Spumoni

Gelato with fruits and nuts 4.95

Cannoli 4.95

DRINKS 2.25

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, MUG Root Beer, Orange Crush, Mist Twist

GF = Gluten Free. 18% gratuity on parties of 8 or more.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.