

M E R C A T O

ITALIAN KITCHEN & BAR

Gold Package

Appetizers

Crispy Brussels Sprouts & Burrata GF

Balsamic-Fig Aioli, Burrata,
Shaved Prosciutto di Parma,
Crushed Pistachios

Ricotta Toast

Fresh CT Whipped Ricotta,
Spiced Fig Jam, Vino Cotto,
Sea Salt, Fresh Bread

Fried Calamari

Marinara,
Hot Cherry Pepper Aioli

Salad

Mixed Field Greens GF**

Red Onion, Cucumber, Tomato, Olives, Pepperoncini, Croutons, Shaved Grana Padano,
Creamy Roasted Garlic Dressing

Entrees

(Choice of Three)

Chicken Parmigiana

Marinara, Fresh Mozzarella, Spaghetti

Rigatoni alla Vodka

Pancetta, Tomato Cream

Wood Fired Rigatoni Bolognese

Fresh Made Ricotta, Parmesan

Faroe Island Salmon

Parmigiana Risotto, Seasonal Vegetables,
Lemon White Wine Sauce

Chicken Scarpariello

Organic Half Chicken, Fingerling Potatoes,
Broccoli Rabe, Italian Sausage,
Sweet & Hot Peppers, Onions, Pan-Jus

12oz NY Strip*

Truffle Parmesan Hand-Cut Potatoes,
Broccoli Rabe

Chicken Milanese

Lightly Breaded Pan Fried Cutlet, Arugula Salad,
Heirloom Tomatoes, Cucumber, Red Onion,
Shaved Parmigiana, Lemon Vinaigrette

Dessert

Dessert Platters

\$56 Per Person Plus Tax & 20% Gratuity

Add On Beverage Packages

Soda, Coffee and Hot Tea \$4pp

Espresso and Cappuccino \$6pp

3 Hour Mimosa, Sangria and Bloody Mary's \$18pp

3 Hour Beer and Wine \$25pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server.