

M E R C A T O

ITALIAN KITCHEN & BAR

Silver 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 Parmesan

Marinara, Fresh Mozzarella, Spaghetti

Rigatoni alla Vodka

Pancetta, Tomato Cream

Faroe Island Salmon*

Parmigiana Risotto, Seasonal Vegetables,
Lemon White Wine Sauce

Pork Chop Saltimbocca

Mashed Potatoes, Spinach, Prosciutto, Fontina,
Sage Demi-Glace

Wood Fired Rigatoni Bolognese

Local Ricotta, Parmigiana

Chicken Scarpariello

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

Dessert

(Choice of)

Dessert Platters

\$48 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.