

M E R C A T O

ITALIAN KITCHEN & BAR

Platinum Package

Appetizers

**Crispy Brussels Sprouts &
Burrata GF**
Balsamic-Fig Aioli, Burrata, Shaved
Prosciutto di Parma, Crushed
Pistachios

Fried Calamari
Marinara,
Hot Cherry Pepper Aioli

Formaggio & Salumi Board
Assorted Meats & Cheeses with
Pepperoncini, Olives, Roasted Red
Peppers, House Made Ciabatta

Salad

Mixed Field Greens

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

Entrees

(Choice of Three)

Faroe Island Salmon*
Parmigiana Risotto, Seasonal Vegetables,
Lemon White Wine Sauce

Shrimp Scampi
Risotto, Seasonal Vegetables

Chicken Parmigiana
Marinara, Fresh Mozzarella, Spaghetti

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

Rigatoni alla Vodka
Pancetta, Tomato Cream

Wood Fired Rigatoni Bolognese
Fresh Made Ricotta, Parmesan

12oz NY Strip* (Add Shrimp +\$6)
Hand Cut Truffle Parmigiana Potatoes,
Broccoli Rabe, Roasted Garlic Butter

Pork Chop Saltimbocca
Mashed Potatoes, Spinach, Prosciutto, Fontina,
Sage Demi-Glace

Dessert

Dessert Platters

\$68 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.