

M E R C A T O

ITALIAN KITCHEN+BAR

LUNCH/DINNER

SMALL PLATE

WOOD FIRED OLIVES 10 GF/V+
balsamic, rosemary, citrus

CHARRED CAULIFLOWER 12 GF/V
greek yogurt, roasted tomatoes, pickled red onion, mint

TRUFFLE PARMIGIANA FRIES 9 GF
garlic - parmigiana dipping sauce

ROASTED BUTTERNUT SQUASH CAPONATA 12 V
robiola, toasted fett'unta bread

APPETIZER

"CARL ANTHONY'S" BALSAMIC CALAMARI 19
sweet & spicy balsamic, citrus

CHARRED SPANISH OCTOPUS 18 GF
piquillo peppers, crispy fingerlings, romesco, lemon aioli

GRILLED LAMB CHOP LOLLIPOPS* 18 GF
mint pesto, aged balsamic

BRUSSELS & BURRATA 18 GF
balsamic-fig aioli, prosciutto, pistachios

RICOTTA TOAST 16 V
local whipped ricotta, spiced fig jam, vino cotto

P.E.I. MUSSELS 18
white wine, fennel, red onion,
roasted garlic cream sauce, charred ciabatta

HOUSEMADE MOZZARELLA STICKS 15 V
parmigiana, marinara

MEATBALL & BURRATA TOAST 16
marinara, aged balsamic, ciabatta

WOOD FIRED CHICKEN WINGS 16 GF
garlic parm, hot, or bbq, bleu cheese

CRISPY EGPLANT NAPOLEON 15 V
roasted tomato marinara, stracciatella, balsamic

WOOD FIRED FILET TIPS* 18
garlic parmigiana crema, arugula, crispy onions

FRIED CALAMARI 17
sliced cherry peppers, marinara,
hot cherry pepper aioli

SOUP & SALAD

ESCAROLE & BEAN SOUP 11
parmigiana, crusty bread

MIXED FIELD GREENS 15 V
cucumbers, tomatoes, red onions, olives, pepperoncini,
grana padano, croutons, roasted garlic dressing

CHARRED ROMAINE CAESAR 14
chopped, garlic croutons, "sweet 100" tomato,
aged balsamic, house caesar dressing

LITTLE GEM SALAD 16
local lettuce, avocado, bacon, roasted tomatoes,
radish, crispy onions, gorgonzola dressing

WOOD ROASTED BEET SALAD 16 V
arugula, farro, goat cheese, heirloom tomatoes, red onions,
toasted hazelnuts, champagne - honey vinaigrette

INVERNO SALAD 16 GF/V
winter greens, spinach, gorgonzola, green apples,
pomegranate, candied pecans, balsamic vinaigrette

-ADD-

grilled organic chicken 7
chicken cutlet 8
salmon* 12
shrimp 12
steak* 12

CARNE E PESCE

CHICKEN PARMIGIANA 19/25
marinara, mozzarella, spaghetti

WOOD FIRED CHICKEN SCARPARELLO 19/26 GF
organic half chicken, fingerling potatoes,
italian sausage, hot & sweet peppers,
broccoli rabe

12 OZ ANGUS NY STRIP* 39 GF
mashed potatoes, charred broccoli rabe,
roasted garlic butter

PORK CHOP SALTIMBOCCA* 29
mashed potatoes, spinach, prosciutto, fontina,
sage demi-glace

VEAL MILANESE 32
lightly breaded pan fried cutlet, arugula
salad, heirloom tomatoes, cucumber,
red onion, shaved parmigiana,
lemon vinaigrette

WOOD FIRED WILD SALMON* 23/29 GF
potato & parsnip crema, winter greens, tomato jam

WOOD ROASTED SCALLOPS* 36 GF
saffron risotto, shaved brussels sprouts,
roasted butternut squash, nduja,
blood orange gremolata

SALUMI

SEVRED WITH PEPPERONCINI, OLIVES, ROASTED
RED PEPPERS, HOUSE MADE TOAST

- 3 FOR \$18 - 5 FOR \$26 -

PROSCIUTTO DI PARMA

SWEET SOPPRESSATA

SPICY SOPPRESSATA

FINOCCHIONA SALAMI

CACCIATORINI SAUSAGE

NDUJA SALAMI

BRESAOLA

FORMAGGIO

ROBIOLA

GORGONZOLA DOLCE

AGED PECORINO ROMANO

PARMIGIANO-REGGIANO

MOZZARELLA FIOR DI LATTE

BURRATA

TALEGGIO

SIDES

GF / V+

CRISPY BRUSSEL SPROUTS 9

ROASTED CAULIFLOWER 9

ROASTED POTATOES 8

BROCCOLI RABE 10

HAND CUT FRIES 8

GF for Gluten Free, V for Vegetarian, V+ for Vegan
Inquire About Gluten Free Modifications

20% gratuity will be added to parties of 8 or more

* consuming raw or undercooked meats, poultry, shellsfish or eggs may increase your chance of food borne illness. If you have a food allergy, please speak with the manager or your server

WOOD FIRED PIZZA

Gluten Free Crust Substitution 4

Red

CLASSIC 15
san marzano, oregano, mozzarella

MARGHERITA 16
san marzano, fresh mozzarella, basil, EV00

SWEET AND SPICY 18
san marzano, fresh mozzarella, spicy pepperoni, hot honey

THREE LITTLE PIGS 18
san marzano, sausage, pancetta, smoked bacon,
fresh mozzarella, pecorino romano

VEGGIE 18
san marzano, smoked mozzarella, basil, roasted red
peppers, red onion, eggplant, spinach, roasted garlic

White

FIGGY 18
prosciutto di parma, fig jam, fresh ricotta,
arugula, shaved parmigiana

ABRUZZI 18
sausage, broccoli rabe, red pepper flakes,
fresh ricotta, mozzarella, pecorino romano

FUNGI MISTA 18
cremini, oyster, shitake, taleggio,
mozzarella, thyme

TRUFFLED 19
fontina, robiola, parmigiana, arugula, black truffle pesto

AUTUMN HARVEST 19
garlic cream, shaved brussels,
fontina, hot coppa, caramelized onion

PASTA

Gluten Free Penne Pasta Substitution 2.50

RIGATONI ALLA VODKA 18/23
pancetta, tomato-vodka cream sauce

SQUID INK SPAGHETTI 23/26
shrimp, roasted fennel & garlic, spicy pomodoro sauce

RICOTTA GNOCCHI 23/26
slow braised short rib ragu, straacciatella cheese

LINGUINI & CLAMS 23/26
sweet clams, roasted heirloom tomatoes,
oil & garlic, focaccia crumbs

WOOD FIRED RIGATONI BOLOGNESE 24
local ricotta, parmigiana

CACIO E PEPE 18/23 V
spaghetti, roasted wild mushrooms,
black pepper, pecorino

CAVATELLI 23/26
spicy sausage, roasted heirloom tomatoes,
garlic broccoli rabe

BUTTERNUT SQUASH RAVIOLI 26 V
sage, brown butter, gorgonzola dolce, candied pecans

HAND-HELD

(served with hand cut fries)

substitute: truffle fries 2, field greens salad 2,
caesar salad 2, gluten free bread 2.50

CHICKEN PANINI 17
grilled "free bird farm" chicken breast,
prosciutto di parma, fresh mozzarella,
roasted red peppers, red onion, basil aioli

CAPRESE PANINI 16 V
heirloom tomatoes, roasted red peppers,
fresh mozzarella, arugula, balsamic

BURRATA BURGER* 19
burrata cheese, baby arugula, crispy onions,
cherry pepper aioli, brioche bun

SMOKED SALMON PANINI 18
robiola, avocado, pickled red onion, tomato,
arugula, pesto mayo

GRILLED FILET MIGNON SANDWICH* 21
garlic parmigiana, arugula, tomato, fresh mozzarella,
crispy onions, house made flatbread

M E R C A T O

ITALIAN KITCHEN + BAR

BOTTLES

SPARKLING

PROSECCO, VALDO DOGG 50
BRUT, FERARRI 75
MOET & CHANDON IMPERIAL, CHAMPAGNE 85

WHITES & ROSE

BASTASIOLI, GAVI 50
PINOT GRIGIO, SCARPETTA 56
CHARDONNAY, FRESCOBALDI "POMINO" 52
CHARDONNAY, CAKEBREAD 85
SANCERRE, CHATEAU DE FONTAINE - AUDON 58
ROSE, 11 MINUTE ITALY 50
ROSE, AIX PROVENCE 56
PASETTI, PECORINO 50

RED

NEBBIOLO LANCHE, SILVIO GRASSO 58
BRUNELLO DI MONTALCINO, CAPARZO 90
BRUNELLO, CASTEL GIOCONDO 120
BAROLO, GIOVANNI ROSSI 120
BAROLO, FONTANAFREDDA 98
BARBARESCO FRANCO SERRA 68
SANGIOVESE, VILLA FASSINI 46
MONTEPULCIANO, CANTINA ZACCAGNINI 52
CARNIVOR, ZINFANDEL 52
PINOT NOIR, SIDURI RUSSAIN RIVER 85
CABERNET SAUVIGNON, ST. FRANCIS SONOMA 64
CABERNET SAUVIGNON, JORDAN 110
CABERNET SAUVIGNON, CAKEBREAD 125
CABERNET SAUVIGNON, CAYMUS 220
RIOJA, MARQUES D CACERES RESERVA 58
TOSCANA, ZINGARI 40

GLASS

-WHITES-

PINOT GRIGIO, CHLOE 10/38
PINOT GRIGIO, ANTERRA 11/42
PROSECCO, CASTALFORTE 10/38
CHARDONNAY, CASTLE ROCK 10/38
CHARDONNAY, KENDALL JACKSON 13/48
SAUVIGNON BLANC, LOBSTER REEF 11/42
SAUVIGNON BLANC, WAIRAU RIVER 12/46
ROSE, JEAN LUC COLUMBO 12/42
ROSE, WHISPERING ANGELS 16/62
MOSCATO, CAPOSALDO 10/38

-REDS-

MONTEPULCIANO, FANTINI 11/42
TOSCANA, ZIOBAFFA, ORGANIC 11/42
SUPER TUSCAN, REMOLE 13/48
CHIANTI CLASSICO, ROCCA DELLE MACIE 12/46
CHIANTI, NIPOZZANO RISERVA 14/54
TEMPRANILLO, BARON DEL LEY 12/46
PINOT NOIR, MON FRERE 10/38
PINOT NOIR, INSCRIPTION 14/54
MERLOT, BONTERRA ORGANIC 10/38
MALBEC, CALLIA 11/42
CABERNET SAUVIGNON, ARCAIA 11/42
CABERNET SAUVIGNON, STORYPOINT 13/48
CABERNET, COPPOLA DIRECTORS CUT 14/54
CABERNET SAUVIGNON, BONANZA 16/62

HOUSE CLASSICS

PEAR ITALICUS MARTINI 14
italicus bergamot liqueur, absolut pear,
pear juice, fresh lemon

EMPRESS ROSE NEGRONI 14
elderflower gin, galliano aperitivo,
sweet vermouth

MODENA MANHATTAN 14
redemption rye, mine hill amaro,
angostura bitters, orange bitters

BOTTLED OLD FASHIONED 14
brown butter washed bourbon,
vanilla simple, orange bitters

CRAFT COCKTAILS

THE VESUVIAN APRICOT 14
bumbu rum, all spice dram,
fresh lemon, apricot marmalade

STREGAS LAST WORD 14
valencia orange gin, strega,
bood orange juice, fresh lime

CRANBERRY SPRITZ 13
vodka, cinnamon simple,
white cranberry, prosecco

INFERNO 14
mezcal, pineapple juice,
vanilla agave, fresh lime, hellfire shrub

AMORE AMARO 14
blanco tequila, amaro montenegro,
fresh lime, passion fruit juice

FIGET ABOUT IT... 13
fig bourbon, vanilla simple,
fresh lemon, ginger beer

GARDEN BEE 14
highclere gin, fruitful clementine liqueur,
wild flower honey, fresh lemon

BELLA MELA 14
reposado tequila, apple cider, agave,
citrus, sangiovese float

SANGRIA BAR

-\$13-

RED BERRY
dry red wine, orange liqueur
red berry flavors, cranberry & citrus

WHITE CITRUS
white wine, peach liqueur,
white cranberry, citrus & fruit flavors

SEASONAL
ask about our special flavor

ESPRESSO MARTINI BAR

- made with freshly brewed espresso,
kahlua, & absolut vanilla -

-\$14-

CLASSICO
add baileys at no charge

S'MORES
toasted marshmallow,
chocolate liqueur

BISCOTTI
amaretto, rum chata

CHOCOLATE CHIP
chocolate chip whiskey, licor 43

SEASONAL
ask about our special flavor



MOCKTAIL

-\$8-

CRANBERRY SPRITZER
white cranberry, cinnamon simple
club soda

VANILLA PEAR MULE
pear, vanilla simple, lemon,
ginger beer

ORANGE & APRICOT
blood orange, apricot marmalade, lime



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