

## BRUNCH PACKAGE \$32PP

saturday & sunday lunch only

### Entrees

choice of 4

#### BRUNCH BURGER\*

smoked bacon, provolone, sunny-side-up egg, cherry pepper aioli, brioche bun, fries

#### EGGS FLORENTINE

poached egg, sautéed spinach, prosciutto, hollandaise, toasted ciabatta

#### RIGATONI ALLA VODKA

pancetta, tomato-vodka cream sauce

#### CHICKEN PARMIGIANO

marinara, mozzarella, spaghetti

#### EGG & CHEESE PANINI

prosciutto, avocado, cherry pepper aioli, brioche

#### NUTELLA STUFFED

#### FRENCH TOAST

cannoli cream, caramelized banana, hazelnut crunch

#### WOOD FIRED FRITTATA v

three organic eggs, mozzarella, roasted red peppers, spinach, potatoes, caramelized onions

#### “EVERYTHING BAGEL” PIZZA v

smoked bacon, robiola, mozzarella, sunny-side-up eggs, everything bagel crust

*ciao!*

## LUNCH PACKAGE \$28PP

### Entrees

choice of 3

#### CHICKEN PARMIGIANO

marinara, mozzarella, spaghetti

#### CHICKEN SCARPARIELLO gf

murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

#### RIGATONI ALLA VODKA

pancetta, tomato-vodka cream sauce

#### WOOD-FIRED

#### RIGATONI BOLOGNESE

fresh ricotta, parmigiano

#### FAROE ISLAND SALMON\*

parmigiana risotto, seasonal vegetables, lemon white wine sauce

#### BURRATA BURGER\*

prime blend, arugula, crispy onions, cherry pepper aioli, brioche bun

#### CLASSIC PIZZA v

san marzano, oregano, mozzarella

#### MARGHERITA PIZZA v

san marzano, fresh mozzarella, basil, evoo

## PIZZA PARTY \$24PP

not available friday & saturday

### Entrees

choice of 3

#### red

#### CLASSIC v

san marzano, oregano, mozzarella

#### MARGHERITA v

san marzano, fresh mozzarella, basil, evoo

#### SWEET AND SPICY

san marzano, fresh mozzarella, spicy pepperoni, hot honey

#### THREE LITTLE PIGS

san marzano, sweet sausage, pancetta, smoked bacon, fresh mozzarella, pecorino romano

#### white

#### GET FIGGY WITH IT

prosciutto di parma, fig jam, fresh ricotta, mozzarella, arugula, parmigiano

#### ABRUZZI

crumbled sausage, broccoli rabe, mozzarella, fresh ricotta, pecorino romano, crushed red pepper

#### BUFALA

crispy chicken, bufala mozzarella, heirloom tomato, calabrian hot sauce

#### THE ZUCCA

zucchini, blistered tomatoes, italian bacon, fontina, stracciatella, basil

## DESSERTS

DESSERT PLATTERS INCLUDED IN:

BRUNCH, BRONZE, SILVER, GOLD AND PLATINUM PACKAGES

LUNCH AND PIZZA PARTY PACKAGES: ADD \$4PP

## ADD-ON BEVERAGE PACKAGES

SODA, COFFEE AND HOT TEA \$4PP

ESPRESSO AND CAPPUCCINO \$6PP

3 HOUR MIMOSA, SANGRIA & BLOODY MARY \$18PP

3 HOUR BEER AND WINE \$25PP

3 HOUR FULL OPEN BAR \$35PP

3 HOUR PREMIUM OPEN BAR \$45PP

20% gratuity will be added to all packages

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your chance of foodborne illness. If you have a food allergy, please speak with the manager or your server. Item selection and prices may vary depending on market availability.

# MERCATO *ciao!*

## Private Event Packages



MANGIA • BEVI • RIDI

[mercatoitaliankitchen.com](http://mercatoitaliankitchen.com)

# APPETIZERS

choice of 3

included in the silver, gold, & platinum packages — other packages add 10pp

**BRUSSELS & BURRATA** *gf*  
fig aioli, burrata, prosciutto, pistachios

**FRIED MOZZARELLA** *v*  
parmigiano, marinara

**RICOTTA TOAST** *v*  
whipped ricotta, fig jam, vino cotto

**SALUMI & FORMAGGIO**  
assorted meats & cheeses, pepperoncini, olives, roasted red peppers, fresh baked ciabatta

**FRIED CALAMARI**  
cherry peppers, marinara, spicy aioli

# SALADS

choice of 1

included in all packages

**FIELD GREENS** *v*  
tomatoes, cucumbers, red onions, olives, pepperoncini, croutons, grana padano, creamy roasted garlic dressing

**CAESAR** *v*  
romaine, parmigiano, garlic croutons, caesar dressing



# BRONZE \$38PP

not available friday & saturday pm

## Entrees

choice of 3

**CHICKEN PARMIGIANO**  
marinara, mozzarella, spaghetti

**WOOD-FIRED RIGATONI BOLOGNESE**  
fresh ricotta, parmigiano

**CHICKEN SCARPARIELLO** *gf*  
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

**PORK CHOP SALTIMBOCCA\***  
prosciutto, fontina, garlic spinach, whipped polenta, sage demi

**FAROE ISLAND SALMON\***  
parmigiano risotto, seasonal vegetables, lemon white wine sauce

**BURRATA BURGER\***  
prime blend, arugula, crispy onions, cherry pepper aioli, brioche bun

**RIGATONI ALLA VODKA**  
pancetta, tomato-vodka cream sauce



# PLATINUM

\$68PP

## Entrees

choice of 3

**CHICKEN PARMIGIANO**  
marinara, mozzarella, spaghetti

**SHRIMP SCAMPI**  
risotto, seasonal vegetables

**CHICKEN SCARPARIELLO** *gf*  
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

**PORK CHOP SALTIMBOCCA\***  
prosciutto, fontina, garlic spinach, whipped polenta, sage demi

**RIGATONI ALLA VODKA**  
pancetta, tomato-vodka cream sauce

**PRIME NY STRIP\*** *gf*  
truffled fingerling potatoes, broccoli rabe, roasted garlic butter

**FAROE ISLAND SALMON\***  
parmigiana risotto, seasonal vegetables, lemon white wine sauce

**WOOD-FIRED RIGATONI BOLOGNESE**  
fresh ricotta, parmigiano

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# GOLD \$56PP

## Entrees

choice of 3

**CHICKEN PARMIGIANO**  
marinara, mozzarella, spaghetti

**CHICKEN MILANESE**  
lightly breaded pan fried cutlet, arugula, tomatoes, cucumber, red onion, parmigiano, lemon vinaigrette

**CHICKEN SCARPARIELLO** *gf*  
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

**PRIME NY STRIP\*** *gf*  
truffled fingerling potatoes, broccoli rabe, roasted garlic butter

**RIGATONI ALLA VODKA**  
pancetta, tomato-vodka cream sauce

**WOOD-FIRED RIGATONI BOLOGNESE**  
fresh ricotta, parmigiano

**FAROE ISLAND SALMON\***  
parmigiana risotto, seasonal vegetables, lemon white wine sauce

*mangia!*

# SILVER \$48PP

## Entrees

choice of 3

**CHICKEN PARMIGIANO**  
marinara, mozzarella, spaghetti

**FAROE ISLAND SALMON\***  
parmigiana risotto, seasonal vegetables, lemon white wine sauce

**CHICKEN SCARPARIELLO** *gf*  
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

**PORK CHOP SALTIMBOCCA\***  
prosciutto, fontina, garlic spinach, whipped polenta, sage demi

**RIGATONI ALLA VODKA**  
pancetta, tomato-vodka cream sauce

**WOOD-FIRED RIGATONI BOLOGNESE**  
fresh ricotta, parmigiano