

HOUSE CLASSICS

-14-

PEAR ITALICUS MARTINI

italicus bergamot liqueur, absolut pear, pear puree, fresh lemon

AGED NEGRONI

gin, campari, sweet vermouth, orangecello

MODENA MANHATTAN

redemption rye, mine hill amaro, angostura bitters, orange bitters

BOTTLED OLD FASHIONED

bourbon, honeycomb, orange bitters

CRAFT COCKTAILS

COCOMERO 14

cucumber vodka, limoncello, ginger simple, lemon

CALABRIAN CRUSH 14

blanco tequila, chinola passion fruit, lime, calabrian chili agave

SUMMER IN SICILY 15

bourbon, charred peach simple, lemon, egg white, bitters

INFERNO 15

mezcal, pineapple, vanilla agave, lime, calabrian biters

BLUEBERRY SPRITZ 13

blueberry infused aperol, prosecco, mint

ITALIAN BIRD 14

rum, pineapple, lime, campari, demerara syrup

NEWS TO YUZU 14

basil infused vodka, watermelon, yuzu, lime

GARDEN BEE 14

highclere gin, clementine liqueur, wild flower honey, fresh lemon

ESPRESSO MARTINI BAR

with freshly brewed espresso, kahlua, & absolut vanilla

CLASSICO 14

add baileys at no charge

S'MORES 15

toasted marshmallow, chocolate liqueur

BISCOTTI 14

amaretto, rum chata

PISTACHIO 15

pistachio cream

MOCKTAILS

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ESCAPE TO ELBA

mango, pineapple, lime ginger beer

WATERMELON MOJITO

watermelon, lime, mint, club

CUCUMBER LEMON SPRITZ

cucumber, lemon, simple, club8

salute!

WINE BY THE GLASS

in vine veritas!

sparkling & rosé

PROSECCO *castalforte* 10/38

ROSÉ *jean luc columbo* 12/42

ROSÉ *whispering angels* 16/62

white

PINOT GRIGIO *alta luna* 13/49

PINOT GRIGIO *anterra* 11/42

CHARDONNAY *arcaia terre siciliane* 11/42

CHARDONNAY *kendall jackson* 14/54

SAUVIGNON BLANC *wairau river* 13/49

SAUVIGNON BLANC *lobster reef* 11/42

CATARRATO *castellucci miano organic* 14/54

GAVI *principessa banfi* 13/49

red

MONTEPULCIANO *fantini* 11/42

SANGIOVESE *ziobaffa, organic* 11/42

SUPER TUSCAN *remole* 13/48

CHIANTI CLASSICO *castello di albola* 12/46

CHIANTI RISERVA *nipozzano* 14/54

PINOT NOIR *mon frere* 11/42

PINOT NOIR *francis ford coppola* 13/49

MERLOT *bonterra organic* 11/42

MALBEC *callia* 11/42

CABERNET SAUVIGNON *arcaia* 11/42

CABERNET SAUVIGNON *justin* 18/70

CABERNET SAUVIGNON *bonanza* 16/62

CANNONAU DI SARDEGNA *janna de madre* 13/49

WINE BY THE BOTTLE

sparkling & rosé

PROSECCO *la marca* 49

BRUT *ferarri* 95

CHAMPAGNE *moet & chandon* 165

ROSÉ *11 minute* 59

white

GAVI *villa sparina* 68

PINOT GRIGIO *scarpetta* 56

SOAVE *la cappuccina* 58

CHARDONNAY *chalk hill* 68

CHARDONNAY *black stallion* 80

SANCERRE *jean marc crochet* 65

SAUVIGNON BLANC *loveblock* 75

VERMENTINO DI SARDEGNA

janna de mare 50

red

NEBBIOLO *giovanni rosso* 85

BRUNELLO *caparzo* 125

BRUNELLO *mastro janni* 150

BAROLO *enrico serafino* 125

BAROLO *michele chiarlo* 150

BARBARESCO *fontanabianca* 89

SANGIOVESE *villa fassini* 46

ZIFANDEL *ridge vineyards* 68

MONTEPULCIANO *cantina zaccagnini* 58

PINOT NOIR *coppola rr* 65

CABERNET SAUVIGNON *cakebread* 198

CABERNET SAUVIGNON *caymus* 275

CABERNET SAUVIGNON *juggernaut* 80

CHIANTI *ruffino riserva* 88

TENUTA ALZATURA *rosso di montefalco* 48

AMARONE *della valpolicella* 110

TIGNANELLO *marchesi antinori* 288

SANGRIA BAR

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RED BERRY

dry red wine, orange liqueur, berries & citrus

WHITE CITRUS

white wine, peaches, white cranberry & citrus

alla nostra!

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MERCATO *ciao!*



MANGIA • BEVI • RIDI
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SMALL PLATES

WOOD FIRED OLIVES *gf/v+* 10
balsamic, rosemary, citrus

CRISPY ARTICHOKEs *v* 14
bagna càuda aioli, pecorino

TRUFFLE PARMIGIANO FRIES *gf/v* 9
garlic-parmigiano dipping sauce

CAPONATA SICILIANA *v* 12
zucchini, eggplant, robiola, bruschetta

ANTIPASTO *mangia!*

TOMATO & MOZZARELLA *gf/v* 18
stracciatella, bufala mozzarella, balsamic, basil, frico

CHARRED OCTOPUS *gf* 18
romesco, crispy fingerling potatoes, lemon

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

BRUSSELS & BURRATA *gf* 18
fig aioli, burrata, prosciutto, pistachios

RICOTTA TOAST *v* 16
whipped ricotta, fig jam, vino cotto

MUSSELS POT 18
fennel & roasted garlic cream, charred ciabatta

FRIED MOZZARELLA *v* 15
parmigiano, marinara

ZIA'S MEATBALLS 16
polenta, marinara, ricotta, pesto

WOOD-FIRED CHICKEN WINGS *gf* 16
garlic parm, calabrian hot sauce, or bbq

CRISPY EGGPLANT NAPOLEON *v* 15
marinara, stracciatella cheese, balsamic

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

FRIED CALAMARI 17
cherry peppers, marinara, spicy aioli
or
CARL ANTHONY'S BALSAMIC CALAMARI 19
sweet & spicy balsamic, citrus

INSALATE

FIELD GREENS *v* 15
tomatoes, cucumbers, red onions, olives, pepperoncini, croutons, grana padano, creamy roasted garlic dressing

CHARRED ROMAINE CAESAR 14
parmigiano, garlic croutons, aged balsamic, caesar dressing

LITTLE GEM 16
local lettuce, avocado, bacon, roasted tomatoes, charred corn, crispy onions, gorgonzola dressing

ADD

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

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

*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.

CA-07/28/24

CARNE & PESCE

CHICKEN PARMIGIANO 19/25
marinara, mozzarella, spaghetti

CHICKEN SCARPARELLO *gf* 19/26
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus

PRIME NY STRIP* *gf* 39
truffled fingerling potatoes, broccoli rabe, roasted garlic & bone marrow butter

PORK CHOP SALTIMBOCCA* 29
prosciutto, fontina, garlic spinach, whipped polenta, sage demi

VEAL MILANESE 32
lightly breaded pan fried cutlet, burrata, arugula, red onions, roasted peppers, heirloom tomatoes, shaved parmigiano, red wine vinaigrette

PAN ROASTED SALMON* 23/29
charred corn fregola, blistered tomatoes, cucumber gazpacho

WOOD ROASTED SCALLOPS* 36
parmigiano risotto, caponata siciliana, crispy artichoke, saba

buena come il pane!

SALUMI & FORMAGGIO

pepperoncini, olives, roasted red peppers, fresh baked cibatta bread

3 for \$18 • 5 for \$26

salumi

PROSCIUTTO DI PARMA
SWEET SOPPRESSATA
SPICY SOPPRESSATA
FINOCCHIONA SALAMI
CACCIATORINI SAUSAGE
NDUJA SALAMI

formaggio

ROBIOLA
GORGONZOLA DOLCE
PECORINO ROMANO
PARMIGIANO-REGGIANO
PROVOLONE | FONTINA
FRESH MOZZARELLA
BUFALA MOZZARELLA
RICOTTA | BURRATA

PASTA *gluten free penne 3*

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

PAPPARDELLE RUSTICA 23/26
chicken sausage, tomato, potato, arugula, roasted garlic, fennel pollen

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

LINGUINE & CLAMS 23/26
roasted heirloom tomatoes, white wine, oil & garlic, focaccia crumbs

WOOD-FIRED "100 LAYER" LASAGNA 26
bolognese, béchamel, ricotta, pesto

CACIO E PEPE *v* 18/23
bucatini, black pepper, pecorino

CAVATELLI RAPINI *v* 23/26
broccoli rabe, roasted tomatoes, parmigiano, oil & garlic

LOBSTER RAVIOLI 36
maine lobster, local corn, creamy san marzano tomato sauce

WOOD-FIRED PIZZA

substitute with gluten free crust 4

red

CLASSIC *v* 15
san marzano, oregano, mozzarella

MARGHERITA *v* 16
san marzano, fresh mozzarella, basil, evoo

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

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

BURRATA 19
san marzano, oregano, mozzarella, basil, roasted pepper, red onion, roasted garlic

white

GET FIGGY WITH IT 18
prosciutto di parma, fig jam, fresh ricotta, mozzarella, arugula, parmigiano

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

BUFALA 19
crispy chicken, bufala mozzarell, heirloom tomato, calabrian hot sauce, gorgonzola crumble

THE ZUCCA 19
zucchini, blistered tomatoes, italian bacon, fontina, stracciatella, basil

VEGGIE *v* 19
smoked mozzarella, roasted red peppers, red onions, eggplant, spinach, roasted garlic

PANINI

served with hand-cut fries

substitute with: truffle fries 2 / field greens salad 2 / caesar salad 2 / gluten free bread 3

CHICKEN PANINI 18
grilled chicken, prosciutto, fresh mozzarella, roasted peppers, red onions, basil aioli, ciabatta

CAPRESE PANINI *v* 16
heirloom tomatoes, roasted red peppers, fresh mozzarella, arugula, balsamic, pesto mayo

BURRATA BURGER* 19
prime blend, arugula, crispy onions, cherry pepper aioli, brioche bun

SMOKED SALMON PANINI* 19
robiola, avocado, pickled red onions, tomatoes, arugula, pesto mayo

FILET MIGNON PANINI* 21
tomatoes, fresh mozzarella, arugula, garlic parmigiano sauce, crispy onions, house made flatbread

mangia con le mani!

SIDES

CHARRED CORN FREGOLA *v+* 9

BROCCOLI RABE O & G *gf/v+* 10

HANDCUT FRIES *gf/v+* 8

BALSAMIC ROASTED BRUSSELS SPROUTS *gf/v+* 9

ROASTED POTATOES *gf/v* 8

gf - gluten free / v - vegetarian / v+ - vegan | inquire about gluten free modifications