

HOUSE CLASSICS

-14-

PEAR ITALICUS MARTINI
*italicus bergamot liqueur, absolut pear,
pear puree, fresh lemon*

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

AGED NEGRONI
gin, campari, sweet vermouth, orangecello

BOTTLED OLD FASHIONED
bourbon, honeycomb, orange bitters

CRAFT COCKTAILS

COCOMERO 14
*cucumber vodka, limoncello,
ginger simple, lemon*

BLUEBERRY SPRITZ 13
blueberry infused aperol, prosecco, mint

CALABRIAN CRUSH 14
*blanco tequila, chinola passion fruit,
lime, calabrian chili agave*

ITALIAN BIRD 14
rum, pineapple, lime, campari, demerara syrup

SUMMER IN SICILY 15
*bourbon, charred peach simple, lemon,
egg white, bitters*

NEWS TO YUZU 14
basil infused vodka, watermelon, yuzu, lime

INFERNO 15
*mezcal, pineapple, vanilla agave,
lime, calabrian biters*

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

BISCOTTI 14
amaretto, rum chata

S'MORES 15
toasted marshmallow, chocolate liqueur

PISTACHIO 15
pistachio cream

MOCKTAILS

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ESCAPE TO ELBA
mango, pineapple, lime ginger beer

CUCUMBER LEMON SPRITZ
cucumber, lemon, simple, club

WATERMELON MOJITO
watermelon, lime, mint, club

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
MOSCATO *caposaldo* 10/38
CATARRATO *castellucci miano organic* 14/54
GAVI *principessa banfi* 13/49

red

MONTEPULCIANO *fantini* 11/42
TOSCANA *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 *coppola* 15/58
CABERNET SAUVIGNON *bonanza* 16/62
DOLCETTO DALBA *giocomo asheri* 12/46

WINE BY THE BOTTLE

sparkling & rosé

PROSECCO *la marca* 49
BRUT *ferarri* 95
CHAMPAGNE *moet & chandon* 165
ROSÉ *11 minute* 59

white

GAVI *bastasioli* 68
PINOT GRIGIO *scarpetta* 56
CHARDONNAY *black stallion* 80
CHARDONNAY *cakebread* 115
SANCERRE *jean marc* 65
SOAVE *la cappucciana* 58

red

NEBBIOLO LANCHE *silvio grasso* 58
BRUNELLO *caparzo* 125
BRUNELLO *castel giocondo* 150
BAROLO *fontanafredda* 125
BARBARESCO *franco serra* 69
SANGIOVESE *villa fassini* 46
MONTEPULCIANO *cantina zaccagnini* 55
PINOT NOIR *coppola rr* 58
TENUTA ALZATURA *rosso di montefalco* 48
AMARONE *tuffo* 110
CABERNET SAUVIGNON *cakebread* 198
CABERNET SAUVIGNON *caymus* 275
CABERNET SAUVIGNON *jordan* 175

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
cucumbers, tomatoes, red onions, olives, pepperoncini, grana padano, croutons, creamy roasted garlic dressing

CHARRED ROMAINE CAESAR 14
chopped, garlic croutons, "sweet 100" tomatoes, parmigiano, aged balsamic, caesar dressing

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

ADD

grilled organic 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.

SO-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
roasted fingerling potatoes, charred broccoli rabe, roasted garlic butter

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

VEAL PICCATA 32
zucchini scafata, crispy artichokes, capers, lemon white wine

WOOD FIRED SALMON* *gf* 23/29
asparagus risotto, caponata siciliana, saba

PAN ROASTED SCALLOPS* 36
corn fregola, roasted tomato, zucchini, burnt onion agrodolce

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, tomatoes, potatoes, arugula, roasted garlic, fennel pollen

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

LINGUINE & CLAMS 23/26
roasted heirloom tomatoes, garlic, shallots, chili flake, focaccia crumbs

WOOD-FIRED RIGATONI BOLOGNESE 24
fresh ricotta, parmigiano

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

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

FETTUCCINE CARBONARA 26
charred corn, guanciale bacon, parmigiano

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 & 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

VEGGIE *v* 19
san marzano, provolone, roasted red peppers, red onions, eggplant, spinach, basil, 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

BURRATA 19
nduja, roasted peppers, red onion, roasted garlic, basil, olive oil

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

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

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, 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

CRISPY BRUSSELS SPROUTS *gf/v+* 9

ROASTED POTATOES *gf/v* 8

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