

HOUSE CLASSICS

-14-

PERA MARTINI

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

AGED NEGRONI

gin, campari, sweet vermouth, orangeccello

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

LA MELA 14

honeycrisp vodka, sage simple, limonata,
apple cider foam

ROMAN HOLIDAY 15

bourbon, persimmon honey shrub, citrus,
smoked cinnamon bitters

ENZONI 13

gin, muddled grapes, maraschino bitter bianco,
citrus, simple

ITALIAN BIRD 14

rum, pineapple, lime, campari, demerara syrup

LA DOLCE VITA 14

averna amaro, acid adjusted pineapple,
luxardo simple, cherry bitters

GARDEN BEE 14

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

ESPRESSO MARTINI BAR

fresh brewed espresso, kahlua, & vanilla infused vodka

CLASSICO 14

add baileys at no charge

S'MORES 15

toasted marshmallow, chocolate liqueur

BISCOTTI 14

amaretto, rumchata

NUTELLA 15

hazelnut cold foam, shaved chocolate

MOCKTAILS

-9-

ESCAPE TO ELBA

mango, pineapple, lime, ginger beer

ARANCIATA

muddled orange & lemon, pineapple, tonic

CUCUMBER LEMON SPRITZ

cucumber, lemon, simple, club

salute!

CA-10/28/24

WINES

sparkling & rosé

	glass	bottle
PROSECCO castalforte	12	39
PROSECCO la marca	-	68
BRUT ferarri	-	120
CHAMPAGNE moët & chandon	-	165
ROSÉ jean luc columbo	12	46
ROSÉ whispering angels	16	62

white

	glass	bottle
PINOT GRIGIO alta luna	13	49
PINOT GRIGIO anterra	11	42
PINOT GRIGIO scarpetta	-	60
CHARDONNAY castle rock	11	42
CHARDONNAY kendall jackson	14	54
CHARDONNAY chalk hill	-	68
CHARDONNAY black stallion	-	80
SAUVIGNON BLANC wairau river	14	54
SAUVIGNON BLANC lobster reef	12	46
SAUVIGNON BLANC loveblock	-	75
GAVI villa sparina	-	69
SANCERRE jean marc crochet	-	90

in vine veritas!

red

	glass	bottle		glass	bottle
PINOT NOIR mon frere	11	42	CABERNET SAUVIGNON arcaia	11	42
PINOT NOIR erath resplendent	13	49	CABERNET SAUVIGNON treana	16	70
PINOT NOIR coppola diamond collection	-	68	CABERNET SAUVIGNON justin	-	98
SANGIOVESE villa fassini	-	46	CABERNET SAUVIGNON bonanza	14	54
SANGIOVESE ziobaffa organic	12	46	CABERNET SAUVIGNON cakebread	-	198
MONTEPULCIANO fantini	12	46	CABERNET SAUVIGNON caymus	-	275
MONTEPULCIANO cantina zaccagnini	-	58	CABERNET SAUVIGNON juggernaut	-	80
BARBARESCO fontanabianca	-	89	SUPER TUSCAN remole	13	48
MERLOT bonterra organic	11	42	CHIANTI CLASSICO castello di albola	12	46
MALBEC callia	11	42	CHIANTI RISERVA nipozzano	14	54
NEBBIOLO giovanni rosso	-	85	CHIANTI ruffino riserva	-	98
ROSSO DI MONTEFALCO	-	48	RED BLEND orin swift abstract	-	98
tenuta alzataura			BRUNELLO caparzo	-	125
TIGNANELLO marchesi antinori	-	288	BRUNELLO mastro janni	-	150
BARBERA ercole (1 liter bottle)	12	65	BAROLO enrico serafino	-	125
			BAROLO michele chiaro	-	150
			AMARONE le ragose	-	125

SANGRIA BAR

-13-

RED BERRY

dry red wine, orange liqueur,
berries & citrus

WHITE CITRUS

white wine, peaches,
white cranberry & citrus

alla nostra!

mercatoitaliankitchen.com | @mercato.italiankitchen

MERCATO *ciao!*



MANGIA • BEVI • RIDI
mercatoitaliankitchen.com

SMALL PLATES

WOOD FIRED OLIVES *gf/v+* 11
balsamic, rosemary, citrus

PANCETTA *gf* 14
pork belly, apple mostarda, porchetta spice

TRUFFLE PARMIGIANO FRIES *gf/v* 12
garlic-parmigiano dipping sauce

"SEACOAST" MUSHROOM
CROSTINI 14
robiola, marsala caramel, toasted ciabatta

ANTIPASTO

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

CHARRED OCTOPUS *gf* 19
romesco, crispy fingerling potatoes, citrus

GRILLED LAMB CHOP
LOLLIPOPS* *gf* 19
mint pesto, aged balsamic

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

RICOTTA TOAST *v* 16
whipped ricotta, fig jam, vincotto

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

mangia!

CARNE & PESCE

CHICKEN PARMIGIANO 25
marinara, mozzarella, spaghetti

CHICKEN SCARPARELLO *gf* 26
free bird 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

BRAISED SHORT RIB *gf* 36
whipped polenta, "seacoast" mushrooms,
barolo braising-jus, gremolata

WOOD FIRED SALMON* 29
butternut squash fregola, broccolini,
blood orange agro-dolce

BRANZINO* *gf* 36
pan roasted seabass, heirloom tomatoes,
castelvetrano olives, roasted peppers, garlic,
bistro greens, saba

buena come il pane!

SALUMI & FORMAGGI

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

3 for 19 • 5 for 28

salumi

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

formaggi

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

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,
crispy onions, gorgonzola dressing

INVERNO *v* 16
local greens, roasted butternut squash,
candied walnuts, pear, pickled red onion,
gorgonzola dolce, white balsamic vinaigrette

SICILIAN ARUGULA *gf/v* 16
local greens, sicilian oranges, fennel, red onions,
castelvetrano olives, toasted pistachios,
creamy italian vinaigrette

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, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain: dairy, eggs, soybean, wheat, peanuts, tree nuts, fish, shellfish & sesame. Inform the server, manager or chef of any dietary restrictions or allergies. 20% Gratuity will be added to parties of 8 or more.

CA-10/28/24

PASTA

gluten free penne 3

RIGATONI ALLA VODKA 24
pancetta, tomato-vodka cream sauce

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

RICOTTA GNOCCHI 26
slow braised short rib ragu, stracciatella cheese

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

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

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

GARGANELLI 28
rock shrimp, nduja, panna, focaccia crumbs

BUTTERNUT SQUASH
RISOTTO 26
stracciatella, toasted pumpkin seed

WOOD-FIRED PIZZA

substitute with gluten free crust 4

red

CLASSIC *v* 16
san marzano, oregano, mozzarella

MARGHERITA *v* 18
san marzano, fresh mozzarella, basil, evoo

SWEET AND SPICY 19
san marzano, fresh mozzarella,
spicy pepperoni, hot honey

THREE LITTLE PIGS 19.5
san marzano, sweet sausage, pancetta,
smoked bacon, fresh mozzarella,
pecorino romano

MELANZANA *v* 19
san marzano, crispy eggplant, ricotta, fresh
mozz, basil, parmigiano

white

GET FIGGY WITH IT 19
prosciutto di parma, fig jam, fresh ricotta,
mozzarella, arugula, parmigiano

ABRUZZI 19.5
crumbled sausage, broccoli rabe,
mozzarella, fresh ricotta, pecorino romano,
crushed red pepper

MARCO POLLO 19
chicken sausage, roasted garlic, buffalo
mozzarella, fontina, pickled red onions, basil

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

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

PANINI

served with hand-cut fries

substitute with: truffle fries, field greens salad, or caesar salad 3

gluten free bread 3

CHICKEN PANINI 19
grilled chicken, prosciutto, fresh mozzarella,
roasted peppers, red onions, basil aioli,
fresh baked flatbread

CAPRESE PANINI *v* 18
heirloom tomatoes, roasted red peppers,
fresh mozzarella, arugula, balsamic, pesto mayo,
fresh baked flatbread

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

MORTADELLA PANINI 17
stracciatella, pistachio, fresh baked flatbread

FILET MIGNON PANINI* 22
tomatoes, fresh mozzarella, arugula,
garlic parmigiano, crispy onions,
fresh baked flatbread

mangia con le mani!

SIDES

WHIPPED POLENTA *gf* 9

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

HANDCUT FRIES *gf/v+* 8

BALSAMIC ROASTED
BRUSSELS SPROUTS *gf/v+* 10

ROASTED POTATOES *gf/v* 8

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