

## HOUSE CLASSICS

-14-

**PERA MARTINI**  
italicus bergamot liqueur, pear infused  
vodka, pear nectar, squeezed lemon

**AGED NEGRONI**  
gin, campari, sweet vermouth, orancegello

**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**  
averno 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!*

## WINES

### sparkling & rosé

	glass	bottle
PROSECCO <i>castalforte</i>	11	39
PROSECCO <i>la marca</i>	-	68
BRUT <i>ferarri</i>	-	120
CHAMPAGNE <i>moet &amp; chandon</i>	-	165
ROSÉ <i>jean luc columbo</i>	12	46
ROSÉ <i>whispering angels</i>	16	62

### white

	glass	bottle
MOSCATO <i>caposaldo</i>	11	42
PINOT GRIGIO <i>scarpetta</i>	-	60
PINOT GRIGIO <i>alta luna</i>	13	49
PINOT GRIGIO <i>anterra</i>	11	42
CHARDONNAY <i>castile rock</i>	11	42
CHARDONNAY <i>kendall jackson</i>	14	54
CHARDONNAY <i>black stallion</i>	-	80
CHARDONNAY <i>cakebread</i>	-	135
GAVI <i>villa sparina</i>	-	69
SANCERRE <i>jean marc</i>	-	90
SAUVIGNON BLANC <i>loveblock</i>	-	79
SAUVIGNON BLANC <i>wairau river</i>	14	54
SAUVIGNON BLANC <i>lobster reef</i>	12	46

*in vine veritas!*

### red

	glass	bottle
PINOT NOIR <i>mon frere</i>	11	42
PINOT NOIR <i>erath resplendent</i>	13	49
PINOT NOIR <i>coppola diamond collection</i>	-	68
SANGIOVESE <i>ziobaffa organic</i>	12	46
SANGIOVESE <i>villa fassini</i>	-	46
MONTEPULCIANO <i>fantini</i>	12	46
MONTEPULCIANO <i>cantina zaccagnini</i>	-	58
MERLOT <i>bonterra organic</i>	11	42
MALBEC <i>callia</i>	11	42
NEBBIOLO LANCHE <i>silvio grasso</i>	-	65
BARBARESCO <i>franco serra</i>	-	79
ROSSO DI MONTEFALCO <i>tenuta alzataura-</i>	48	
BARBERA <i>ercole (1 liter bottle)</i>	12	65
CABERNET SAUVIGNON <i>arcaia</i>	11	42
CABERNET SAUVIGNON <i>treana</i>	16	62
CABERNET SAUVIGNON <i>bonanza</i>	14	54
CABERNET SAUVIGNON <i>cakebread</i>	-	198
CABERNET SAUVIGNON <i>caymus</i>	-	275
CABERNET SAUVIGNON <i>jordan</i>	-	175
SUPER TUSCAN <i>remole</i>	13	48
CHIANTI CLASSICO <i>castello di albola</i>	12	46
CHIANTI RISERVA <i>nipozzano</i>	14	54
CHIANTI <i>ruffino riserva</i>	-	98
BRUNELLO <i>caparzo</i>	-	145
BRUNELLO <i>castel giocondo</i>	-	175
BAROLO <i>fontanafredda</i>	-	145
AMARONE <i>le ragose</i>	-	125

## SANGRIA BAR

-13-

**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+* 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, lemon

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!*

## 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,  
crispy onions, gorgonzola dressing

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

WOOD ROASTED BEET *v* 16  
arugula, farro, goat cheese, heirloom tomatoes,  
red onions, toasted hazelnuts, honey vinaigrette

## 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, 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.

SO-10/23/24

## 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  
roasted fingerling potatoes,  
charred broccoli rabe, salsa verde

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

VEAL PICCATA 32  
sauteéd spinach, roasted winter squash,  
lemon white wine, capers

WOOD FIRED SALMON\* *gf* 29  
butternut squash risotto, broccolini, saba

BRANZINO\* *gf* 36  
pan roasted seabass, heirloom tomatoes,  
castelvetro olives, roasted peppers, garlic,  
bistro greens, vincotto

*buona come il pane!*

## SALUMI & FORMAGGIO

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

*formaggio*

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

## PASTA

*gluten free penne 3*

RIGATONI ALLA VODKA 24  
pancetta, tomato-vodka cream sauce

STRIGOLI RUSTICA 26  
hand-twisted pasta, chicken sausage, tomatoes,  
potatoes, arugula, roasted garlic, fennel pollen

RICOTTA GNOCCHI 26  
slow braised short rib ragu, stracciatella cheese

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

PAPPARDELLE BOLOGNESE 24  
fresh ricotta, parmigiano

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

GARGANELLI 28  
rock shrimp, nduja, panna, focaccia crumbs

FETTUCCINE CARBONARA 26  
guanciale bacon, parmigiano

## 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 & 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

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

VEGGIE 19  
provolone, roasted red peppers, red onions,  
eggplant, spinach, basil, roasted garlic

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

## PANINI

*served with handcut 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

CRISPY BRUSSELS SPROUTS *gf/v+* 10

ROASTED POTATOES *gf/v* 8

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