

HOUSE CLASSICS

-14-

PERA MARTINI

italicus bergamot liqueur, pear nectar, pear infused vodka, squeezed lemon

AGED NEGRONI

gin, campari, sweet vermouth, orangecello

MODENA MANHATTAN

rye, amaro, angostura bitters, orange bitters

BOTTLED OLD FASHIONED

bourbon, honeycomb, orange bitters

CRAFT COCKTAILS

COCOMERO 14

cucumber vodka, limoncello, ginger, lemon

CALABRIAN CRUSH 14

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

CIAO DARLING 14

tequila, orange blossom agave, lime, prosecco, oranges, mint

PLANE TO POMPEI 15

woodford, aperol, averna, lemon, fresh cherries

ENZONI 13

gin, muddled grapes, maraschino bitter bianco, citrus

WHEN IN ROME 14

pisco, campari, pineapple, lime, raspberry foam

SEASIDE SGROPPINO 14

vodka, prosecco, watermelon italian ice, lemon

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, graham cracker

BISCOTTI 14

amaretto, rumchata

NUTELLA 15

hazelnut cold foam, shaved chocolate

MOCKTAILS

-12-

ESCAPE TO ELBA

mango, pineapple, lime, ginger beer

ARANCIATA

muddled orange & lemon, pineapple, tonic

CUCUMBER LEMON SPRITZ

cucumber, lemon, simple, club

salute!

sparkling & rosé

	glass	bottle
PROSECCO <i>castalforte</i>	12	48
PROSECCO <i>la marca</i>	-	68
BRUT <i>ferarri</i>	-	120
CHAMPAGNE <i>moet & chandon</i>	-	165
SPARKLING ROSÉ <i>hampton water</i>	16	64
ROSÉ <i>cote mas (1 liter bottle)</i>	12	60
ROSÉ <i>whispering angel</i>	18	72

in vino veritas!

red

	glass	bottle		glass	bottle
PINOT NOIR <i>mon frere</i>	12	48	CABERNET SAUVIGNON <i>arcaia</i>	11	44
PINOT NOIR <i>erath resplendent</i>	14	56	CABERNET SAUVIGNON <i>smith & hook</i>	16	64
PINOT NOIR <i>coppola diamond collection</i>	-	68	CABERNET SAUVIGNON <i>justin</i>	-	98
SANGIOVESE <i>villa fassini</i>	-	46	CABERNET SAUVIGNON <i>bonanza</i>	14	56
SANGIOVESE <i>ziobaffa organic</i>	12	48	CABERNET SAUVIGNON <i>cakebread</i>	-	178
MONTEPULCIANO <i>fantini</i>	12	48	CABERNET SAUVIGNON <i>caymus</i>	-	188
MONTEPULCIANO <i>cantina zaccagnini</i>	-	58	CABERNET SAUVIGNON <i>juggernaut</i>	-	80
BARBARESCO <i>fontanabianca</i>	-	89	SUPER TUSCAN <i>remole</i>	13	52
MERLOT <i>bonterra organic</i>	12	48	CHIANTI CLASSICO <i>castello di albola</i>	12	48
MALBEC <i>callia</i>	12	48	CHIANTI RISERVA <i>nipozzano</i>	14	56
NEBBIOLO <i>giovanni rosso</i>	-	85	CHIANTI <i>ruffino riserva</i>	-	98
ROSSO DI MONTEFALCO <i>tenuta alzataura</i>	-	48	RED BLEND <i>orin swift abstract</i>	22	98
TIGNANELLO <i>marchesi antinori</i>	-	288	BRUNELLO <i>caparzo</i>	-	125
BARBERA <i>ercole (1 liter bottle)</i>	12	65	BRUNELLO <i>mastro janni</i>	-	150
			BAROLO <i>enrico serafino</i>	-	125
			BAROLO <i>michele chiaro</i>	-	150
			AMARONE <i>le ragose</i>	-	125

SANGRIA BAR

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ITALIAN RED

dry red wine, brandy, orange, apple, citrus

TRADITIONAL WHITE

crisp white wine, brandy, peach, apple, orange, 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

CRISPY POLENTA *gf* 13
cacio e pepe fonduta

TRUFFLE PARMIGIANO FRIES *gf/v* 13
garlic-parmigiano dipping sauce

ROASTED ARTICHOKE *v* 18
lemon aioli, pecorino, pangrattato

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 19
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 PARMIGIANA 26
marinara, mozzarella, spaghetti

CHICKEN SCARPARIELLO *gf* 28
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
roasted tomato fregola, zucchini, artichoke, scampi, burro fuso

MARKET FISH* *gf* 36
roasted heirloom tomatoes, castelvetrano olives, roasted peppers, olive oil

buena come il pane!

SALUMI & FORMAGGI

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

3 for \$19 • 5 for \$29

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

PASTA

gluten free pasta 3

RIGATONI ALLA VODKA 25
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 27
roasted heirloom tomatoes, white wine, oil & garlic, focaccia crumbs

WOOD-FIRED "100 LAYER" LASAGNA 27
bolognese, béchamel, ricotta, pesto

CACIO E PEPE *v* 24
bucatini, black pepper, pecorino

PASTA ALLA ZOZZONA 26
sausage, guanciale, san marzano tomato, pecorino

FETTUCINE LIMONE 28
shrimp, zucchini, roasted garlic, sesame, pecorino

WOOD-FIRED PIZZA

substitute with gluten free crust 5

red

CLASSIC *v* 18
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

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

white

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

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

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

POTATO & BACON 19
yukon gold, pancetta, fontina, stracciatella, caramelized onions, roasted garlic, rosemary

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

PANINI

served with hand-cut fries

substitute with: truffle fries, field greens salad, or caesar salad 4
gluten free bread 4

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* 24
tomatoes, fresh mozzarella, arugula, garlic parmigiano, crispy onions, fresh baked flatbread

mangia con le mani!

INSALATE

FIELD GREENS *v* 16
cucumbers, tomatoes, red onions, olives, pepperoncini, grana padano, croutons, creamy roasted garlic dressing

CHARRED CAESAR 15
chopped romaine, garlic croutons, parmigiano, aged balsamic, caesar dressing

LITTLE GEM 17
local lettuce, avocado, bacon, roasted tomatoes, charred corn, crispy onions, gorgonzola dressing

CHARRED PEACH *v* 17
local greens, farro, avocado, gorgonzola, almonds, pickled onions, 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

*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame. 20% Gratuity will be added to parties of 8 or more.