

## 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 POMPEII 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

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### 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>	12	48
PROSECCO <i>la marca</i>	-	68
BRUT <i>ferarri</i>	-	120
CHAMPAGNE <i>moet &amp; 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

### white

	glass	bottle
MOSCATO <i>caposaldo</i>	11	44
PINOT GRIGIO <i>scarpetta</i>	-	60
PINOT GRIGIO <i>alta luna</i>	13	52
PINOT GRIGIO <i>anterra</i>	11	44
CHARDONNAY <i>castle rock</i>	11	44
CHARDONNAY <i>kendall jackson</i>	14	56
CHARDONNAY <i>black stallion</i>	-	88
CHARDONNAY <i>cakebread</i>	-	135
GAVI <i>villa sparina</i>	-	69
SANCERRE <i>jean marc</i>	18	72
SANCERRE <i>domaine raimbault</i>	-	98
SAUVIGNON BLANC <i>rombauer</i>	-	75
SAUVIGNON BLANC <i>wairau river</i>	15	60
SAUVIGNON BLANC <i>lobster reef</i>	13	52

*in vine veritas!*

### red

	glass	bottle
PINOT NOIR <i>mon frere</i>	12	48
PINOT NOIR <i>erath oregon</i>	15	60
PINOT NOIR <i>coppola diamond collection</i>	-	78
SANGIOVESE <i>ziobaffa organic</i>	12	48
SANGIOVESE <i>villa fassini</i>	-	46
MONTEPULCIANO <i>fantini</i>	12	48
MONTEPULCIANO <i>cantina zaccagnini</i>	-	68
MERLOT <i>bonterra organic</i>	12	48
MALBEC <i>callia</i>	12	48
NEBBIOLO LANCHE <i>silvio grasso</i>	-	68
BARBARESCO <i>franco serra</i>	-	79
ROSSO DI MONTEFALCO <i>tenuta alzataura</i>	-	58
BARBERA <i>ercole (1 liter bottle)</i>	12	65
CABERNET SAUVIGNON <i>arcaia</i>	11	44
CABERNET SAUVIGNON <i>smith &amp; hook</i>	16	64
CABERNET SAUVIGNON <i>bonanza</i>	14	56
CABERNET SAUVIGNON <i>cakebread</i>	-	178
CABERNET SAUVIGNON <i>caymus</i>	-	188
CABERNET SAUVIGNON <i>jordan</i>	-	165
SUPER TUSCAN <i>remole</i>	13	52
CHIANTI CLASSICO <i>castello di albola</i>	12	48
CHIANTI RISERVA <i>nipozzano</i>	16	64
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

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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.  
mercatoitaliankitchen.com

## 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 ARTICHOKEs *v* 16  
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\* 19.5  
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 SCARPARELLO *gf* 28  
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 34  
potato, summer squash, lemon, white wine, capers

WOOD FIRED SALMON\* 29  
roasted tomato fregola, zucchini, artichokes, 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

*formaggio*

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

RICOTTA GNOCCHI 26  
slow braised short rib ragu, stracciatella cheese

LINGUINE & CLAMS 27  
roasted heirloom tomatoes, garlic, shallots, chili flake, focaccia crumbs

RIGATONI BOLOGNESE 26  
fresh ricotta, parmigiano

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 onions, 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 handcut 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

grilled organic 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.