



Private Events



MERCATO

RESTAURANT • BYOB

1st Course

MERCATO ANTIPASTA

burrata mozzarella, gorgonzola dolce, beemster X.O. gouda, prosciutto di parma, pistachio mortadella, bresaola, basil pesto, pickled vegetables, marinated olives, grilled sourdough

2nd Course Choice of...

MARKET SALAD

tuscan kale, sourdough, cured egg yolk, pickled red onion, parmesan aioli

SHORT RIB RAGU

ricotta gnocchi, broccoli rabe, shaved locatelli, truffle oil

PUMPKIN RIGATONI

pancetta, butternut squash, tuscan kale, pumpkin shoots, horseradish crema

BUCATINI CACIO E PEPE

pecorino romano, parmesan tuile, toasted breadcrumbs, peppercorns

3rd Course Choice of...

HAPPY VALLEY 8oz RIBEYE

roasted parsnip & cauliflower puree, kale & golden raisin agrodolce, gorgonzola espuma

PAN SEARED FRENCH BRONZINO

potato and rosemary veloute, toasted farro, porcini mushroom jus, fennel

BRAISED HAPPY VALLEY LAMB SHANK

parmesan polenta, tomato, grilled rapini, crispy garlic, minted yogurt

WILD MUSHROOM RISOTTO

lemon, marsala, pecorino romano

4th Course Choice of...

DARK CHOCOLATE ESPRESSO PANNA COTTA

whipped mascarpone, cocoa nibs, cinnamon

CLASSIC TIRAMISU

chocolate covered espresso beans, kahlua soaked ladyfingers

MASCARPONE CHEESECAKE

amaretti cookie crust, cherry gelato

*Menu Items Change Seasonally

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1st Course

MERCATO ANTIPASTA

prosciutto, finocchiona, spicy sopressata, shaved cauliflower, brussel sprouts, golden raisin, marinated olives, roasted wild mushrooms, tomato, buffalo mozzarella, basil, grilled sour dough, daily spread

2nd Course Choice of...

WILD MUSHROOM RISOTTO

tuscan kale, roasted chanterelle mushrooms, confit shallots, red wine reduction, shaved locatelli, rosemary

SHORT RIB RAGU

ricotta gnocchi, broccoli rabe, shaved locatelli, truffle oil

SPICY CRAB BUCATTINI

squid ink pasta, crab tomato broth, cream, calabrian chilies

3rd Course Choice of...

PAN ROASTED CHICKEN MARSALA

airline chicken breast, garlic mashed potatoes, swiss chard, roasted wild mushrooms, marsala sauce

PAN SEARED DIVER SCALLOPS

wild mushrooms, & english pea risotto, parmesan crisp, truffle oil

GRILLED STRIP STEAK

celery root puree, pomegranate jus, caramelized brussel sprouts, pomegranate seed & parsley gremolata

STRIPED BASS

pancetta lardons, cannellini beans & tomato ragu, lump crab, baby spinach

4th Course Choice of...

CLASSIC TIRAMISU

chocolate covered espresso beans, kahlua soaked ladyfingers

OLIVE OIL CAKE

brulee lemon meringue, olive oil cake

MASCARPONE CHEESECAKE

amaretti cookie crust, cherry gelato

*Menu Items Change Seasonally

