

# MERCATO

RESTAURANT • BYOB

## Primi

### MARKET SALAD

salumi, aged provolone, pepperoncini, iceberg, romaine, red wine vinaigrette

### P.E.I. MUSSELS

sweet sausage, tomato, white beans, roasted garlic, white wine, tomato brodo, herbs

### FONTINA STUFFED MEATBALLS

grated parmesan, fresh basil & thyme, marinara, grilled baguette

### WHOLE GRILLED ARTICHOKE

extra virgin olive oil, sea salt, citrus aioli

### GRILLED SPANISH OCTOPUS

fingerling potatoes, tomato, gigante beans, olives, smoked paprika aioli

### WHIPPED LEMON RICOTTA

grilled sourdough, basil honey, fresh herbs

## Secondi

### SHORT RIB RAGU

ricotta gnocchi, broccoli rabe, shaved locatelli, whipped ricotta, truffle oil

### PORK CHOP MILANESE

arugula, lemon zest, tomatoes, shaved parmesan, extra virgin olive oil

### BUCATINI & CLAMS

littleneck clams, garlic, calabrian chilies, white wine, toasted breadcrumbs

### JUMBO LUMP CRAB GARGANELLI

cherry tomatoes, arugula pesto, ricotta salata

### SPICY CHICKEN "PARM"

roasted peppers, onions, long hots, san marzano tomatoes, parmesan cheese

## Sides

### HOT & SWEET PEPPERS

### SAUTÉED BROCCOLI RABE

garlic, calabrian chilies

### BABY SPINACH & POTATO HASH

pancetta, fingerling potatoes

### ESCAROLE & BEANS

olive oil, parmesan

### MEDITERRANEAN OLIVES

fresh herbs, olive oil

## Mercato Market Board

full selection of our cured meats  
& artisan cheeses,  
pickled vegetables, marinated olives

## Olive Oil Tasting

tomato bruschetta, grilled baguette,  
housemade infused olive oils:  
basil, roasted garlic, calabrian chili

## FORMAGGIO BOARD

**Burrata** mozzarella, with stracciatella & cream

**Gorgonzola** Italian blue cheese, creamy

**Truffled Pecorino** sheep's milk, black truffles, earthy

## CHARCUTERIE BOARD

**Spicy Coppa** spiced & herbed ham

**Prosciutto** dry cured ham

**Soppresata** cured pressed sausage

## PYRAMID PASTA

stuffed with ricotta, lobster & shrimp, asparagus, tomatoes, parmesan, brown butter, pine nut

## WILD MUSHROOM RISOTTO

fava beans, arborio rice, parmesan cheese

## BOLOGNESE

beef, pork, veal, carrots, onions, san marzano tomatoes, mafaldini pasta, ricotta cheese

## MARKET FISH

chef's daily selection paired with seasonal side & sauce

## Four Course Tasting Menu

whole table must participate,  
see server for details

## CASH ONLY

no cell phones please

\$5 plate charge on shared entrée

20% gratuity will be included for parties of five or more