CLASSICS

-14-

PERA MARTINI
italicus bergamot liqueur, pear nectar, pear infused vodka, 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, amarena

ENZONI 13
gin, muddled grapes, marachino bianco, citrus

CALYPSO IN CAPRI 14
rum, golden falernum, pear, citrus, angostura

SEASIDE SGROPPINO 14
vodka, prosecco, watermelon italian ice, lemon

GARDEN BEE 14
highclere gin, clementine liqueur, wild flower honey, 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, sanpellegrino limonta

salute!

SO–10/24/26

WINES

sparkling & rosé

	glass	bottle
PROSECCO *castalforte*	12	48
PROSECCO *la marca*	-	68
BRUT *ferarri*	-	120
CHAMPAGNE *moet & chandon*	-	165
ROSÉ *cote mas (1 liter bottle)*	13	60
ROSÉ *whispering angel*	18	72

in vino veritas!

white

	glass	bottle
MOSCATO *caposaldo*	14	56
PINOT GRIGIO *scarpetta*	-	60
PINOT GRIGIO *alta luna*	14	56
PINOT GRIGIO *anterra*	12	48
ORVIETO CLASSICO *bigi*	14	56
VERMENTINO *cantina santadi*		69
CHARDONNAY *castle rock*	12	48
CHARDONNAY *kendall jackson*	15	60
CHARDONNAY *cakebread*	-	135
GAVI *villa sparina*	-	69
SANCERRE *jean marc*		89
SANCERRE *domanie franck millet*	18	72
SAUVIGNON BLANC *nobilo*	12	48
SAUVIGNON BLANC *lobster reef*	14	56

red

	glass	bottle
PINOT NOIR *mon frere*	12	48
PINOT NOIR *erath oregon*	15	60
SANGIOVESE *ziobaffa organic*	13	52
SANGIOVESE *villa fassini*	-	66
MONTEPULCIANO *fantini*	14	56
MONTEPULCIANO *cantina zaccagnini*	-	68
MERLOT *bonterra organic*	12	48
MALBEC *callia*	13	52
NEBBIOLO LANCHE *silvio grasso*	-	68
BARBARESCO *franco serra*	-	79
ROSSO DI MONTALCINO *il poggione*	-	98
BARBERA *ercole (1 liter bottle)*	12	65

	glass	bottle
CABERNET SAUVIGNON *arcaia*	12	48
CABERNET SAUVIGNON *smith & hook*	18	72
CABERNET SAUVIGNON *bonanza*	16	64
CABERNET SAUVIGNON *cakebread*	-	178
CABERNET SAUVIGNON *caymus*	-	188
CABERNET SAUVIGNON *jordan*	-	165
SUPER TUSCAN *remole*	13	52
CHIANTI CLASSICO *castello di albola*	14	56
CHIANTI RISERVA *nipozzano*	17	68
CHIANTI *ruffino reserva*	-	98
BRUNELLO *caparzo*	-	145
BRUNELLO *castel giocondo*	-	175
BAROLO *fontanafredda*	-	145
AMARONE *le ragose*	-	125

SANGRIA BAR

-13-

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+* 12
balsamic, rosemary, citrus

FRIED MOZZARELLA *v* 16
parmigiano, marinara

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

CRISPY EGGPLANT NAPOLEON *v* 15
marinara, stracciatella cheese, balsamic

ANTIPASTI

mangia!

ESCAROLE & BEANS 14
ciabatta, parmigiano

TOMATO & MOZZARELLA *gf/v* 18
stracciatella cheese, bufala mozzarella, balsamic, basil, frico

CHARRED OCTOPUS *gf* 19
potato, roasted peppers, sicilian oilve vinaigrette, celery, citrus

LAMB CHOP LOLLIPOPS* *gf* 19
romesco, mint pesto, aged balsamic

BRUSSELS & BURRATA *gf* 18
fig aioli, burrata, prosciutto, pistachios

RICOTTA TOAST *v* 16
whipped ricotta, fig jam, vincotto

SPIEDINI 19
filet mignon, garlic parmigiano

ROASTED CAULIFLOWER *v* 14
cacio e pepe , pecorino, pangrattato

ZIA'S MEATBALLS 16
polenta, marinara, ricotta, pesto

WOOD-FIRED CHICKEN WINGS *gf* 16
garlic parm, calabrian hot sauce, or bbq

FRIED CALAMARI 18
cherry peppers, marinara, spicy aioli

MUSSELS POT 19
fennel & roasted garlic cream, charred ciabatta

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, charred corn, aged balsamic, caesar dressing

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

INVERNO *v* 18
local greens, farro, roasted squash, pear, gorgonzola, hazelnuts, pickled onions, white balsamic vinaigrette

SICILIAN ARUGULA *gf/ v* 17
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.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SO–10/24/26

CARNE & PESCE

CHICKEN PARMIGIANA 28
marinara, mozzarella, spaghetti

CHICKEN SCARPARIELLO *gf* 29
free bird farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions

PRIME NY STRIP* *gf* 42
truffled fingerling potatoes, broccoli rabe, roasted garlic & bone marrow, balsamic

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

PORK CHOP AGRO DOLCE* 32
garlic spinach, toasted gnocchi, peppers & onions

WOOD FIRED SALMON* 32
italian tabouleh salad, roasted cauliflower, salmoriglio, saba

BRANZINO* *gf* 36
roasted butternut, tomatoes, castelvetrano olives, roasted peppers, salsa verde, fennel

buona 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 4

FETTUCINE LIMONE 28
squid ink pasta, shrimp, winter squash, roasted garlic, sesame, pecorino

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

SPICY LOBSTER LUMACHE 36
nduja, basil, pomodoro crema

CACIO E PEPE 25
mafaldine, cauliflower crumble

WOOD-FIRED "100 LAYER" LASAGNA 26
bolognese, béchamel, ricotta, pesto

LINGUINE & CLAMS 27
roasted heirloom tomatoes, garlic, focaccia crumbs, bottarga

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

MAMMA MIA 19
san marzano, meatballs, mozzarella, basil

BURRATA *v* 19.5
mozzarella, roasted tomato, red onions, roasted pepper, garlic, basil, oregano

white

GET FIGGY WITH IT 19.5
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

CACIO E PEPE 19.5
chicken cutlet, bacon, ricotta, mozzarella, pecorino, pepper

MARCO POLLO 19.5
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 18
stracciatella cheese, pistachio pesto, hot honey, fresh baked flatbread

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

mangia con le mani!

SIDES

WHIPPED POLENTA *gf* 10

BROCCOLI RABE G & O *gf/v+* 11

HANDCUT FRIES *gf/v+* 8

CRISPY BRUSSELS SPROUTS *gf/v+* 12

ROASTED POTATOES *gf/v* 8

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