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, passion fruit liqueur, lime, calabrian chili agave

CIAO DARLING 14
tequila, orange blossom agave, lime, prosecco, oranges, mint

PLANE TO POMPEII 15
woodford reserve, aperol, averna, lemon, amarena

ENZONI 13
gin, muddled grapes, maracshino bianco, citrus

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

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

GARDEN BEE 14
gin, clementine liqueur, wild flower honey, lemon

ESPRESSO MARTINI BAR

CLASSICO 14
freshly brewed espresso, coffee liqueur, vanilla infused vodka

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!

CH-11/02/26

WINES

sparkling & rosé

	glass	bottle
PROSECCO *casalforte*	12	48
PROSECCO *la marca*	-	68
BRUT *ferarri*	-	120
CHAMPAGNE *brut veuve clicquot*	-	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 *alta luna*	14	56
PINOT GRIGIO *anterra*	12	48
PINOT GRIGIO *scarpetta*	-	65
ORVIETO CLASSICO *bigi*	14	56
VERMENTINO *cantina santadi*		69
CHARDONNAY *castle rock*	12	48
CHARDONNAY *kendall jackson*	15	60
CHARDONNAY *chalk hill*	-	68
SAUVIGNON BLANC *nobilo*	12	48
SAUVIGNON BLANC *lobster reef*	14	56
GAVI *villa sparina*	-	69
SANCERRE *domanie franck millet*	18	72
SANCERRE *jean marc crochet*		98

red

	glass	bottle
PINOT NOIR *mon frere*	12	48
PINOT NOIR *erath resplandent*	15	60
PINOT NOIR *four graces*	-	98
SANGIOVESE *monte antico*	-	72
SANGIOVESE *villa puccini toscana*	13	52
MONTEPULCIANO *fantini*	14	56
MONTEPULCIANO *cantina zaccagnini*	-	58
BARBARESCO *fontanabianca*	-	89
MERLOT *bonterra organic*	12	48
MALBEC *callia*	13	52
NEBBIOLO *giovanni rosso*	-	85
ROSSO DI MONTALCINO *il poggione*		98
TIGNANELLO *marchesi antinori*	-	288
BARBERA *ercole (1 liter bottle)*	12	65

	glass	bottle
CABERNET SAUVIGNON *mezzacorona*	12	48
CABERNET SAUVIGNON *bonanza*	16	64
CABERNET SAUVIGNON *smith & hook*	18	72
CABERNET SAUVIGNON *juggernaut*	-	80
CABERNET SAUVIGNON *justin*	-	98
CABERNET SAUVIGNON *cakebread*	-	178
CABERNET SAUVIGNON *caymus*	-	188
SUPER TUSCAN *remole*	14	56
CHIANTI DOCG *ruffino*	14	56
CHIANTI RISERVA *nipozzano*	17	68
CHIANTI *ruffino riserva*	-	98
RED BLEND *orin swift abstract*	22	98
BRUNELLO *caparzo*	-	125
BRUNELLO *mastro janni*	-	150
BAROLO *enrico serafino*	-	125
BAROLO *michele chiarlo*	-	150
AMARONE *le ragose*	-	125

SANGRIA BAR

-13-

RED
dry red wine, brandy, orange, apple, citrus

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

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

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

ANTIPASTO

mangia!

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

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

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

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

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

CRISPY CALAMARI 18
cherry peppers, marinara, spicy aioli

SPIEDINI
filet mignon | garlic parmigiano 19
chicken | lemon salsa verde 15
porchetta | spicy agro dolce 16

per la tavola 48
all three to share

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, 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 chicken 8 | 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.

CH-11/02/26

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, bone marrow, aged 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

BISTECCA FIORENTINA* *gf* 159
(for two)
28 oz dry aged prime porterhouse, sauteed spinach, 15 trevasi aged balsamic

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

formaggi

ROBIOLA
GORGONZOLA DOLCE
PECORINO ROMANO
PARMIGIANO-REGGIANO
PROVOLONE | FONTINA
FRESH MOZZARELLA
BUFALA MOZZARELLA
RICOTTA | BURRATA

PASTA

gluten free pasta 4

FETTUCCINE 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 *v* 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
crispy chicken, bacon, ricotta, mozzarella, pecorino, cracked pepper

MARCO POLLO 19.5
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 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+* 12

HAND CUT FRIES *gf/v+* 8

BALSAMIC ROASTED BRUSSELS SPROUTS *gf/v+* 12

ROASTED POTATOES *gf/v* 8

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