

## HOUSE CLASSICS

-14-

**PERA MARTINI**  
italicus bergamot liqueur, pear nectar,  
pear infused vodka, lemon

**AGED NEGRONI**  
gin, campari, sweet vermouth, orancegello

**MODENA MANHATTAN**  
rye, amaro, angostura bitters,  
orange bitters

**BOTTLED OLD FASHIONED**  
bourbon, honeycomb, orange bitters

## CRAFT COCKTAILS

**COCOMERO 14**  
cucumber vodka, limoncello, ginger, lemon

**ENZONI 13**  
gin, muddled grapes, marachino bianco, citrus

**CALABRIAN CRUSH 14**  
blanco tequila, chinola passion fruit, lime,  
calabrian chili agave

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

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

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

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

**PLANE TO POMPEI 15**  
woodford, aperol, averna, lemon, amarena

## ESPRESSO MARTINI BAR

fresh brewed espresso, kahlua, & vanilla infused vodka

**CLASSICO 14**  
add baileys at no charge

**BISCOTTI 14**  
amaretto, rumchata

**S'MORES 15**  
toasted marshmallow, chocolate liqueur,  
graham cracker

**NUTELLA 15**  
hazelnut cold foam, shaved chocolate

## MOCKTAILS

-12-

**ESCAPE TO ELBA**  
mango, pineapple, lime, ginger beer

**CUCUMBER LEMON SPRITZ**  
cucumber, lemon, simple, club

**ARANCIATA**  
muddled orange & lemon, pineapple, tonic

*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
CHAMPAGNE <i>brut vueuve clicquot</i>	-	165
ROSÉ <i>cote mas (1 liter bottle)</i>	13	60
ROSÉ <i>whispering angel</i>	18	72

### white

	glass	bottle
MOSCATO <i>caposaldo</i>	14	56
PINOT GRIGIO <i>alta luna</i>	14	56
PINOT GRIGIO <i>anterra</i>	12	48
PINOT GRIGIO <i>scarpetta</i>	-	65
ORVIETO CLASSICO <i>bigi</i>	14	56
VERMENTINO <i>cantina santadi</i>	-	69
CHARDONNAY <i>castle rock</i>	12	48
CHARDONNAY <i>kendall jackson</i>	15	60
CHARDONNAY <i>chalk hill</i>	-	68
SAUVIGNON BLANC <i>rebellious</i>	12	48
SAUVIGNON BLANC <i>lobster reef</i>	14	56
GAVI <i>villa sparina</i>	-	69
SANCERRE <i>jean marc crochet</i>	-	98
SANCERRE <i>domanie franck millet</i>	18	72

*in vine veritas!*

### red

	glass	bottle		glass	bottle
PINOT NOIR <i>mon frere</i>	12	48	CABERNET SAUVIGNON <i>arcaia</i>	12	48
PINOT NOIR <i>erath resplendent</i>	15	60	CABERNET SAUVIGNON <i>smith &amp; hook</i>	18	72
PINOT NOIR <i>coppola diamond collection</i>	-	68	CABERNET SAUVIGNON <i>justin</i>	-	98
SANGIOVESE <i>villa fassini</i>	-	66	CABERNET SAUVIGNON <i>bonanza</i>	16	64
SANGIOVESE <i>ziobaffa organic</i>	13	52	CABERNET SAUVIGNON <i>cakebread</i>	-	178
MONTEPULCIANO <i>fantini</i>	14	56	CABERNET SAUVIGNON <i>caymus</i>	-	188
MONTEPULCIANO <i>cantina zaccagnini</i>	-	58	CABERNET SAUVIGNON <i>juggernaut</i>	-	80
BARBARESCO <i>fontanabianca</i>	-	89	SUPER TUSCAN <i>remole</i>	13	52
MERLOT <i>bonterra organic</i>	12	48	CHIANTI CLASSICO <i>castello di albola</i>	14	56
MALBEC <i>callia</i>	13	52	CHIANTI RISERVA <i>nipozzano</i>	17	68
NEBBIOLO <i>giovanni rosso</i>	-	85	CHIANTI <i>ruffino riserva</i>	-	98
ROSSO DI MONTALCINO <i>il poggione</i>	-	98	RED BLEND <i>orin swift abstract</i>	22	98
TIGNANELLO <i>marchesi antinori</i>	-	288	BRUNELLO <i>caparzo</i>	-	125
BARBERA <i>ercole (1 liter bottle)</i>	12	65	BRUNELLO <i>mastro janni</i>	-	150
			BAROLO <i>enrico serafino</i>	-	125
			BAROLO <i>michele chiarlo</i>	-	150
			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+* 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

## ANTIPASTO

ROASTED ARTICHOKE *gf* 19  
pecorino, peperoncino, lemon

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

MUSSELS POT 19  
fennel & roasted garlic cream, charred ciabatta

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

ZIA'S MEATBALLS 16  
garlic bread, marinara, ricotta, pesto

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

WOOD-FIRED FILET TIPS\* 19  
roasted garlic crema, arugula, crispy onions

FRIED CALAMARI 18  
cherry peppers, marinara, spicy aioli

*or*  
CARL ANTHONY'S  
BALSAMIC CALAMARI 19  
sweet & spicy balsamic, citrus

*mangia!*

## 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

### ADD

organic grilled chicken 7 | chicken cutlet 8 | shrimp 12 | salmon\* 12 | steak\* 12

CHARRED PEACH *v* 17  
local greens, peaches, farro, avocado,  
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

## CARNE & PESCE

CHICKEN PARMIGIANA 28  
marinara, mozzarella, spaghetti

CHICKEN SCARPARELLO *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 butter

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

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

WOOD FIRED SALMON\* *gf* 29  
italian tabouleh salad, roasted cauliflower,  
salmoriglio, saba

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

*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

*formaggi*

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

## PASTA

*gluten free pasta 4*

ANGEL HAIR OIL & GARLIC 26  
shrimp, artichoke, pepperoncino, pecorino, citrus

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, sweet corn, 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, shallots,  
chili flake, 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 20  
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 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+* 11

HAND CUT FRIES *gf/v+* 8

BALSAMIC ROASTED  
BRUSSELS SPROUTS *gf/v+* 12

ROASTED POTATOES *gf/v* 8

\*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.