

# il MERCATO

TRATTORIA | EST. 1994

---

---

## ANTIPASTI

**Stuzzichini**, risotto croquette, Salami rolled with fresh Mozzarella, flash-fried artichoke, mushroom bruschetta, tomato bruschetta, Prosciutto-wrapped grissini **18**

**Calamari**, flash-fried, sauced with roasted garlic, chilies, tomato, 'Arrabbiata' **12**

**Risotto Croquettes**, San Marzano tomato, Prosciutto di San Daniele, fresh Mozzarella center, tomato, basil pesto sauce **12**

**Local Mussels**, sautéed with onion, browned garlic, tomato, basil, white wine **12**

**Pan Seared Nova Scotia Scallops**, panko-crust, fried artichoke, pancetta, white wine, lemon **14**

**Jumbo Shrimp**, sautéed with roasted garlic, cream, white wine, Italian parsley **12**

**Bruschetta**, brushed with garlic, topped with fresh herbs, chopped tomato, Montasio, Parmigiano **11**

**Italian Seafood Zuppa** **12**

**Marinated Grilled Vegetable Salad**, organic greens, warm Goat cheese, basil pesto, balsamic vinaigrette **12**

**Caesar Salad**, crisp smoked Bacon, grilled focaccia croutons, classic Caesar dressing, Parmigiano dusting **12**

**Atlantic Lobster Salad**, cherry tomatoes, avocado, pickled red onions, cucumber, creamy herb dressing, e.v. olive oil & garlic crostini **22**

**Red & Green Shredded Cabbage Salad**, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, parmigiano **12**

---

---

## PIZZE & FOCACCIA

**Thin Crust Pizza, Margherita**, tomato, basil pesto Genovese & fresh mozzarella **20**

**Thin Crust Pizza, Wild Mushrooms**, tomato, smoked Bacon, arugula, Asiago, balsamic drizzle **22**

**Thin Crust Pizza, 4-Carne**, tomato, housemade Sausage, Salami, Pancetta, Prosciutto crudo, mozzarella **22**

**Thin Crust Pizza, Chicken**, basil pesto, cherry tomato, pine nuts, mozzarella, chili flakes **22**

**Thin Crust Pizza, Housemade Sausage**, tomato, caramelized onion, garlic roasted cherry tomato, mozzarella **22**

**Thin Crust Pizza, Vegetariana**, marinated artichokes, spinach, leeks, roasted garlic & sun-dried tomato, fontina **20**

**Homemade Ligurian Focaccia**, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed greens **18**

**Mercato Burger**, chopped Beef Tenderloin, seared Provolone, sweet onions, Bacon, tomato jam, garlic aioli, romaine, toasted focaccia bun, hand-cut fries **20**

---

---

## CONTORNI

**French Fries**, hand-cut, sea salt, Parmigiano, herbs **6**

**Penne**, tomato, basil pesto Genovese, Parmigiano **7**

**Fettuccine all'Alfredo**, cream, Parmigiano **7**

**Additional vegetables & potatoes** **5**

## PASTE ASCIUTTE

**8-Layer Lasagna**, homemade pasta layered with slow-simmered Ragù, béchamel, Mozzarella, Parmigiano **24**

**Linguine Frutti di Mare**, Mussels, Scallops, Clams, Jumbo Shrimp, tomato, garlic, fresh herbs, chilies, white wine **24**

**Spaghettoni Bolognese**, slow-simmered Ragù, Parmigiano **22**

**Gnocchi all'Aragosta**, hand rolled gnocchi, fresh Atlantic Lobster, San Marzano tomato, garlic, white wine, cream, parmigiano **28**

**Handmade Ravioli**, wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce **24**

**Fettuccine Jumbo Shrimp**, garlic, slow-roasted cherry tomatoes, spinach, fresh basil, white wine & cream **24**

**Penne Roasted Chicken**, Prosciutto, caramelized onions, wild mushrooms, cream, Parmigiano **24**

**Linguine Aglio e Olio**, E.V. olive oil, roasted garlic, chilies, Parmigiano, herb-infused breadcrumbs  
Anchovies are optional **20**

**Lumaconi**, Pasta shells stuffed with house-made Sausage ragù, pesto & Ricotta, baked with tomato, béchamel and herbed breadcrumbs **24**

---

---

## PRINCIPALE

**Italian Seafood Stew**, Jumbo Shrimp, Scallops, Mussels, Clams, Haddock, sautéed with tomato, peperonata, white wine, basil pesto, garlic toast **34**

**Chicken Parmigiana**, topped with Mozzarella, baked with San Marzano tomato sauce, tagliatelle arrabbiata **30**

**Pan Seared Halibut**, crispy potato crusted Atlantic halibut, Valley apple cider crema, carrots, zucchini & honeycrisp apple **34**

**Grilled Beef Tenderloin**, bordelaise sauce, roasted garlic & mascarpone whipped potatoes, summer vegetables **36**

**Atlantic Salmon**, seared, wildflower honey & balsamic glaze, lemon & fresh herb butter sauce, roasted rosemary potatoes, honey glazed carrots **32**

**Grilled Rack of Lamb**, pistachio crusted, blackcurrant demi-glace sauce, rosemary potatoes, fire roasted peppers **36**

**Pork Tenderloin**, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, summer vegetables **32**

---

---

## GRAZIE E BUON APPETITO

We are passionate about food – everything we cook is handmade, fresh & made to order.

Please let us know if you have any dietary considerations.