

# il MERCATO

TRATTORIA | EST. 1994

## ANTIPASTI

- Stuzzichini**, risotto croquette, soppressata rolled with fresh Mozzarella, flash-fried artichoke & lemon aioli, mushroom bruschetta, tomato bruschetta, prosciutto-wrapped grissini 24
- Calamari**, flash-fried, sauced with roasted garlic, chilies, tomato 'Arrabbiata' 14
- Risotto Croquettes**, San Marzano tomato, Prosciutto di San Daniele, fresh Mozzarella center, tomato, basil pesto sauce 14
- Local Mussels**, sautéed with onion, browned garlic, tomato, basil, white wine 12
- Pan Seared Scallops**, wild mushroom & black truffle crema 17
- Jumbo Shrimp**, sautéed with roasted garlic, cream, white wine, Italian parsley 16
- Bruschetta**, housemade focaccia brushed with garlic, topped with fresh herbs, chopped tomato, Montasio, Parmigiano 12
- Italian Seafood Zuppa**, San Marzano tomato, Jumbo Shrimp, Fresh Halibut, Local Scallops, Clams & Mussels, basil pesto 14
- Caesar Salad**, baby romaine leaves, brioche croutons, crisp smoked bacon, classic Caesar dressing, lemon, grated parmigiano 14
- Red & Green Shredded Cabbage Salad**, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, Parmigiano 14
- Marinated Grilled Vegetable Salad**, organic greens, warm goat cheese, basil pesto, balsamic vinaigrette 14
- Burrata Salad**, roasted beets, citrus segments, arugula, toasted hazelnuts, blood orange vinaigrette 18

## PIZZE & FOCACCIA

- Thin Crust Pizza, Margherita**, San Marzano tomato base, basil pesto Genovese & fresh mozzarella 22
- Thin Crust Pizza, Salsiccia**, San Marzano tomato base, housemade sausage, caramelized onions, spicy peperonata, friulano 24
- Thin Crust Pizza, Prosciutto**, béchamel base, cambozola, honey roasted pears, Prosciutto di San Daniele, arugula, toasted hazelnuts, aged balsamico 24
- Thin Crust Pizza, Roasted Chicken**, rosé base, local Valley Chicken, basil pesto, caramelized onions, tomato, fresh basil & mozzarella 24
- Thin Crust Pizza, 4-Carne**, San Marzano tomato base, housemade Sausage, Salami, Pancetta, Prosciutto crudo, mozzarella 24
- Thin Crust Pizza, Wild Mushroom**, Truffle béchamel base, wild mushrooms, caramelized onions, mozzarella, thyme, truffle oil 24
- Ligurian Focaccia**, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed greens on housemade focaccia, served with insalata mista 22
- Roasted Lamb Focaccia**, slow roasted Lamb, caramelized onions, Fontina, arugula, honey & Dijon aioli, served with insalata mista 22

## CONTORNI

- French Fries**, hand-cut, sea salt, Parmigiano, herbs 7
- Penne**, tomato, basil pesto Genovese, Parmigiano 9
- Fettuccine all'Alfredo**, cream, Parmigiano 9
- Additional vegetables & potatoes** 6

## PASTE ASCIUTTE

- Agnolotti di Zucca**, handmade pasta filled with butternut squash & mascarpone, browned butter & sage, toasted hazelnuts 26
- Tagliatelle con Capesante**, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata 28
- Spaghettoni Bolognese**, slow-simmered pork & veal ragù, parmigiano 26
- Handmade Ravioli**, wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce 26
- Spaghettoni all'Aragosta**, Nova Scotia Lobster, San Marzano tomato, garlic, vino bianco, cream & parmigiano 34
- Mezzi Rigatoni con Salsiccia al Forno**, housemade sausage, San Marzano tomato, spicy peperonata, vino bianco, mozzarella, parmigiano, baked al forno 26
- Linguine Frutti di Mare**, Mussels, Scallops, Clams, Jumbo Shrimp, San Marzano tomato sauce, garlic, fresh herbs, chilies, white wine 29
- Penne Roasted Chicken**, Prosciutto, caramelized onions, wild mushrooms, cream, parmigiano 26
- 8-Layer Lasagna**, homemade pasta layered with slow-simmered pork & beef ragù, béchamel, Mozzarella, parmigiano 26
- Fettuccine Jumbo Shrimp**, garlic & white wine cream sauce, slow-roasted cherry tomatoes, spinach, fresh basil 28
- Gnocchi Cacio e Pepe**, hand rolled potato gnocchi, pecorino romano, fresh cracked black peppercorns 26

## PRINCIPALE

- Pan Seared Halibut**, crispy potato crusted Atlantic halibut, Valley apple cider crema, zucchini, carrots & honeycrisp apple 38
- Italian Seafood Stew**, Locals Jumbo Shrimp, Scallops, Mussels, Clams, Halibut, Salmon, tomato, white wine, basil pesto, garlic toast 38
- Chicken Parmigiana**, topped with Mozzarella, baked with San Marzano tomato sauce, Fettuccine alfredo 34
- Grilled Beef Tenderloin**, bordelaise, Pommes Anna, honey glazed heirloom carrots, creamed spinach 50
- Atlantic Salmon**, grapefruit beurre blanc, braised fennel & leeks, herbed fregola, green beans 36
- Braised Lamb Shank**, Barolo demi-glace, San Marzano tomato, parmigiano polenta, heirloom carrots & broccolini 42
- Oulton's Pork Tenderloin**, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, roasted potatoes & caramelized onions, green beans 34
- Mercato Burger**, housemade Beef Tenderloin burger, guanciale, seared provolone, crispy onions, tomato marmellata, garlic aioli, sesame seed brioche bun, hand-cut fries 24

## 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 or allergies, we can prepare a variety of dishes gluten-free, dairy-free, vegetarian or vegan.