

il MERCATO

TRATTORIA | EST. 1994

ANTIPASTI

Salumi Board, flash-fried artichokes & lemon aioli, Prosciutto di San Daniele, Soppressata, parmigiano, Italian olives, housemade radicchio marmellata & 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 **14**

Bruschetta, housemade focaccia brushed with garlic, topped with fresh herbs, chopped tomato, Montasio, Parmigiano **12**

Caramelized Onion Torta, Cipollini onions, Pecorino & Taleggio fonduta, thyme, parmigiano crust, aged balsamico **14**

Jumbo Shrimp, sautéed with roasted garlic, cream, white wine, Italian parsley **16**

Ribollita Zuppa, San Marzano tomato, winter greens, cannellini beans, rosemary & thyme, toasted focaccia croutons **14**

Italian Seafood Zuppa, San Marzano tomato, Jumbo Shrimp, Fresh Halibut, Local Scallops, Clams & Mussels, basil pesto **16**

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 **16**

Fresh Burrata Salad, winter greens, radicchio, fresh plums & pears, toasted focaccia croutons, parmigiano, hazelnut balsamico vinaigrette **18**

PIZZE & FOCACCIA

Thin Crust Pizza, Margherita, San Marzano tomato base, basil pesto Genovese & fresh mozzarella **22**

Thin Crust Pizza, Pepperoni, San Marzano tomato base, Brother’s small cup pepperoni, mozzarella **24**

Thin Crust Pizza, Roasted Chicken, rosé base, roasted local Valley Chicken, basil pesto, caramelized onions, tomato, fresh basil & mozzarella **24**

Thin Crust Pizza, Wild Mushroom, ricotta base, fresh Stracciatella, Prosciutto di San Daniele, mozzarella & aged balsamico **24**

Thin Crust Pizza, 4-Carne, San Marzano tomato base, housemade Sausage, Salami, Pancetta, Prosciutto crudo, mozzarella **26**

Thin Crust Pizza, Zucca e Salsiccia, Roasted pumpkin crema base, housemade sausage, Cambozola, mozzarella, fried sage **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

Linguine Frutti di Mare, Mussels, Scallops, Clams, Jumbo Shrimp, San Marzano tomato sauce, garlic, fresh herbs, chilies, vino bianco **32**

Bolognese Crown, housemade pasta crown filled with herbed ricotta, topped with slow-simmered pork & beef ragù, basil pesto, parmigiano **28**

Handmade Ravioli, wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce **26**

Tagliatelle con Capesante, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata **30**

Rigatoni alla Vodka al Forno, housemade sausage, San Marzano Vodka sugo, caramelized sweet peppers & onions mozzarella, parmigiano, baked al forno **26**

Fettuccine Jumbo Shrimp, garlic & white wine cream sauce, slow-roasted cherry tomatoes, spinach, fresh basil **28**

Penne Roasted Chicken, Prosciutto, caramelized onions, wild mushrooms, cream, parmigiano **28**

8-Layer Lasagna, housemade pasta layered with slow-simmered pork & beef ragù, béchamel, mozzarella, parmigiano **26**

Gnocchi di Pera, hand rolled potato gnocchi, caramelized pears, gorgonzola dolce, toasted pistachios, parmigiano **24**

Risotto all’Aragosta, Arborio rice, Fresh Nova Scotia Lobster, Franciacorta, smoked tomato, parmigiano **34**

PRINCIPALE

Italian Seafood Stew, Locals Jumbo Shrimp, Scallops, Mussels, Clams, Halibut, Salmon, tomato, white wine, basil pesto, garlic toast **42**

Local Valley Chicken Parmigiana, topped with Mozzarella, baked with San Marzano tomato sauce, served with Fettuccine alfredo **36**

Atlantic Salmon, Yuzu beurre blanc, salmon caviar, herbed fregola, buttered green beans & heirloom carrots **36**

AAA Beef Tenderloin, wild mushroom demi-glace, garlic mashed potatoes, sautéed winter greens, honey glazed heirloom carrots **54**

Pan Seared Halibut, brioche crusted Atlantic Halibut, caramelized leeks, cauliflower purée, Pinot Nero reduction, buttered green beans **40**

Oulton’s Pork Tenderloin, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, roasted potatoes & caramelized onions, green beans **34**

Chianti Braised Lamb Shank, served with Risotto Milanese, honey glazed heirloom carrots **46**

Mercato Burger, housemade Beef Tenderloin burger, guanciale, seared provolone, crispy onions, tomato marmellata, garlic aioli, sesame seed brioche bun, hand-cut fries **26**

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.