il MERCATO

TRATTORIA | ESTB 1994

ANTIPASTI

Salumi Board, Prosciutto di San Daniele, Soppressata, parmigiano & balsamico, Marcona almonds, garlic toasted crostini, apple marmellata **24**

Calamari, flash-fried, sauced with roasted garlic, chilies, tomato 'Arrabbiata' **16**

Risotto Croquettes, San Marzano tomato, Prosciutto di San Daniele, fresh Mozzarella center, tomato, basil pesto sauce **16**

Local Mussels, sautéed with onion, browned garlic, tomato, basil, white wine **18**

Bruschetta, housemade focaccia brushed with garlic, topped with fresh herbs, chopped tomato, Montasio, Parmigiano **16**

Jumbo Shrimp, sautéed with roasted garlic, cream, white wine, Italian parsley **18**

Eggplant Parmigiana, crisp eggplant, San Marzano tomato sugo, whipped ricotta & stracciatella, parmigiano reggiano **18**

Seared Scallops, cauliflower purée, fried Brussels sprouts, local honey, crisp pancetta **24**

Italian Seafood Zuppa, San Marzano tomato, Jumbo Shrimp, Fresh Halibut, Local Scallops, Clams & Mussels, basil pesto **20**

Red & Green Shredded Cabbage Salad, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, Parmigiano **18**

Marinated Grilled Vegetable Salad, organic greens, warm goat cheese, basil pesto, balsamic vinaigrette **18**

Insalata Invernale, local Valley apple, crispy prosciutto, arugula, fresh mozzarella, shaved parmigiano, candied pecans, apple cider vinaigrette **18**

PIZZE & FOCACCIA

Margherita Pizza, San Marzano tomato, basil pesto Genovese & fresh mozzarella **24**

Pepperoni Pizza, San Marzano tomato, Brother's small cup pepperoni, mozzarella **26**

Wild Mushroom Pizza, béchamel, housemade salsiccia, taleggio, caramelized onions, mozzarella, fresh parsley **26**

4-Carne Pizza, San Marzano tomato, housemade Sausage, Salami, Pancetta, Prosciutto crudo, mozzarella **28**

Prosciutto Pizza, béchamel, roasted honey crisp apple, gorgonzola, arugula, balsamico **26**

Roasted Chicken Pizza, basil pesto base, heirloom grape tomatoes, caramelized onions, mozzarella, arugula, parmigiano **26**

Ligurian Focaccia, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed greens on housemade focaccia, served with insalata mista **24**

Roasted Lamb Focaccia, slow roasted Lamb, caramelized onions, Fontina, arugula, honey & Dijon aioli, served with insalata mista **24**

CONTORNI

French Fries, hand-cut, sea salt, parmigiano, herbs **10**
Penne, tomato, basil pesto Genovese, parmigiano **14**
Fettuccine all'Alfredo, cream, parmigiano **16**
Additional vegetables & potatoes 10

PASTE ASCIUTTE

Linguine Frutti di Mare, Mussels, Scallops, Clams, Jumbo Shrimp, San Marzano tomato sauce, garlic, fresh herbs, chilies, vino bianco **35**

Rigatoni alla Vodka al Forno, housemade sausage, San Marzano Vodka sugo, caramelized sweet peppers & onions mozzarella, parmigiano, baked al forno **28**

Anolini con Ragù di Agnello, housemade pasta filled with braised lamb ragù, local butter, lamb jus, fried sage, pecorino romano **28**

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 **28**

Gnocchi di Pera, hand rolled potato gnocchi, caramelized pears, taleggio crema, crisp prosciutto, toasted walnuts, fresh sage **28**

Ravioli ai Funghi, wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce **28**

Tagliatelle all'Aragosta, fresh Nova Scotia lobster, San Marzano tomato & sherry crema, herbed gremolata **38**

Risotto di Zucca, Arborio rice, housemade salsiccia, butternut squash purée, parmigiano fonduta, cipollini onions, amaretti crumble, aceto balsamico **28**

PRINCIPALE

Italian Seafood Stew, Locals Jumbo Shrimp, Scallops, Mussels, Clams, Halibut, Salmon, tomato, white wine, basil pesto, garlic toast **48**

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

AAA Beef Tenderloin, Barolo demi-glace reduction, roasted cherry tomatoes, parmigiano polenta, buttered green beans **56**

Pan Seared Halibut, charred leek & mascarpone risotto, sautéed winter greens, burnt onion beurre blanc, potato fritte **46**

Oulton's Pork Tenderloin, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, roasted potatoes & caramelized onions, green beans **38**

Atlantic Salmon, almond crusted, red wine gastrique, truffled spinach & mushrooms, celeriac purée, honey glazed carrots **38**

Braised Lamb Shank, Chianti jus, roasted peppers, cherry tomatoes, corn polenta fresca, green beans, salsa alla erbe **48**

Mercato Burger, housemade Beef Tenderloin burger, guanciale, seared provolone, crispy onions, tomato marmellata, garlic aioli, sesame seed brioche bun, hand-cut fries **28**

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.