

# il MERCATO

TRATTORIA | EST. 1994

## ANTIPASTI

**Salumi Board**, Prosciutto di San Daniele, Soppressata, parmigiano & balsamico, Marcona almonds, grapes **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 **15**

**Local Mussels**, sautéed with onion, browned garlic, tomato, basil, white wine **16**

**Bruschetta**, housemade focaccia brushed with garlic, topped with fresh herbs, chopped tomato, Montasio, Parmigiano **14**

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

**Insalata di Tonno**, Seared Yellowfin Tuna, radicchio & fennel, fresh orange & grapefruit, toasted pistachios, citrus vinaigrette **20**

**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 **16**

**Instalata di Cesare**, Baby Tuscan romaine, bib lettuce, crisp bacon, focaccia crouton, fresh lemon **16**

**Marinated Grilled Vegetable Salad**, organic greens, warm goat cheese, basil pesto, balsamic vinaigrette **16**

**Insalata Panzanella**, heirloom tomatoes, focaccia crouton, cucumber, fior di latte, pickled red onion, fresh basil, white balsamico vinaigrette **16**

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## PIZZE & FOCACCIA

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

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

**Thin Crust Pizza, Wild Mushroom**, truffle béchamel, caramelized onions, mozzarella, shaved truffle pecorino **26**

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

**Thin Crust Pizza, Salsiccia**, housemade sausage, shaved fennel, mozzarella, Cerignola olives, pickled red onions **26**

**Thin Crust Pizza, Roasted Chicken**, basil pesto base, heirloom grape tomatoes, mozzarella, arugula, parmigiano **26**

**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**

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## CONTORNI

**French Fries**, hand-cut, sea salt, parmigiano, herbs **8**

**Penne**, tomato, basil pesto Genovese, parmigiano **12**

**Fettuccine all'Alfredo**, cream, parmigiano **14**

**Additional vegetables & potatoes** **8**

## PASTE ASCIUTTE

**Linguine Frutti di Mare**, Mussels, Scallops, Clams, Jumbo Shrimp, San Marzano tomato sauce, garlic, fresh herbs, chilies, vino bianco **34**

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

**Tagliatelle con Capesante**, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata **32**

**Balanzoni alla Bolognese**, housemade pasta filled with ricotta & parmigiano, slow-simmered Bolognese **28**

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

**Risotto Primavera**, Arborio rice, spring pea purée, asparagus, crisp prosciutto di parma, lemon zest **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 all'Aragosta**, hand rolled potato gnocchi, Nova Scotia Lobster, San Marzano tomato, roasted garlic, asparagus, charred tomatoes, chili flakes, parmigiano **34**

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

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## PRINCIPALE

**Italian Seafood Stew**, Locals Jumbo Shrimp, Scallops, Mussels, Clams, Halibut, Salmon, tomato, white wine, basil pesto, garlic toast **44**

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

**Atlantic Salmon**, herbed fregola, fresh orange & cultured butter, grilled zucchini, roasted red peppers, green beans, toasted pistachio gremolata **36**

**AAA Beef Tenderloin**, wild mushroom demi-glace, garlic mashed potatoes, brown buttered asparagus, honey glazed heirloom carrots **56**

**Pan Seared Halibut**, crisp pancetta, beurre blanc, spring peas, artichokes, sautéed summer greens **44**

**Oulton's Pork Tenderloin**, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, roasted potatoes & caramelized onions, green beans **36**

**Braised Lamb Shank**, Chianti jus, roasted peppers, cherry tomatoes, corn polenta fresca, green beans, salsa alla erbe **46**

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

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## 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.**