

DOLCI & GELATI

Zuccotto, chocolate & stracciatella layers, Tia Maria spiked dark chocolate ganache 9

Tiramisu, ladyfingers soaked with espresso & Brandy, layered with Mascarpone mousse, dark chocolate Cocoa dusting 9

White Chocolate Roulade, vanilla & pistachio sponge cake rolled with raspberry jam, white chocolate Mascarpone mousse, fresh raspberries, white chocolate curls 9

Strawberry Shortcake, Chantilly crème, strawberry compote, fresh strawberries, toasted almonds, *Gluten Free* 9

Amaretto Chocolate Cheesecake, with amaretti cookie base 9

Blueberry Sundae, vanilla gelato, fresh pie crust, blueberry compote, whipped cream, candied lemon 9

Toffee Coffee Crunch Cake, chocolate & vanilla cake layers, coffee cream, chocolate & toffee crumble 9

Classic Vanilla Crème Brûlée, torched 9

Lemon Meringue Tart, shortbread crust, zesty lemon curd, torched Italian meringue, Raspberry sorbetti 9

Affogato al Caffè, Vanilla gelato doused with Illy Espresso, splash of Bailey's, Whipped cream, chocolate shavings 9

Handmade Italian Gelati & Sorbetti, ever-changing flavours 3 per scoop

il MERCATO

TRATTORIA | EST^B 1994

**1595 Bedford Highway, Sunnyside Mall
Bedford, Nova Scotia B4A 3J4**

902-832-4531

Monday-Saturday 11am-10pm

il-mercato.ca

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TAKE AWAY MENU

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ANTIPASTI

Stuzzichini, Risotto croquette, Salami rolled with fresh Mozzarella, flash-fried Artichoke, Mushroom bruschetta, Tomato bruschetta, Prosciutto-wrapped grissini 14

Calamari, flash fried, sauced with roasted garlic, chilies, tomato, 'Arrabbiata' 11

Risotto croquettes, San Marzano tomato, prosciutto di San Daniele, fresh Mozzarella centre, warm tomato & basil pesto sauce 10

Local Mussels, sautéed with onion, browned garlic, Tomato, basil, White wine 10

Jumbo Shrimp, sautéed with roasted garlic, cream, white wine, fresh Italian parsley 11

Pan seared Scallops, breadcrumbed, Espagnole sauce 12

Bruschetta, brushed with garlic, topped with fresh herbs, chopped tomato, Montasio & Parmigiano 8

Italian Seafood Zuppa 12

Minestrone Zuppa 9

Marinated grilled Vegetable Salad, organic Greens, warm Goat cheese, basil pesto, balsamic vinaigrette 10

Caesar Salad, crisp smoked Bacon, grilled focaccia croutons, classic Caesar dressing, Parmigiano dusting 10

Red & Green shredded Cabbage Salad, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, Parmigiano 10

Spinach Salad, Spinach, fresh summer berries, orange balsamic vinaigrette, crumbled goat cheese, toasted hazelnuts 10

PIZZE & FOCACCIA

Thin crust pizza 'Margherita', tomato, basil Pesto Genovese, Mozzarella 15

Thin crust pizza, Wild mushrooms, tomato, smoked Bacon, arugula, Asiago cheese, balsamic drizzle 16

Thin crust pizza, Porchetta, caramelized onions, grilled pineapple & Mozzarella 16

Thin crust pizza, roasted Chicken, homemade tomato jam, caramelized onions, Spinach, smoked Provolone 16

Thin crust pizza, spicy Soppresata Salami, tomato, peperonata, Montasio 16

Thin crust pizza, Vegetariano, honey roasted Bosc pears, Cambozola, toasted hazelnuts, lemon dressed arugula 16

Homemade Ligurian Focaccia, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed Greens 14

Mercato Burger, chopped Beef Tenderloin, seared Provolone, sweet onions, Bacon, tomato jam, garlic aioli, romaine, toasted Focaccia bun, hand-cut Fries 16

GRAZIE 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

PASTE ASCIUTTE

Linguine Frutti di Mare, Mussels, Scallops, Jumbo Shrimp, Clams, tomato, garlic, fresh herbs, chilies, White wine 19

8-Layer Lasagna, Homemade pasta layered with slow simmered Ragù & béchamel, baked with Parmigiano & Mozzarella 17

Gnocchi alla Papalina, Prosciutto di San Daniele, wild mushrooms, splash of cream, Parmigiano 17

Linguine Amatriciana, smoked Bacon, sweet onions, San Marzano tomato sauce, Pecorino & Parmigiano 17

Penne Salsiccia, housemade sausage, caramelized onions, chillies, white wine, San Marzano tomato sauce & Parmigiano 17

Fettuccine Jumbo Shrimp, garlic, slow roasted Cherry tomatoes, Spinach, fresh torn Basil, white wine, splash of cream 19

PRINCIPALE

Grilled Beef Tenderloin, Wild mushroom, roasted Sweet onion & Port sauce 28

Chicken Parmigiana, topped with Mozzarella, baked with San Marzano tomato sauce, Fettuccine all'Alfredo 24

Pork Tenderloin wrapped with Pancetta, roasted, browned garlic & Sherry spiked cream sauce 24

Grilled Rack of Lamb, fresh Mint & Basil marinade, rosemary infused Port reduction 27

Italian Seafood Stew, Jumbo Shrimp, Scallops, Mussels, Clams & Haddock sautéed with tomato, Peperonata, white wine, basil Pesto, garlic Toast 28

Fettuccine Primavera, fire roasted vegetables, spinach, San Marzano tomato sauce & basil pesto, roasted garlic Ricotta 17

Handmade Ravioli, filled with roasted free range Chicken, Wild mushrooms & Cambozola, mushroom & Sherry cream sauce 17

Paccheri al Forno, slow-simmered Ragù, baked with fresh Mozzarella, Parmigiano & garlic breadcrumbs 17

Spaghettoni alla Carbonara, smoky bacon, egg, black pepper, Parmigiano 17

Penne Roasted Chicken, Prosciutto, caramelized onions, Wild mushrooms, cream & Parmigiano 18

Spaghettoni Aglio e Olio, E.V. olive oil, roasted garlic, chilies, Parmigiano, herb-infused breadcrumbs - Anchovies are optional 17

Pan seared Haddock, Pan-seared with fresh salsa verde, lemon risotto cake 27

Atlantic Salmon, Salmon fillet with lemon thyme beurre blan 25

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