

DOLCI & GELATI

Classic Vanilla Crème Brûlée, brown sugar torched 9

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

Caramel Tart, dark chocolate & Bourbon caramel, chocolate crust, vanilla Gelato, grated semi-sweet chocolate 9

Lemon Ricotta Cheesecake, fresh blueberries & white chocolate shavings 9

Tiramisu, ladyfingers soaked with Espresso & Brandy, Mascarpone mousse, dark chocolate cocoa dusting 9

9-Layer Chocolate Cake, milk & dark chocolate cake layers, Morello cherries, sour cream chocolate icing 9

Parfait Paradiso, layers of mango Sorbetti, toasted coconut Gelato & caramelized pineapple, fresh whipped cream, shredded coconut, almond Biscotti 9

Affogato al Caffè, vanilla Gelato doused with Illy Espresso, splash of Bailey's, fresh whipped cream, chocolate shavings 9

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

il MERCATO

TRATTORIA | EST^B 1994

TAKE AWAY MENU

il MERCATO

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

902-832-4531

Monday-Saturday 11am-10pm

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ANTIPASTI

Stuzzichini, Risotto croquette, Salami rolled with fresh Mozzarella, flash-fried artichoke, mushroom bruschetta, tomato bruschetta, Prosciutto-wrapped grissini 15

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

Risotto Croquettes, San Marzano tomato, Prosciutto di San Daniele, fresh Mozzarella center, tomato & basil pesto sauce 11

Local Mussels, sautéed with onion, browned garlic, tomato, basil, white wine 11

Pan Seared Scallops, crumb-crust, garlic butter, Vino Bianco & lemon 13

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

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

Italian Seafood Zuppa 12

Marinated Grilled Vegetable Salad, organic greens, warm Goat cheese, basil pesto, balsamic vinaigrette 11

Caesar Salad, crisp smoked Bacon, grilled Focaccia croutons, classic Caesar dressing, Parmigiano dusting 11

Red & Green Shredded Cabbage Salad, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, Parmigiano 11

Spinach Salad, fresh strawberries, marinated red onions, toasted hazelnuts, balsamic vinaigrette, fried Goat cheese 10
Add Roasted Chicken 3

PIZZE & FOCACCIA

Thin Crust Pizza, Margherita, tomato, basil pesto Genovese, Mozzarella 16

Thin Crust Pizza, Wild Mushrooms, tomato, smoked Bacon, arugula, Asiago, balsamic drizzle 17

Thin Crust Pizza, 4-Carne, tomato, housemade Sausage, Salami, Pancetta, Prosciutto crudo, Mozzarella 17

Thin Crust Pizza, Chicken, tomato jam, caramelized onions, Fontina cheese, flash-fried spinach 17

Thin Crust Pizza, Genoa Salami, tomato, roasted sweet peppers & onions, smoked Provolone 17

Lingue di pizza, Vegetariana, tomato, grilled asparagus, charred tomatoes, artichokes, Goat cheese, pine nuts 16

Homemade Ligurian Focaccia, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed greens 15

Mercato Burger, chopped Beef Tenderloin, seared Provolone, sweet onions, Bacon, tomato jam, garlic aioli, romaine, toasted Focaccia bun, hand-cut fries 17

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

PASTE ASCIUTTE

Linguine Frutti di Mare, Mussels, Scallops, Jumbo Shrimp, Clams, tomato, garlic, fresh herbs, chilies, white wine 20

Spaghettini alla Carbonara, smoky Bacon, egg, cracked black pepper, Parmigiano 18

8-Layer Lasagna, homemade pasta layered with slow simmered Ragù, béchamel, Mozzarella, Parmigiano 17

Fettuccine Primavera, San Marzano tomato sauce, garlic, grilled Vegetables, fresh spinach, basil pesto, Ricotta 18

Gnocchi alla Contadina, smoked Bacon, sweet peas, caramelized onions, splash of cream, Parmigiano 18

Penne Salsiccia, housemade Sausage, caramelized onions, roasted red peppers, tomato, splash of cream, Parmigiano 18

Lobster Agnolotti, handmade, local Lobster, shallot & Mascarpone stuffing, Sherry, tomato & cream, Parmigiano 25

Fettuccine Jumbo Shrimp, garlic, slow roasted cherry tomatoes, spinach, fresh Basil, white wine, splash of cream 20

Handmade Ravioli, Wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce 18

Spaghettini Bolognese, slow-simmered Ragù, Parmigiano 18

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

Linguine Aglio e Olio, E.V. olive oil, roasted garlic, chilies, Parmigiano, herb-infused breadcrumbs - Anchovies are optional 18

PRINCIPALE

Grilled Beef Tenderloin, Wild mushrooms, roasted sweet onion, Port sauce 29

Pan Seared Halibut, topped with local Lobster, garlic, white wine, San Marzano tomato & cream 29

Atlantic Salmon, seared, Wildflower honey & balsamic glaze, citrus & fresh herb butter sauce 25

Chicken Parmigiana, topped with Mozzarella, baked with San Marzano tomato sauce, Fettuccine all'Alfredo 26

Grilled Rack of Lamb, fresh herb & dijon marinade, red currant demi-glace sauce 27

Italian Seafood Stew, Jumbo Shrimp, Scallops, Mussels, Clams & Haddock sautéed with tomato, peperonata, white wine, basil pesto, garlic toast 28

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

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