il MERCATO

TRATTORIA | ESTD 1994

ANTIPASTI

Salumi Board, Prosciutto, Calabrese, Coppa, flash-fried artichokes, charred lemon aioli **20**

Calamari, flash-fried, sauced with roasted garlic, chilies, tomato, 'Arrabbiata' **12**

Risotto Croquettes, San Marzano tomato, Prosciutto di San Daniele, fresh Mozzarella center, tomato, basil pesto sauce **12**

Local Mussels, sautéed with onion, browned garlic, tomato, basil, white wine **12**

Pan Seared Scallops Espagnole, crusted local scallops, Espagnole sauce **14**

Jumbo Shrimp, sautéed with roasted garlic, cream, white wine, Italian parsley **12**

Bruschetta, Ricotta, garlic roasted cherry tomatoes, basil pesto on housemade focaccia **12**

Italian Seafood Zuppa 12

Roasted Butternut Squash & Pear Zuppa, brown butter, sage, housemade focaccia crostini, candied pecans **12**

Marinated Grilled Vegetable Salad, organic greens, warm Goat cheese, basil pesto, balsamic vinaigrette **12**

Caesar Salad, crisp smoked Bacon, grilled focaccia croutons, classic Caesar dressing, Parmigiano dusting **12**

Roasted Bosc Pear Salad, Belgium endive, arugula, cherry tomatoes, Cambozola, toasted hazelnuts, honey & hazelnut vinaigrette **12**

Red & Green Shredded Cabbage Salad, warm Bacon dressing, roasted garlic, tomato, E.V. olive oil, balsamic, Parmigiano **12**

PIZZE & FOCACCIA

Thin Crust Pizza, Margherita, San Marzano tomato base, basil pesto Genovese & fresh Mozzarella **20**

Thin Crust Pizza, Wild Mushrooms, San Marzano tomato base, housemade sausage, arugula, Asiago, balsamic drizzle **22**

Thin Crust Pizza, Prosciutto di Parma, San Marzano tomato base, Fior di Latte, arugula **22**

Thin Crust Pizza, Roasted Chicken, San Marzano tomato base, caramelized onions, tomato marmellata, crispy spinach, Fontina **22**

Thin Crust Pizza, 4-Carne, San Marzano tomato base, housemade Sausage, Salami, Pancetta, Prosciutto crudo, Mozzarella **22**

Homemade Ligurian Focaccia, free range Chicken, crispy Pancetta, avocado, arugula, chili aioli, mixed greens **18**

Mercato Burger, chopped Beef Tenderloin, seared Provolone, sweet onions, Bacon, tomato jam, garlic aioli, romaine, toasted focaccia bun, hand-cut fries **20**

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

PASTE ASCIUTTE

8-Layer Lasagna, homemade pasta layered with slow-simmered pork & beef Ragù, béchamel, Mozzarella, Parmigiano **24**

Linguine Frutti di Mare, Mussels, Scallops, Clams, Jumbo Shrimp, San Marzano tomato sauce, garlic, fresh herbs, chilies, white wine **24**

Handmade Ravioli, wild mushroom, roasted free range Chicken & Cambozola stuffing, Sherry cream sauce **24**

Tagliatelle con Capesante, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata **24**

Spaghettini alla Carbonara al Tartufo, smoky Bacon, egg, cracked black pepper, truffle essence, Parmigiano **24**

Gnocchi, hand rolled gnocchi, fresh Atlantic Lobster, San Marzano tomato, garlic, white wine, cream, parmigiano **28**

Penne Roasted Chicken, Prosciutto, caramelized onions, wild mushrooms, cream, Parmigiano **24**

Spaghettini con Polpette, housemade meatballs, San Marzano tomato, Fior di Latte, parmigiano **24**

Risotto con Funghi e Salsiccia, Arborio rice, housemade sausage, wild mushrooms & truffle, sage, parmigiano **24**

Cannelloni, ricotta & spinach filling, San Marzano tomato sauce, béchamel, fresh basil, grated parmigiano **22**

PRINCIPALE

Italian Seafood Stew, Jumbo Shrimp, Scallops, Mussels, Clams, Haddock, sautéed with fregola, tomato, peperonata, white wine, basil pesto, garlic toast **34**

Chicken Parmigiana, topped with Mozzarella, baked with San Marzano tomato sauce, Fettuccine pomodoro **30**

Pan Seared Halibut, crispy potato crusted Atlantic halibut, Valley apple cider crema, carrots, zucchini & honeycrisp apple **34**

Grilled Beef Tenderloin, caramelized pearl onions & brandy demi-glace sauce, heirloom carrots, Fontina potatoes **36**

Atlantic Salmon, orange & ginger glaze, roasted beets, cauliflower purée, sautéed swiss chard **32**

Grilled Rack of Lamb, Haskap & Cassis reduction, warm farro, apricot & pine nut insalata, roasted winter vegetables **36**

Pork Tenderloin, wrapped with Pancetta, roasted, browned garlic, Sherry cream sauce, wild mushroom strata & sautéed winter greens **32**

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.