

M E R C A T O



SMALL PLATE

WOOD FIRED OLIVES 10 GF/V+
balsamic, rosemary, citrus

CRISPY ARTICHOKEs 14 GF/V
bagna càuda aioli, pecorino

TRUFFLE PARMIGIANO FRIES 9 GF
garlic - parm dipping sauce

CAPONATA SICILIANA 12 V
zucchini, eggplant, robiola, bruschetta

APPETIZER

TOMATO & MOZZARELLA 18
bufala mozzarella, stracciatella, balsamic, frico

CHARRED OCTOPUS 18 GF
roasted peppers, crispy fingerlings, romesco

GRILLED LAMB CHOP LOLLIPOPS* 18 GF
mint pesto, aged balsamic

BRUSSELS & BURRATA 18 GF
balsamic-fig aioli, prosciutto, pistachios

RICOTTA TOAST 16 V
whipped ricotta, spiced fig jam, vino cotto

MUSSELS POT 18
fennel & roasted garlic cream sauce, charred ciabatta

FRIED MOZZARELLA 15
parmigiano, marinara

ZIA'S MEATBALLS 16
polenta, marinara, ricotta, pesto

WOOD FIRED CHICKEN WINGS 16 GF
garlic parm, hot sauce, or bbq

CRISPY EGGPLANT NAPOLEON 15 V
marinara, stracciatella, balsamic

WOOD FIRED FILET TIPS* 18
garlic parmigiano crema, crispy onions

FRIED CALAMARI 17
cherry peppers, marinara, spicy aioli

OR 'CARL ANTHONY'S BALSAMIC CALAMARI' 19

SOUP & SALAD

ESCAROLE & BEAN SOUP 11
parmigiano, crusty bread

FIELD GREENS 15 V
cucumbers, tomatoes, red onions, olives, pepperoncini, grana padano, croutons, creamy roasted garlic dressing

CHARRED ROMAINE CAESAR 14
chopped, garlic croutons, "sweet 100" tomato, aged balsamic, caesar dressing

LITTLE GEM SALAD 16
local lettuce, avocado, bacon, roasted tomatoes, charred corn, crispy onions, gorgonzola dressing

WOOD ROASTED BEET SALAD 16 V
arugula, farro, goat cheese, heirloom tomatoes, red onions, toasted hazelnuts, honey vinaigrette

CHARRED PEACH SALAD 16 GF/V
local greens, avocado, gorgonzola, pickled onions, pistachios, white balsamic vinaigrette

-ADD-

grilled organic chicken 7
chicken cutlet 8
salmon* 12
shrimp 12
steak* 12

LUNCH/DINNER

CARNE E PESCE

CHICKEN PARMIGIANA 19/25
marinara, mozzarella, spaghetti

CHICKEN SCARPARELLO 19/26 GF
half free-bird farm chicken, fingerling potatoes, sausage, broccoli rabe, peppers & onions

PRIME NY STRIP* 39 GF
roasted fingerling potatoes, charred broccoli rabe, roasted garlic butter

PORK CHOP SALTIMBOCCA* 29
polenta, spinach, prosciutto, fontina, sage demi

VEAL PICCATO 32
zucchini scafata, crispy artichokes, capers, lemon white wine

WOOD FIRED SALMON* 23/29 GF
asparagus risotto, caponata siciliana, saba

PAN ROASTED SCALLOPS* 36 GF
corn fergola, roasted tomato, zucchini, burnt onion agrodolce

SALUMI

SEVRED WITH PEPPERONCINI, OLIVES,
ROASTED RED PEPPERS, FRESH BAKED CIABATTA
- 3 FOR \$18 - - 5 FOR \$26 -

PROSCIUTTO DI PARMA

SWEET SOPPRESSATA

SPICY SOPPRESSATA

FINOCCHIONA SALAMI

CACCIATORINI SAUSAGE

NDUJA SALAMI

FORMAGGIO

ROBIOLA

GORGONZOLA DOLCE

AGED PECORINO TOSCANO

PARMIGIANO-REGGIANO

FRESH MOZZARELLA

BUFALA MOZZARELLA

BURRATA

PROVOLONE

FONTINA

SIDES

GF / V+

CRISPY BRUSSELS SPROUTS 9

CHARRED CORN FERGOLA 9

ROASTED POTATOES 8

BROCCOLI RABE 10

HAND CUT FRIES 8

GF for Gluten Free, V for Vegetarian, V+ for Vegan
Inquire About Gluten Free Modifications

20% gratuity will be added to parties of 8 or more

WOOD FIRED PIZZA

Gluten Free Crust Substitution 4

Red

CLASSIC 15 V
san marzano, oregano, mozzarella

MARGHERITA 16 V
san marzano, fresh mozzarella, basil, EV00

SWEET AND SPICY 18
san marzano, fresh mozzarella, spicy pepperoni, hot honey

THREE LITTLE PIGS 18
san marzano, sausage, pancetta, smoked bacon, fresh mozzarella, pecorino romano

VEGGIE 18 V
san marzano, provolone, roasted red peppers, red onions, eggplant, spinach, basil, roasted garlic

White

GET FIGGY WITH IT 18
prosciutto di parma, fig jam, fresh ricotta, arugula, shaved parmigiano, balsamic

ABRUZZI 18
sausage, broccoli rabe, red pepper flakes, fresh ricotta, mozzarella, pecorino romano

BURRATA 19
nduja, roasted peppers, red onion, roasted garlic, basil, olive oil

THE ZUCCA 19
zucchini, heirloom tomatoes, guanciale bacon, fontina, stracciatella, basil

BUFALA 19
crispy chicken, bufala mozzarella, blistered tomato, calabrian hot sauce, gorgonzola crumble

PASTA

Gluten Free Penne Pasta Substitution 2.50

RIGATONI ALLA VODKA 18/23
pancetta, tomato-vodka cream sauce

PAPPARDELLE RUSTICA 23/26
chicken sausage, tomatoes, potatoes, arugula, roasted garlic, fennel pollen

GNOCCHI 23/26
slow braised short rib ragu, stracciatella cheese

LINGUINE & CLAMS 23/26
roasted heirloom tomatoes, garlic, shallots, chili flake, focaccia crumbs

WOOD FIRED RIGATONI BOLOGNESE 24
fresh ricotta, parmigiano

CACIO E PEPE 18/23 V
hand made bucatini, black pepper, pecorino

CAVATELLI CARBONARA 23/26
guanciale, blistered tomato, corn carbonara

CRAB RAVIOLI 28
peas, asparagus, lemon-buro fuso, bottarga

HAND-HELD

(served with hand out fries)

substitute: truffle fries 2, field greens or cesar salad 2

CHICKEN PANINI 17
grilled chicken, prosciutto, fresh mozzarella, roasted peppers, red onion, basil aioli

CAPRESE PANINI 16 V
heirloom tomatoes, roasted peppers, fresh mozzarella, arugula, balsamic pesto mayo

PRIME BURGER* 19
burrata cheese, arugula, crispy onions, cherry pepper aioli, brioche bun

SMOKED SALMON PANINI 18
robiola, avocado, pickled red onion, tomato, arugula, pesto mayo

FILET MIGNON SANDWICH* 21
garlic parmigiano, arugula, beefsteak tomato, fresh mozzarella, crispy onions, house made flatbread

M E R C A T O

BOTTLES

SPARKLING

PROSECCO, LA MARCA 49
 BRUT, FERARRI 95
 MOET & CHANDON IMPERIAL, CHAMPAGNE 165

WHITES & ROSE

BASTASIOLI, GAVI 68
 PINOT GRIGIO, SCARPETTA 56
 CHARDONNAY, BLACK STALLION 80
 CHARDONNAY, CAKEBREAD 115
 SANCERRE, JEAN MARC 65
 ROSE, 11 MINUTE ITALY 59
 SOAVE, LA CAPPUCCIANA 58

RED

NEBBIOLO LANGHE, SILVIO GRASSO 58
 BRUNELLO DI MONTALCINO, CAPARZO 125
 BRUNELLO, CASTEL GIOCONDO 150
 BAROLO, FONTANAFREDDA 125
 BARBARESCO FRANCO SERRA 69
 SANGIOVESE, VILLA FASSINI 46
 MONTEPULCIANO, CANTINA ZACCAGNINI 55
 PINOT NOIR, COPPOLA RR 58
 TENUTA ALZATURA ROSSO DI MONTEFALCO 48
 AMARONE DELLA VALPOLICELLA, TUFFO 110
 CABERNET SAUVIGNON, JORDAN 175
 CABERNET SAUVIGNON, CAKEBREAD 198
 CABERNET SAUVIGNON, CAYMUS 275

GLASS

-WHITES-

PINOT GRIGIO, ALTA LUNA 13/49
 PINOT GRIGIO, ANTERRA 11/42
 PROSECCO, CASTALFORTE 10/38
 MOSCATO, CAPOSALDO 10/38
 CHARDONNAY, ARCAIA TERRE SICILIANE 11/42
 CHARDONNAY, KENDALL JACKSON 14/54
 SAUVIGNON BLANC, LOBSTER REEF 11/42
 SAUVIGNON BLANC, WAIRAU RIVER 13/49
 ROSE, JEAN LUC COLUMBO 12/42
 ROSE, WHISPERING ANGELS 16/62
 CATARRATO, CASTELLUCCI MIANO ORGANIC 14/54
 GAVI, PRINCIPESSA BANFI 13/49

-REDS-

MONTEPULCIANO, FANTINI 11/42
 TOSCANA, ZIOBAFFA, ORGANIC 11/42
 SUPER TUSCAN, REMOLE 13/48
 CHIANTI CLASSICO, CASTELLO DI ALBOLA 12/46
 CHIANTI, NIPOZZANO RISERVA 14/54
 PINOT NOIR, MON FRERE 11/42
 PINOT NOIR, FRANCIS FORD COPPOLA 13/49
 MERLOT, BONTERRA ORGANIC 11/42
 MALBEC, CALLIA 11/42
 CABERNET SAUVIGNON, ARCAIA 11/42
 CABERNET, COPPOLA DIRECTORS CUT 15/58
 CABERNET SAUVIGNON, BONANZA 16/62
 DOLCETTO DALBA, GIOCOMO ASHERI 12/46

CRAFT COCKTAILS

COCOMERO 14

cucumber vodka, limoncello,
 ginger simple, lemon

CALABRIAN CRUSH 14

blanco tequila, chinola passion fruit,
 lime, calabrian chili agave

SUMMER IN SICILY 15

bourbon, charred peach simple,
 lemon, egg white, bitters

INFERNO 15

mezcal, pineapple, vanilla agave,
 lime, calabrian bitters

BLUEBERRY SPRITZ 13

blueberry infused aperol,
 prosecco, mint

SALINA'S SERENADE 14

dark rum, averno amaro,
 lime, mango, ginger beer, tiki bitters

WHEN IN ROME 14

vodka, blood orange, italicus,
 curacao, simple

GARDEN BEE 14

gin, clementine,
 lemon, wildflower honey

HOUSE CLASSICS

PEAR ITALICUS 14

italicus bergamont, pear vodka,
 pear nectar, lemon

AGED NEGRONI 14

gin, campari,
 sweet vermouth, orangecello

MODENA MANHATTAN 14

redemption rye, mine hill amaro,
 angostura bitters, orange bitters

OLD FASHIONED 14

bourbon, honeycomb,
 orange bitters

INQUIRE WITH YOUR SERVER
 ABOUT OUR ROTATING DRAFT BEER!

SANGRIA BAR

-13-

RED

dry red wine, orange liqueur
 berries & citrus

WHITE

white wine, peaches,
 white cranberry & citrus

ESPRESSO MARTINI BAR

-14-

CLASSICO

espresso, vanilla infused vodka,
 coffee liqueur

S'MORES

toasted marshmallow,
 chocolate liqueur

BISCOTTI

amaretto, rum chata

PISTACHIO

kahlua, pistachio cream



MOCKTAIL

-8-

ESCAPE TO ELBA

mango, pineapple, lime
 ginger beer

WATERMELON MOJITO

watermelon, lime, mint, club

CUCUMBER LEMON SPRITZ

cucumber, lemon, simple, club



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