



# M E R C A T O

## LUNCH/DINNER

### 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/V  
garlic-parm dipping sauce
- CAPONATA SICILIANA 12** V  
zucchini, eggplant, robiola, bruschetta

### APPETIZER

- TOMATO & MOZZARELLA 18** GF/V  
stracciatella, bufala mozzarella, balsamic, basil, frico
- CHARRED OCTOPUS 18** GF  
romesco, crispy fingerling potatoes, lemon
- GRILLED LAMB CHOP LOLLIPOPS\* 18** GF  
mint pesto, aged balsamic
- BRUSSELS & BURRATA 18** GF  
fig aioli, burrata, prosciutto, pistachios
- RICOTTA TOAST 16** V  
whipped ricotta, fig jam, vino cotto
- MUSSELS POT 18**  
fennel & roasted garlic cream, charred ciabatta
- FRIED MOZZARELLA 15** V  
parmigiano, marinara
- ZIA'S MEATBALLS 16**  
polenta, marinara, ricotta, pesto
- WOOD FIRED CHICKEN WINGS 16** GF  
garlic parm, calabrian hot sauce, or bbq
- CRISPY EGGPLANT NAPOLEON 15** V  
marinara, stracciatella cheese
- WOOD FIRED FILET TIPS\* 18**  
roasted garlic crema, arugula, crispy onions
- FRIED CALAMARI 17**  
cherry peppers, marinara, spicy aioli
- OR 'CARL ANOTHONY'S BALSAMIC CALAMARI' 19

### SOUP & SALAD

- ESCAROLE & BEAN SOUP 11**  
parmigiano, crusty bread
- FIELD GREENS 15** V  
tomatoes, cucumbers, red onions, olives, pepperoncini, croutons, shaved grana padano, creamy roasted garlic dressing
- CHARRED ROMAINE CAESAR 14**  
shaved parmigiano, garlic croutons, aged balsamic, caesar dressing
- LITTLE GEM SALAD 16** GF  
local lettuce, avocado, bacon, roasted tomatoes, charred corn, crispy onions, gorgonzola dressing
- CHARRED PEACH SALAD 16** GF/V  
local greens, farro, avocado, gorgonzola, pickled onions, pistachios, white balsamic
- ADD-**  
grilled organic chicken 7, chicken cutlet 8, shrimp 12, salmon\* 12, steak\* 12

### CARNE E PESCE

- CHICKEN PARMIGIANA 19/25**  
marinara, mozzarella, spaghetti
- CHICKEN SCARPARIELLO 19/26** GF  
murray's farm chicken, fingerling potatoes, broccoli rabe, italian sausage, sweet & hot peppers, onions, pan-jus
- PRIME NY STRIP\* 39** GF  
roasted fingerling potatoes, broccoli rabe, roasted garlic & bone marrow butter
- PORK CHOP SALTIMBOCCA\*29** GF  
prosciutto, fontina, garlicky spinach, whipped polenta, sage demi
- VEAL MILANESE 32**  
lightly breaded pan fried cutlet, arugula, burrata, roasted peppers, heirloom tomatoes, red onions, red wine vinaigrette, parmigiano
- PAN ROASTED SALMON\* 23/29**  
charred corn fregola, blistered tomatoes, cucumber gazpacho
- WOOD ROASTED SCALLOPS\* 36** GF  
parmigiano risotto, caponata siciliana, crispy artichoke, saba

### SALUMI

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

- PROSCIUTTO DI PARMA
- SWEET SOPPRESSATA
- SPICY SOPPRESSATA
- FINOCCHIONA SALAMI
- CACCIATORINI SAUSAGE
- NDUJA SALAMI

### FORMAGGIO

- ROBIOLA
- GORGONZOLA DOLCE
- PECORINO ROMANO
- PARMIGIANO-REGGIANO
- FRESH MOZZARELLA
- BUFALA MOZZARELLA
- PROVOLONE
- BURRATA
- RICOTTA
- FONTINA

### SIDES

- BALSAMIC ROASTED BRUSSELS SPROUTS 9** GF/V+
- PARMIGIANA ROASTED POTATOES 8** GF/V
- BROCCOLI RABE GARLIC & OIL 10** GF/V+
- CHARRED CORN 9** GF/V+
- HAND CUT FRIES 8** GF/V+

### 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**  
sweet sausage, pancetta, smoked bacon, fresh mozzarella, pecorino romano
- BURRATA 19**  
san marzano, nduja, roasted pepper, red onion, roasted garlic, basil

*White*

- GET FIGGY WITH IT 18**  
prosciutto di parma, fig jam, fresh ricotta, mozzarella, arugula, parmigiano
- ABRUZZI 18**  
crumbled sausage, broccoli rabe, fresh ricotta, mozzarella, pecorino romano, crushed red pepper
- BUFALA 18**  
crispy chicken, bufala mozz, heirloom tomato, calabrian hot sauce
- THE ZUCCA 19**  
zucchini, blistered tomatoes, guanciale, fontina, stracciatella, basil
- VEGGIE 18** V  
provolone, roasted red peppers, red onions, eggplant, spinach, roasted garlic

### PASTA

Gluten Free Penne Pasta Substitution 2.50

- RIGATONI ALLA VODKA 18/23**  
pancetta, tomato-vodka cream sauce
- PAPPARDELLE 23/26**  
chicken sausage, tomato, potato, arugula, roasted garlic, fennel pollen
- RICOTTA GNOCCHI 23/26**  
slow braised short rib ragu, stracciatella cheese
- LINGUINE & CLAMS 23/26**  
sweet clams, roasted heirloom tomatoes, white wine, oil & garlic, focaccia crumbs
- WOOD FIRED "100 LAYER" LASAGNA 26**  
bolognese, béchamel, ricotta, pesto
- CACIO E PEPE 18/23** V  
bucatini, black pepper, pecorino
- CAVATELLI 23/26**  
guanciale, roasted tomato, zucchini, corn carbonara
- PACCHERI AMATRICIANA 28**  
san marzano, shrimp, squash, guanciale, bottarga

### HAND-HELD

(served with hand cut fries)

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

- CHICKEN PANINI 17**  
grilled chicken, prosciutto, fresh mozzarella, roasted peppers, red onions, basil aioli, ciabatta
- CAPRESE PANINI 16** V  
heirloom tomatoes, roasted red peppers, fresh mozzarella, arugula, aged balsamic
- BURRATA BURGER\* 19**  
prime blend, arugula, crispy onions, cherry pepper aioli, brioche bun
- SMOKED SALMON PANINI 18**  
robiola, avocado, pickled red onions, tomatoes, arugula
- FILET MIGNON SANDWICH\* 21**  
tomatoes, fresh mozzarella, garlic parmigiano sauce, arugula, crispy onions, house made flatbread

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

\* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your chance of food borne illness. If you have a food allergy, please speak with the manager or your server

# M E R C A T O

## BOTTLES

### SPARKLING

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

### WHITES & ROSE

GAVI, VILLA SPARINA 68  
PINOT GRIGIO, SCARPETTA 56  
SOAVE, LA CAPPUCINA 58  
CHARDONNAY, CHALK HILL 68  
CHARDONNAY, BLACK STALLION 80  
SANCERRE, JEAN MARC CROCHET 65  
SAUVIGNON BLANC, LOVEBLOCK 75  
VERMENTINO DI SARDEGNA, JANNA DE MARE 50  
ROSE, 11 MINUTE 59

### RED

NEBBIOLO, GIOVANNI ROSSO 85  
BRUNELLO, CAPARZO 125  
BRUNELLO, MASTRO JANNI 150  
BAROLO, ENRICO SERAFINO 125  
BAROLO, MICHELE CHIARLO 150  
BARBARESCO, FONTANABIANCA 89  
SANGIOVESE, VILLA FASSINI 46  
ZINFANDEL, RIDGE VINEYARDS 68  
MONTEPULCIANO, CANTINA ZACCAGNINI 58  
PINOT NOIR, COPPOLA RR 58  
CABERNET SAUVIGNON, CAKEBREAD 198  
CABERNET SAUVIGNON, CAYMUS 275  
CABERNET SAUVIGNON, JUGGERNAUT 80  
CHIANTI, RUFFINO RISERVA 88  
TENUTA ALZATURA ROSSO DI MONTEFALCO 48  
AMARONE DELLA VALPOLICELLA 110  
TIGNANELLO, MARCHESI ANTINORI 288

## GLASS

### -WHITES-

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

### -REDS-

MONTEPULCIANO, FANTINI 11/42  
SANGIOVESE, 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  
DOLCETTO D'ALBA, GIACOMO ASCHERI 12/46  
MALBEC, CALLIA 11/42  
CABERNET SAUVIGNON, ARCAIA 11/42  
CABERNET SAUVIGNON, JUSTIN 18/70  
CABERNET SAUVIGNON, BONANZA 16/62  
CANNONAU DI SARDEGNA, JANNA DE MARE 13/49

## CRAFT COCKTAILS

### COCOMERO 14

cucumber vodka, limoncello,  
ginger syrup, 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

### BLUEBERRY SPRITZ 13

blueberry infused aperol,  
prosecco, mint

### INFERNO 15

mezcal, vanilla agave, pineapple,  
lime, calabrian bitters

### SALINA'S SERENADE 14

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

### NEWS TO YUZU 14

basil infused vodka,  
watermelon, yuzu, lime

### GARDEN BEE 14

gin, clementine,  
lemon, wildflower honey

## HOUSE CLASSICS

### PEAR ITALICUS 14

italicus bergamont, pear vodka,  
pear nectar, lemon

### AGED NEGRONI 14

aged gin, campari,  
sweet vermouth, orange

### MODENA MANHATTAN 14

redemption rye, amaro,  
angostura bitters, orange

### 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 creme



## MOCKTAIL

-8-

### ESCAPE TO ELBA

fresh lime, mango, pineapple,  
ginger beer

### WATERMELON MOJITO

fresh lime, watermelon, mint, club

### CUCUMBER LEMON SPRITZ

fresh lemon, cucumber, simple, club



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