



## antipasti

### antipasto 15

prosciutto and melon, tomato and mozzarella, grilled artichokes, bruschetta, marinated olives, cured salamis, aged cheese

### calamari 11

cornmeal flash fried squid with lemon, fennel, zucchini, imported olives, tomato relish, roasted garlic aioli

### formaggio caprino 12

baked goat cheese, stewed tomatoes, crispy italian cracker bread

### gamberoni 13

crisp seared shrimp, sweet hot peppers, pancetta wheels, creamy polenta, gorgonzola

### salmone affumicato 12

carpaccio of smoked salmon, lemon chive mascarpone, fennel & onion salad, capers, crostini

## zuppa e insalata

### minestrone 6

rich vegetable broth with fresh vegetables and cannellini beans

### insalata mista 8

baby field greens, apples, golden raisins, candied walnuts, goat cheese frittella, fig balsamic syrup

### grilled caesar 9

kalamata olives, oven-dried tomatoes and caesar vinaigrette, grilled focaccia crostini

### caprese 10

vine ripened tomatoes, fresh mozzarella, roasted garlic, fresh basil, balsamic reduction, olive oil

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

### chef's mercato menu SAMPLE MENU CHANGES WEEKLY zuppa del giorno 6

**garlic and olive oil roasted oysters (6) 14**  
spinach, oven roasted tomato, tuscan spiced hollandaise

**potato crusted gulf snapper 24**  
warm spring vegetable salad of favas, baby corn baby carrots with crisp portobello fries

**pancetta wrapped veal loin 29**  
marble potatoes, oven dried tomatoes, baby corn ramps, fine herb pan sauce

### caramelized onion & fennel risotto 6

our farmer's market menu is created by our chef and features fresh seasonal ingredients and specialty items procured from local growers

### chef's tasting menu

sample selections of chef's mercado menu features  
39 per person

## pizze

### fresh mozzarella

heirloom tomatoes, fresh basil and fresh tomato sauce 11.50

### spicy sausage

with pesto, roasted peppers, oven-dried tomatoes and mozzarella 11.50

### pizza toscana

prosciutto, kalamata olives, goat cheese, truffle oil, and arugula 13

### pizza pollo griglia

BBQ chicken, house sauce, fontina cheese, peppers, cilantro 12

robert mason executive chef

## secondi piatti

### grouper 28

crab tapenade, strigoloni pasta, zucchini, limoncello

### scampi 24

jumbo shrimp sautéed in garlic butter, white wine, red pepper flakes with angel hair pasta, baby spinach and fresh basil pesto

### pollo 22

artichoke hearts, tomatoes, and garlic with fresh mozzarella garlic roasted broccolini and risotto milanese

### filetto 29

certified black angus tenderloin of beef, fingerling potatoes, grilled asparagus, roasted tomato add gorgonzola cheese 2

### bistecca 29

grilled 12 oz. n.y. strip steak, roasted garlic, truffle butter and crispy barolo onions

### vitello 27

thin veal with prosciutto, fontina and sage herb gremolata, ratatouille vegetables

### cavatelli 18

fresh tomato sauce, cream, basil, scallions, prosciutto, vodka and parmesan add chicken 4

### pappardelle 22

veal osso bucco, portobello mushrooms, barolo wine sauce, cipolline onions

### spaghettoni 19

spaghettoni pasta tossed with exotic mushrooms, tomatoes, spinach and parmesan

## contorni

vegetable ratatouille 5  
mascarpone cheese polenta 5  
truffle grilled asparagus 6  
spinach with olive oil and garlic 5  
roasted exotic mushrooms with gorgonzola 5

18% gratuity will be added to parties of 6 or more