



antipasti

antipasto half 10 full 18

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

cozze 14

roasted mussels, white wine, fresh herbs, garlic, lemon, butter, sea salt

formaggio caprino 13

baked goat cheese, stewed tomatoes, warm flatbread

calamari 11

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

gamberoni 15

crab stuffed jumbo shrimp wrapped with prosciutto with herb butter

zuppa e insalata

minestrone 6

rich vegetable broth with fresh vegetables and cannellini beans

insalata mista half 6 full 9

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

grilled caesar half 6 full 9

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

caprese 12

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

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

Chefs Mercado Menu

In January we celebrate the winter season by paying homage to mushrooms. Each of our Mercado Menu items includes different varieties exotic or domestic in their preparation. Savor the flavors of the season. Buon Appetito!

zuppa del giorno 6

wild alba mushroom risotto 7

white truffle oil, parmesan, chives

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crispy cornmeal oyster and provolone sausage ragú 14

porcini mushrooms, house made gnocchi, basil infused oil

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fresh caught rainbow trout & brandied scallops 27

warm swiss chard & blood orange salad, salsa verde, chanterel mushroom soubisse

muscovy duck leg confit 26

grilled portobello mushroom, white bean cassoulet

pasta de la casa

fettucine bolognese 23

house red sauce, crushed meatballs, ground sausage, garlic, shallots

cavatelli 23

fresh tomato sauce, grilled chicken, cream, basil, scallions, pancetta, vodka and parmesan

spaghettini 19

tossed with exotic mushrooms, tomatoes, spinach, marinara or parmesan cream sauce

lobster ravioli 26

crab meat sautéed with scallions, tomatoes, garlic, brown butter

secondi piatti

pollo parmeseana 23

crispy chicken scallopine with house marinara, fresh mozzarella and parmesan cheese, market vegetables, gnocchi ala crema

pollo fiorella 24

breast of chicken with prosciutto, olives, capers and lemon with gnocchi ala crema and seasonal vegetables

scampi 27

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

grouper 29

crab tapenade, strigilioni pasta, zucchini pomodoro, sauce milanese

filetto 31

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

bistecca 29

grilled 10 oz. n.y. strip steak, roasted garlic, truffle butter and crispy barolo onions

verdura 22

entree portion of each of our contorni vegetable items artfully presented

contorni

vegetable ratatouille 5

broccolini, roasted garlic, parmesan 6

truffle grilled asparagus 7

spinach with olive oil and garlic 6

roasted exotic mushrooms with gorgonzola 6

robert mason executive chef