

MERCATO LUNCH BOX \$19

Choose one from each section

1.

CAESAR

Insalata Caesar
 Romaine Hearts & Tuscan Kale Tossed In A Classic Caesar Dressing,
 Lemon Croutons & Shaved Grana Padano

CRISPY CALAMARI

Frittura Di Calamari
 Golden Calamari & Calabrian Aioli

CHOPPED

Insalata Mista Con Verdure
 Romaine And Tuscan Kale, Roasted Red Peppers, Red Onion,
 Toasted Pistachios, Aged Provolone & Cucumbers Tossed
 In A Creamy Herb Dressing

BRUSCHETTA

Tomato, Basil & Prosciutto San Daniele

*TUNA TARTAR

Ahi Tuna, Cucumber, Spiced Pistachios & Calabrian Aioli
 (\$2 supplemental)

*SALMON CARPACCIO

Carpaccio Di Salmone
 Pink Peppercorns, Lemon Zest, Lemon Vinaigrette,
 Heirloom Tomatoes, Radish & Mediterranean Olives

2.

ITALIAN SAUSAGE

Roasted Peppers, Mozzarella Fiore Di Latte,
 Caramelized Onions On Fresh Bread

SPAGHETTI & MEATBALLS

Spaghetti con Polpette
 Classic Pork And Beef Meatballs Braised In A Roasted
 Tomato Sauce & Tossed With Homemade Spaghetti

GNOCCHI ALLA SORRENTINA

House-Made Gnocchi, Heirloom Tomatoes,
 Basil & Fresh Mozzarella

SAN DANIELE PROSCIUTTO SANDWICH

San Daniele Prosciutto, Mozzarella Fiore Di Latte, Tomato,
 Arugula & Olive Oil On Fresh European Bread

COAL ROASTED CHICKEN

Free Range Chicken Breast, Julienne Vegetables, Citrus
 & Olive Oil

HALIBUT

Fingerling Potatoes, Caponata & Lemon Sauce
 (\$2 supplemental)



SANDWICHES

served with arugula salad

MERCATO CLASSIC BURGER

Mozzarella, Caramelized Onion, Romaine, Tomato & Truffle Aioli
 On A Brioche Bun / \$17

CHICKEN MILANESA

Crispy Chicken Breast, Broccoli Rapini Fresh Mozzarella
 On Fresh European Bread / \$17

ITALIAN SAUSAGE

Roasted Peppers, Mozzarella Fiore Di Latte, Caramelized Onions
 On Fresh European Bread / \$17

CRISPY HALIBUT

Alaskan Halibut, Fennel Slaw, Tomato Aioli On A Brioche Bun / \$18

SAN DANIELE PROSCIUTTO

San Daniele Prosciutto, Mozzarella Fiore Di Latte, Tomato, Arugula & Olive Oil
 On Fresh European Bread / \$17

APPETIZERS / Antipasti

GRILLED OCTOPUS

Polpo Al Jospet
 Olive Aioli, Confit Fingerling Potatoes
 & Fennel / \$18

CRISPY CALAMARI

Frittura Di Calamari
 Golden Calamari & Calabrian Chili Aioli / \$15

BRUSCHETTA

Bruschette
 Tomato, Basil & Prosciutto San Daniele / \$10

EGGPLANT PARMESAN

Melazane Alla Parmigiana
 Layers Of Eggplant Cooked With Mozzarella, Grana Padano,
 Tomato & Basil / \$12

SAUTÉED MUSSELS

Saute Di Cozze
 Garlic, Shallots, White Wine, Pomodoro Sauce
 & Parsley / \$18

ITALIAN MEATBALL

Polpette Di Carne
 Pork And Beef Meatballs, Slow Braised In A Roasted
 Tomato Sauce, Finished With Grana Padano / \$12

RAVIOLI AMATRICIANA

Fresh Pasta Filled With Pancetta, Onions & San
 Marzano Tomatoes, With Tomato Confit & Pecorino
 Romano, Finished With Aged Sherry / \$14

WHOLE GRILLED SPICY PRAWNS

Gamberoni Alla Diavola
 Grilled Black Tiger Prawns, Grilled Asparagus,
 Calabrian Chili Oil & Salsa Verde / \$17

SALADS / L'INSALATA

CAESAR

Insalata Caesar
 Romaine Hearts & Tuscan Kale, Tossed In A Classic Caesar Dressing,
 Lemon Croutons & Shaved Grana Padano / \$12

BURRATA

Truffle Infused Burrata, Over Heirloom Tomatoes & Citrus Vinaigrette / \$15

CHOPPED

Insalata Mista Con Verdure
 Romaine And Tuscan Kale, Roasted Red Peppers, Red Onion, Toasted Pistachios,
 Aged Provolone & Cucumber Tossed In A Creamy Herb Dressing / \$14

SEARED TUNA SALAD

Insalata Di Tonno
 Seared Tuna, Baby Arugula, Roasted Pistachios, Cherry Tomatoes
 & Lemon Vinaigrette / \$16

COAL SMOKED CHICKEN

Insalata Di Pollo
 Baby Spinach, Mixed Wild Mushrooms, Robiola Cheese, Coal Smoked Chicken
 Breast & Balsamic Reduction / \$14

WOOD OVEN PIZZA /

Il Forno

VEGETABLE

Vegetal
 Roasted Tomatoes, Foraged Mushrooms, Zucchini, Roasted Peppers,
 San Marzano Tomatoes & Mozzarella / \$16

TOMATO & MOZZARELLA

Margherita
 San Marzano Tomatoes, Fiore Di Latte Mozzarella & Fresh Basil / \$14

PROSCIUTTO

Prosciutto San Daniele
 Prosciutto San Daniele, Baby Arugula, Mozzarella, San Marzano Tomatoes
 & Grana Padano / \$16

MUSHROOM & ITALIAN SAUSAGE

Funghi E Salsiccia
 Italian Sausage, Roasted Mushrooms, San Marzano Tomatoes,
 Roasted Garlic, Spicy Olives & Mozzarella / \$15

PEPPERONI

Pepperoni
 Hand-Cut Pepperoni, San Marzano Tomatoes & Mozzarella / \$15

RAW BAR / CRUDO

Raw Bar

*TUNA TARTAR

Tartare Di Tonno
 Ahi Tuna, Cucumber, Spiced Pistachios
 & Calabrian Aioli / \$12

*SALMON CARPACCIO

Carpaccio Di Salmone
 Pink Peppercorns, Lemon Zest, Lemon
 Vinaigrette, Heirloom Tomatoes Radish
 & Mediterranean Olives / \$12

*OCTOPUS CARPACCIO

Carpaccio Di Polpo
 Crispy Fennel & Lemon Vinaigrette / \$14

*SALMON TARTAR

Tartara Di Salmone
 Scottish Salmon, Speck, Granny Smith Apples,
 Lemon Juice & Olive Oil / \$12

OYSTERS

Ostriche
 EAST COAST & WEST COAST

*BLUE POINT *New York* / \$3

*KUMAMOTO *Washington* / \$4

SHELLFISH

Crostacei E Molluschi

*SHRIMP COCKTAIL *Australia* / \$10

*WHOLE MAINE LOBSTER *Maine* / \$45

PLATTERS

Piatto

*MEDIUM

2 East Coast Oysters / 2 West Coast Oysters /
 2 Mussels / 2 Manila Clams /
 2 Shrimp Cocktail / \$30

*LARGE

4 East Coast Oysters / 4 West Coast Oysters /
 4 Mussels / 4 Manila Clams /
 4 Shrimp Cocktail / \$45

CURED MEATS /



CHOOSE ANY 4 / \$24

Prosciutto San Daniele
 Salami Felino
 Bresaola
 Speck
 Coppa

TUSCANY BOARD

Choose
 3 Cured Meats
 & 3 Cheese \$26

ITALIAN CHEESES / FORMAGGIO

CHOOSE ANY 4 / \$24

Fontina
 Grana Padano
 Aged Provolone

Pecorino Toscano
 Robiola

HAND CRAFTED PASTA / PASTA MISTA

SWISS CHARD RAVIOLI

Plin Ravioli
 Swiss Chard Ravioli Served In A Pesto Cream And Finished With Toasted Pine Nuts &
 Grana Padano / \$20

SPAGHETTI & MEATBALLS

Spaghetti Con Polpette
 Classic Pork and Beef Meatballs Braised
 In A Roasted Tomato Sauce & Tossed With Homemade Spaghetti / \$18

MAMA'S LASAGNA

Lasagna Della Mamma
 Layers Of Fresh Pasta Sheets, Bolognese, Mozzarella & Ricotta,
 Finished With Grana Padano / \$20

FETTUCCINE BOLOGNESE

Rich Bolognese Meat Sauce, San Marzano Tomatoes & Fresh Basil / \$22

GRILLED CHICKEN PESTO

Homemade Tagliolini, Fresh Basil Pesto, Cherry Tomatoes & Jospet Grilled Chicken / \$22

SPAGHETTI WITH CLAMS

Spaghetti Vongole
 Manila Clams, Garlic, Shallots White Wine & Parsley / \$23

LINGUINI FRUTTI DI MARE

Mixed Seafood Linguini
 Black Tiger Shrimp, Mussels, Manila Clams, Calamari In A Rich Lobster Broth / \$30

BUCATINI CARBONARA

Pancetta, Pecorino Romano Cheese & Egg Yolk / \$24

FETTUCCINE ALFREDO WITH GRILLED CHICKEN

Homemade Fettuccine, Creamy Alfredo Sauce, Parmesan Cheese
 & Coal Grilled Chicken / \$22

JUMBO SHRIMP PASTA

Gamberoni Tagliolini
 Head-On Shrimp, Homemade Tagliolini Pasta, Shallots, Seafood Broth & Lemon Zest / \$28

GNOCCHI POMODORO WITH FRESH MOZZARELLA

Gnocchi Alla Sorrentina
 Homemade Gnocchi, Pomodoro Sauce, Heirloom Tomatoes & Basil / \$20

CACIO E PEPE ALLA ROUTA

Tableside Presentation
 Homemade Tagliatelle Pasta, Pecorino Romano Cheese & Black Pepper / \$26

MAINE LOBSTER LINGUINI

Linguini All' Aragosta
 Maine Lobster, Garlic, Shallots, Lobster Broth & Parsley / \$37

MEDITERRANEAN SEAFOOD RISOTTO

Risotto Del Mediterraneo
 Garlic, Shallots, Tiger Shrimp, Calamari, Manila Clams, P.E.I. Mussels
 & Lobster Bisque / \$33

MUSHROOM AND RADICCHIO RISOTTO

Risotto Funghi E Radicchio
 Roasted Mushrooms, Radicchio & Grilled Pears / \$23

LUNCH ENTREES

COAL ROASTED NEW YORK STEAK

Jospet Roasted Fingerlings, Arugula & Red Wine Demi / \$34

CHICKEN PARMIGIANA

Free Range Chicken Breast, Fresh Mozzarella, Handmade Tagliatelle Pasta
 & Roasted Tomato Sauce / \$28

MEDITERRANEAN SEABASS

Branzino E Cavolfiore
 Cauliflower Puree, Charred Cauliflower, Salsa Verde & Arugula / \$40

SALMON

Salmone
 Carrot Puree, Tuscan Kale, Sweet Peppers & Salsa Verde / \$30

*Restrictions may apply.

*Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.