

M E R C A T O

SMALL PLATE

ITALIAN KITCHEN+BAR

WOOD FIRED PIZZA

Gluten Free Crust Substitution 4

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

CHARRED BROCCOLINI 12 V/V+
garlic, sea salt, hot honey

CHARRED CAULIFLOWER 12 V/GF
almond romesco, lemon, parmesan

TRUFFLE PARMESAN FRIES 9 V/GF
garlic-parmesan

BROCCOLI RABE 12 V/V+
garlic & EVOO, crushed red pepper, pine nuts, golden raisins

ROASTED HONEYNUT SQUASH 12 V/V+
brown butter sage, toasted walnuts, shaved pecorino, balsamic

APPETIZER

CHARRED SPANISH OCTOPUS 18 GF
chickpeas, potatoes, salsa verde

GRILLED LAMB CHOP LOLLIPOPS 18 GF
arugula, mint, aged balsamic

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

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

P.E.I. MUSSELS 17
white wine, fava beans, fresh herbs, red curry cream, grilled ciabatta

HOUSEMADE MOZZARELLA STICKS 15
parmesan, marinara

MEATBALL TOAST 16
burrata, marinara, aged balsamic

WOOD FIRED CHICKEN WINGS 16 GF
garlic parmesan, hot, or bbq, bleu cheese

CRISPY FRIED EGGPLANT 15 V
marinated tomatoes, roasted walnuts, pomegranate vinaigrette

WOOD FIRED FILET TIPS 18
garlic parmesan crema, arugula, crispy onions

FRIED CALAMARI 16
sliced cherry peppers, marinara, hot cherry pepper aioli

BLISTERED SHISHITO PEPPERS 15 GF / V+
charred lime, fresh cilantro, soy ginger vinaigrette

SOUP & SALAD

BUTTERNUT SQUASH SOUP 11 GF / V+
roasted apple, biscotti crumble, toasted pepitas

MIXED FIELD GREENS 14 V
red onions, cucumbers, tomatoes, olives, pepperoncini, croutons, grana padano, roasted garlic dressing

CHARRED ROMAINE CAESAR 13
garlic croutons, aged balsamic, house caesar

LITTLE GEM SALAD 15 GF
avocado, bacon, roasted tomatoes, radish, gorgonzola dressing

AUTUMN FARRO SALAD 15 V
arugula, red onion, squash, apple, goat cheese, maple dijon vinaigrette

ROASTED BEETS 15 GF / V
whipped ricotta, arugula, crushed pistachios, lemon, aged balsamic

-ADD-

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

GF for Gluten Free, V for Vegetarian, V+ for Vegan

LUNCH/DINNER

CARNE E PESCE

CHICKEN PARMIGIANA 19/25
marinara, fresh mozzarella, spaghetti

ORGANIC WOOD FIRED CHICKEN 19/24 GF
french cut, roasted cauliflower, hand-cut potatoes, piccata sauce

12 OZ ANGUS NY STRIP 38 GF
truffle parmesan hand-cut potatoes, black pepper butter, charred broccoli rabe

BRAISED SHORT RIB 32 GF
roasted garlic polenta, charred broccolini, mixed mushrooms, barolo-demi

VEAL SALTIMBOCCA 28
prosciutto, fresh mozzarella, lemon caper butter, hand cut potatoes, broccoli rabe

FAROE ISLAND SALMON 23/29 GF
root vegetable risotto, lemon-herb burro fuso

PAN ROASTED HALIBUT 36 GF
marinated beets, charred broccolini, green onion gremolata

ZUPPA DI PESCE 36
linguini, mussels, clams, shrimp, halibut, calamari, tomato and saffron brodetto

SALUMI

SEVRED WITH PEPPERONCINI, OLIVES, ROASTED RED PEPPERS, HOUSE MADE TOAST
- 3 FOR \$18 - 5 FOR \$26-

PROSCIUTTO DI PARMA
SWEET SOPPRESSATA
SPICY SOPPRESSATA
FINOCCHIONA SALAMI
CACCIATORINI SAUSAGE

FORMAGGIO

ROBIOLA
GORGONZOLA DOLCE
AGED PECORINO TOSCANO
PARMIGIANO-REGGIANO
BURRATA
MOZZARELLA FIOR DI LATTE
BEEMSTER GOUDA

SIDES

GF / V+

CRISPY BRUSSEL SPROUTS 9
ROASTED CAULIFLOWER 9
CHARRED BROCCOLINI 9
HAND CUT POTATOES 8
BROCCOLI RABE 9
HAND CUT FRIES 8

Red

CLASSIC 15
san marzano, oregano, mozzarella

MARGHERITA 16
san marzano, fresh mozzarella, basil, EVOO

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

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

MAMA MIA 18
san marzano, meatball, fresh mozzarella, sliced cherry peppers, shaved parmesan

White

FIGGY PIE 18
prosciutto di parma, fig jam, fresh ricotta, arugula, shaved parmesan

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

WILD MUSHROOM 18
caramelized onions, fontina, pesto

TRUFFLED 18
fontina, robiola, shaved parmesan, arugula, black truffle emulsion, cracked black pepper

QUATTRO FORMAGGI 18
mozzarella, herbed ricotta, fontina, parmesan

PASTA

Gluten Free Penne Pasta Substitution 2.50

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

SHRIMP FRA DIAVOLO 23/26
linguini, cherry tomatoes, spicy pomodoro, calabrian chili

GNOCCHI SHORT RIB RAGU 23/26
root vegetables, parmesan, crispy carrot

LINGUINI & CLAMS 23/26
garlic, chili flakes, white wine, fresh herbs, toasted bread crumbs

WOOD FIRED RIGATONI BOLOGNESE 24
fresh ricotta, parmesan

CACIO E PEPE 17/23
spaghetti, roasted cauliflower, black pepper butter, pecorino & parmesan

CAVATELLI RAPINI 18/25
sausage, cannellini beans, broccoli rabe, garlic, olive oil, parmesan

BUTTERNUT SQUASH RAVIOLI 19/25
root vegetables, toasted walnuts, gorgonzola cream

HAND-HELD

(served with hand cut fries)

Gluten Free Bun Substitution 2.50

CHICKEN CUTLET PANINI 17
prociutto di parma, fresh mozzarella, roasted red peppers, balsamic reduction

CAPRESE PANINI 16
sliced tomatoes, roasted red peppers, fresh mozzarella, arugula, pesto mayo

BURRATA BURGER 18
burrata cheese, baby arugula, crispy onions, cherry pepper aioli, brioche bun

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

GRILLED FILET MIGNON SANDWICH 21
garlic parmesan, arugula, tomato, fresh mozzarella, crispy onions, house made flatbread

20% gratuity will be added to parties of 8 or more • \$3 share charge for all shared entrees and sandwiches

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

