

Mercato Mio

Italian Market

Piccoli Piatti

- Carpaccio*** G/F
Raw Beef Tenderloin, Fried Capers, Arugula, Pecorino, Aioli 16
- Bread Basket** VEG - VGN*
Focaccia, Whipped Ricotta, Tomato Jam, Roasted Garlic 8
- Nonna's Meatballs**
Beef, Veal, Pork, Parmesan, Arrabiata Sauce 14
- Antipasto**
Bread Basket, Carpaccio & Marinated Olives* 26

- Soppressata Flatbread**
Nduja, Fresh Mozzarella, Sundried Tomato Pesto, Shaved Red Onion 14
- Artichoke Flatbread** VEG
Creamed Spinach, Grilled Artichokes, Blistered Peppers 14
- Marinated Olives*** VEG
Shaved Fennel, Olive Oil, Oregano, Fennel Dust 8
*Olives may still contain pits

Insalate e Minestra

- Mozzarella** G/F - VEG
Grapes, Pistachios, Red Onion, Balsamic Glaze 12
- Licurdia Onion Soup** G/F - VEG - VGN*
Onion Trio, Kale, Polenta Crisp, Provolone 8
- Minestrone Soup** VEG - VGN*
Kale, Chickpeas, Tomatoes, Ditalini Pasta, Kidney Beans, Carrots, Celery, Pecorino 8
- Kale Salad** VEG - VGN*-GF
Kale, Red Onion, Shaved Brussel Sprouts, Orange Supreme, Fried Egg & Citrus Vinaigrette 14
- Panzanella** VEG-VGN*
Spring Mix, Butternut Squash, Brussels Sprouts, Red Onion, Croutons, Dried Cranberries, Chai-Apple Vinaigrette 14
- Chopped Salad** G/F - VEG*
Spring Mix, Marinated Chickpeas, Salami, Olives*, Cucumber, Tomato, Pecorino & Red Wine Vinaigrette 14

Pasta e Riso

- Nonna's Pasta**
Marinara with Fresh Basil, Nonna's Meatballs, Pecorino 20
- Gnocchi Florentine**
Grilled Chicken, Spinach Herb Cream Sauce, Pecorino, Pistachio, Crispy Garlic 28
- Mushroom Risotto** G/F-VEG
Wild Mushrooms, Spinach, Red Onion, Tomato, White Wine, Cream, Parmesan 24
- Nonna's Lasagna**
Smoked Béchamel Sauce, Italian Sausage, Ricotta, Marinara, Mozzarella 22
- Rigatoni**
Leg of Lamb and Beef Short Rib Ragu, Pancetta, Veal Stock, Pecorino 28
- Gemelli**
Shrimp, White Wine, Lemon, Garlic Butter, Pecorino and Red Onions 26

Alla Griglia

- Mediterranean Salmon*** G/F
Olive Tapenade, Caper Butter Wilted Spinach, Red Onion 28
- Beef Ribeye*** (12 oz.) G/F
Hand-Cut Ribeye, Calabrian Chile Butter, Cipollini Onion Relish 42
- Nonna's Chicken** G/F
Eggplant-Olive*-Caponata, Sun-Dried Tomato Pesto, Arugula 24
- Pork Loin** G/F
Porcini Dust, Veal Stock, Brandy, Wild Mushroom Ragu, Pecorino 28
- Lamb Shank** G/F
Polenta, Veal Stock, Red Wine, Soffritto 38

Contorni

- Cauliflower** G/F - VEG - VGN*
Pecorino, Olives, Golden Raisins, Parsley 9
- Polenta** G/F - VEG
Red Onion, Roasted Garlic, Pecorino 9
- Brussels Sprouts** G/F - VGN*
Pancetta, Balsamic Glaze, Black Pepper 9
- Carrots** G/F - VEG - VGN*
Whipped Ricotta, Honey, Pistachios 9
- Creamed Spinach** VEG
Spinach, Pecorino, Charred Sun Dried Tomato 9

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

G/F = Gluten-Free
VEG = Vegetarian
VGN* = Can be prepared Vegan

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Cocktails

Hugo Spritz

Traditional Italian spritz with floral notes of elderflower to add sweetness, shaken mint to include herbal hints of freshness topped with Italian Spumante to level out the palate with bitterness 10

The Essence Cosmo

A uniquely flavored cosmopolitan using Watermelon & Basil vodka with Grand Marnier for sweetness added to the cranberry and lime juice for the citrus base of the cocktail 12

Limoncino Fizz

Using traditional Italian Limoncello this cocktail is a riff off the classic Aperol Spritz. Making the spritz a more citrus forward fizz with a touch more of sweetness coming from the Limoncello 10

Absinthe Minded

A sweet take on a classic gin martini using Lillet Blanc and Grand Marnier for the added touch of sweetness, a squeeze of lemon juice for a bit of citrus and finished off with an Absinthe rinse to add complexity and smooth mouth feel 16

Aperol Spritz

Traditional Italian Aperol spritz with a sweet bitterness palate with refreshing qualities from the Spumante to satisfy anyone's thirst 10

Smoked Mezcal Negroni

A smokey take on the classic Italian negroni using Ilegal mezcal to replace the gin straining the cocktail into a wood smoked rocks glass 14

Tiramisu Espresso Martini^{*Signature}

A twist on the classic Italian espresso martini using freshly brewed espresso and Italian amaretto for a nutty sweetness. Crème de Cacao and simple syrup to level out the bitterness from espresso 16

Beer Selection

BOTTLE/CAN

Amstel Light 6
Yuengling 4
Coors Banquet 5
Corona 7
Paulaner Hefe 7
Guinness Draught 7
Guinness Cold Brew 7
Pilsner Urquel 7
Heineken 7



DRAFT 16oz

Peroni 6
Jacks Hard Cider 5
Lagunitas IPA 7
Blue Moon 7
Miller Lite 4
Harps Lager 5

Wine Bottle and Glass Selection

RED WINE SELECTION

Bolla Valpolicella	5oz 11 Btl 40
Bolla Chianti	5oz 11 Btl 40
Banfi Chianti DOCG	Bottle 50
Carpineto Toscana	Bottle 130
Castelgiocondo Brunello	Bottle 230
Chateaufneuf Du Pape	Bottle 445
Dievole Chianti Classico	Bottle 85
Marziano Abbona	5oz 17 Btl 65
Pio Cesare Barolo	Bottle 500
Renato Ratti	Bottle 250
Salvatore Molettieri	5oz 17 Btl 60
Villa Antinori Toscana	Bottle 95

WHITE WINE SELECTION

Bottega Pinot Grigio	5oz 16 Btl 60
Coppola Rose Prosecco	Bottle 65
Cusumano Insolia	5oz 13 Btl 45
Ecco Domani Pinot Grigio	5oz 10 Btl 40
Fallegro Gianni Gagliardo	Bottle 55
Filomusi Guelfi	Bottle 55
Leonard Schwarze-Katz	5oz 11 Btl 40
Moletto Prosecco	Bottle 50
Poggio Anima Toscana	5oz 12 Btl 45
Reislingfreak No.33	5oz 16 Btl 60
Ruffino Prosecco	Bottle 65
Salomon Undhof	Bottle 55

Dessert Wines

only sold by the glass*

Delaforce Port	3oz pour 16
Lillet Blanc White	3oz pour 13
Sandeman Porto	3oz pour 18

House wines are available upon request and are subject to change. Make sure to ask your server for our current selection!