

Mercato Mio

Italian Market



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

Soppresata 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

Filet Mignon* (8 oz.) G/F

Hand-Cut Filet, Truffle Garlic Butter, Cipollini Onion Relish and Rapini 45

Nonna's Chicken G/F

Eggplant-Olive*-Caponata, Sun-Dried Tomato Pesto, Arugula 27

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

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

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

*For parties larger than 8 or more people an automatic 20% gratuity will be added onto the bill and we also request that parties of this size pay on one check. THANK YOU.

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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

La Corpulenta

Using Italian coffee infused in house with star anise this cocktail is mixed with the nuttiness of Frangelico and the sweetness of Borghetti Espresso liqueur to create a unique and smooth coffee cocktail 15

Fiore Viola

A beautifully elegant martini using Empress Gin shaken with Limoncello, simple syrup and egg whites to create a smooth and refreshing drink 15

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

Italian Cloud

A Italian twist on the French Martini using a Italian made raspberry dessert wine, vanilla infused vodka and pineapple juice to create a delightfully creamy refreshing martini 14

Tiramisu Espresso Martini

A take 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
Fat Tire Ale 7

Wine Bottle and Glass Selection

RED WINE SELECTION

Bolla Valpolicella 5oz 11 Btl 40
Bolla Chianti 5oz 11 Btl 40
Sasyr Tuscan Red Blend Bottle 70
Carpineto Toscana Bottle 130
Castelgiocondo Brunello Bottle 230
Chateaufeuf Du Pape Bottle 445
Dievole Chianti Classico Bottle 85
Poggio Anima Toscana 5oz 12 Btl 45
Marchesi Di Barolo Bottle 175
Renato Ratti Bottle 250
Salvatore Molettieri 5oz 17 Btl 70
Joel Gott 815 Cabernet 5oz 17 Btl 70

WHITE WINE SELECTION

Bottega Pinot Grigio 5oz 16 Btl 60
Coppola Rose Prosecco Bottle 65
Ombremont Bourg Sauv Blanc 5oz 12 Btl 45
Ecco Domani Pinot Grigio 5oz 10 Btl 40
Loosen Dr. L Reisling 5oz 16 Btl 60
Cavit Mosacto 5oz 10 Btl 35
Moletto Prosecco Bottle 50
Dinastia Vivanco Rose 5oz 11 Btl 40
Chateau de Chantegrive Blanc Bottle 100
Louis Jadot White Burgundy Bottle 95
Ruffino Prosecco Bottle 65
Salomon Undhof Bottle 55

Dessert Wines

Riunite Lambrusco 4oz pour 6
Lillet Blanc White 3oz pour 13
Sandeman Porto 3oz pour 16

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