

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

Soppresata Flatbread

Nduja, Fresh Mozzarella, Sundried Tomato Pesto, Shaved Red Onion 14

Burrata VEG

Burrata, Tomato Jam, Pesto, Focaccia, Prosciutto 16

Antipasto VEG

Bread Basket, Carpaccio & Marinated Olives* 26

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, Pancetta, Veal Broth, 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 G/F

Hand-Cut Filet (8oz), Truffle Garlic Butter, Cipollini Onion Relish and Rapini 45

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

G/F = Gluten-Free

VEG = Vegetarian

VGN* = Can be prepared Vegan

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