

MERCATO

Italian Restaurant, Charleston, SC

Piedmonte

\$35++ Per Person

*Classic Caesar Salad- with crisp romaine, garlic croutons and
parmesan cheese*

*Chicken Picatta- sautéed chicken breast; with a
white wine, lemon, caper sauce;
parmesan mashed potatoes and spinach.*

OR

*Linguine Scampi- Sautee of Fresh Local Shrimp with fresh
Chiles, Garlic Parsley, and Extra Virgin Olive Oil*

OR

*Red Wine Braised Short Ribs- with olive oil crushed potatoes
finished with shaved horseradish*

Tiramisu

Chef's Selection of wines available on a per bottle basis

Lombardia

\$45.00 ++ Per Person

Host's Selection of 1

*Tuscan White Bean Soup- with smoked bacon finished with
a wild mushroom and truffle butter*

OR

*Classic Caesar Salad- with crisp romaine, garlic croutons and
parmesan cheese*

Family Style

*Strozzapreti alla Bolognese
Orechiette with broccoli rabe and pesto*

*Chicken Marsala- sautéed chicken breast with mushrooms, marsala
wine, caramelized onions, parmesan mashed potato and veal sauce*

OR

*Grilled Seasonal Local Fish- Crispy Olive oil crushed potatoes, oven
dried sweet tomato, lemon, green olives and arugula*

OR

*Red Wine Braised Short Ribs- with horseradish mashed potatoes
and gremolata*

Tiramisu

Chef's Selection of wines available on a per bottle basis

Toscana

\$55++ Per Person

Family Style

*Bruschetta- grilled crostini with tomato, gaeta olives
and pickled garlic*

AND

*Crispy Risotto Croquettes- stuffed with mozzarella, prosciutto and
porcini mushrooms*

AND

*Antipasti platters- artisanal salumi, burrata cheese, roasted
marinated vegetables, olives and condiments*

Host's Selection of 1

*Mercato Spring Salad- with cucumbers, tomatoes, radishes, fennel
and balsamic vinaigrette*

OR

*Classic Caesar Salad- with crisp romaine, garlic croutons and
parmesan cheese*

*Chicken Saltimbocca- sautéed chicken breast topped with prosciutto
and sage in a veal sauce with oil and garlic tossed spaghetti*

OR

*Pork Osso Bucco- braised pork shank with Anson Mills creamy
polenta, citrus gremolata and rosemary pork sauce*

OR

*Grilled Seasonal Local Fish- Crispy Olive oil crushed potatoes, oven
dried sweet tomato, lemon, green olives and arugula*

OR

*Slow Braised Short Ribs- with horseradish mashed potatoes and
gremolata*

Tiramisu

Chef's Selection of wines available on a per bottle basis