

MERCATO
AUTHENTIC ITALIAN CUISINE

Piedmonte

\$40++ 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

MERCATO
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Lombardia

\$50.00 ++ Per Person

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, veal sauce, and seasonal vegetable

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

MERCATO
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Toscana

\$60++ 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- 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