

Menu del Mercato

In Italy, dinner discussion is always focused on the food, the meal, the wine.
At the traditional "Italian Table", the home meal is served from sharing platters.

Our dishes are "famiglia" (family) size and are intended for 2 or more.

Welcome to our table. Buon Appetito!

ANTIPASTI

family size
appetizer

Olives

Marinated mixed olives, citrus, herbs, chili pepper

Parmigiana

Eggplant, pomodoro, Parmigiano Reggiano

Arancini

Risotto and fresh mozzarella balls, (3pc) golden fried,
served with spicy pomodoro sauce

Bruschetta

Italian style grilled bread with 2 classic toppings

Prosciutto

Parma 24 month Italian Prosciutto, olive oil and Parmigiano Reggiano

Gamberi

Wild prawns in shell, garlic butter and tomato brodo, toasted crostoni bread

Cozze

Mussels, spicy wine & cream broth, citrus, green onion, celery, crostini bread

Caprese

Italian Mozzarella di bufala, pomodori, pesto, arugula

PRIMI PIATTI

family size
first course

Tagliatelle

Classic pomodoro sauce with cherry tomato, fresh basil and Parmigiano Reggiano

Pappardelle

Cinghiale (wild boar) braised & pulled, pomodoro, herbs, Parmigiano Reggiano

Penne

Calabrese sausage, vermouth, cream, roasted tomato, Parmigiano Reggiano

Bigoli

Cacio e pepe (classic dish of Rome) with Pecorino Romano cheese and black pepper

Linguine

Prawns and scallops in a saffron infused cream sauce, tomato, bread crumbs

Gnocchi

Handmade potato dumplings, ricotta cheese, seasonal greens,
Parmigiano Reggiano, nutmeg, pistachio

Risotto

Selezione of mushrooms with Italian Carnaroli rice,
Pecorino tartufo (truffle) cheese, herb oil

Our fresh pasta is made in house using our original recipe.

SECONDI PIATTI

family size
second course

Pollo

Roasted chicken with fingerling potatoes, grilled onions

Rosticciana

Full rack charred pork back ribs, herbs, red pepper & onion, spicy balsamic romanesco

Vitello

Veal chop 14oz. bone-in, white polenta, maitake and king oyster mushrooms,
marsala, pecorino tartufo (truffle) cheese, herb oil

Bistecca

Fiorentina style 26oz. rib steak with lemon, arugula, XV oil (double cut available)
served medium rare

Agnello

Alberta half rack of lamb (full rack available), couscous, mushrooms,
sundried tomatoes, olives, kale, basil oil - *served medium*

Fish - Feature

Chef's daily feature – ask Server for details

Mini Arrosto Misto

Family style mixed grill, bistecca, pollo, Mamma Cathy's house made spicy sausage

Grande Arrosto Misto

Family style mixed grill, double cut bistecca, full rack ribs, whole chicken,
Mamma Cathy's house made spicy sausage

CONTORNI

family size
side dish

Insalata Rucola

Arugula greens, pomodorini, Parmigiano Reggiano, fresh lemon and XV olive oil

Insalata Caesar

Grilled romaine, parmigiano, crispy prosciutto bits, herbed bread crumbs,
house made caesar dressing

Bruxelles

Oven roasted brussel sprouts with garlic chips & prosciutto

Cavolfiore

Cauliflower fritto, kale, peperoncino chili, lemon

Fagiolini

Baby green beans with shallots, white wine and toasted almonds

Funghi

Selezione of mushrooms with fresh chili pepper and herbs

Salciccia

Mamma Cathy's house made spicy sausage, roasted peppers, onions and arugula

**It may be possible to accommodate food allergies or special dietary needs.
Please advise your server prior to ordering.**

Modifications and substitutions are politely declined.



Chef de Cuisine • Corrina Williams
Chef de Cuisine • Alex Shackleton
Chef de Cuisine • Victor Stanciu

