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.

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

Fish - Feature Chef's daily feature - ask Server for details

Salciccia

Pollo

SECONDI PIATTI

family size

second course

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

Roasted chicken with fingerling potatoes, grilled onions

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

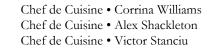
Mini Arrosto Misto Family style mixed grill, bistecca, pollo, Mamma Cathy's house made spicy sausage

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

> 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.

italian gourmet cultura MERCATO dal 1974





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