

**MERCATO**

RESTAURANT • BYOB

## RESTAURANT WEEK

3 Courses \$45p/p

### 1st Course

#### WHIPPED RICOTTA TOAST

calabrian honey, fresh herbs, sourdough

#### ROASTED HEIRLOOM BEET SALAD

arugula, pickled red onion,  
whipped goat cheese, cherry tomatoes,  
red wine dijon vinaigrette

#### ARANCINI

wild mushrooms, marinara

#### CAESAR SALAD

romaine, roasted red peppers,  
housemade caesar dressing,  
grana padano, rustic croutons

#### FONTINA STUFFED MEATBALLS

san marzano sauce, fresh basil

#### CREAMY TUSCAN WHITE BEAN SOUP

roasted potatoes, black kale, parmesan

### 2nd Course

#### ORECCHIETTE

roasted butternut squash, sauteed black kale,  
sage, brown butter, shaved pecorino

#### BLACK TRUFFLE RISOTTO

crimini, shiitake, parmesan, grilled asparagus

#### BRAISED SHORT RIB RAVIOLI

roasted mushrooms, mascarpone,  
red wine demi glaze

#### CHICKEN PARMESAN

rigatoni, marinara, mozzarella,  
shaved pecorino

#### RIGATONI BOLOGNESE

pecorino, basil whipped ricotta,  
fresh herbs

#### LINGUINE & CLAMS

garlic, white wine, grilled bread

#### MARKET FISH

paired with seasonal side, chef's daily selection  
additional +5 upcharge

### 3rd Course

## HOUSEMADE SPECIALTY DESSERTS

3.25 % surcharge added to all credit card transactions

20% gratuity will be included for parties of five or more

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