



## Antipasti

### APPETIZERS

#### MEATBALLS

Pork & Beef Meatballs, Slowly Braised in San Marzano Tomato Sauce, Finished with Grana Padano & Ricotta Cheese 14

#### BRUSCHETTA

Fresh Tomatoes, Olive Oil & Basil 14  
Add: Mozzarella Fior di Latte 3 | Prosciutto 5

#### EGGPLANT PARMESAN

Half Jospier Roasted Eggplant, Spicy Roasted Cherry Tomatoes, Fresh Mozzarella, Parmesan & Basil 16

#### CRISPY CALAMARI

Golden Calamari, Charred Lemon & Calabrian Chili Aioli 20

#### SPICY SHRIMP

Coal Roasted Shrimp, Baby Heirloom Tomatoes & Calabrian Chiles 22

#### GRILLED OCTOPUS

Romesco Sauce, Roasted Fingerling Potatoes, Pickled Onions, Fennel, Arugula, Salsa Verde & Lemon Vinaigrette 26

#### SAFFRON MUSSELS

Mussels, Garlic, Tomatoes, Onions & Chili Flakes Steamed in a Rich Saffron Broth finished with Cream, Grilled Bread 26

#### ANTIPASTO

Grilled Marinated Mushrooms, Zucchini, Eggplant, Roasted Red Peppers, Semi-dried Tomatoes, & Mixed Olives 22

## CRUDO

### Raw Bar

#### TUNA TARTAR\*

Ahi Tuna, Spiced Pistachios, Cucumber, Taro Chips & Calabrian Aioli 21

#### SALMON TARTAR\*

Fresh Salmon, Crispy Prosciutto, Green Apples & Squid Ink Aioli 22

#### OCTOPUS CARPACCIO\*

Shaved Celery, Red Peppers, Arugula, Fennel, Pink Peppercorn, Lemon Zest, Extra Virgin Olive Oil 22

#### OYSTERS

##### EAST COAST

4 Each | 20 1/2 Dozen | 40 Dozen

##### WEST COAST

5 Each | 25 1/2 Dozen | 50 Dozen

#### SEAFOOD TOWER\*

Half or Whole Maine Lobster, East Coast Oysters, Poached Tiger Prawns, Salmon Tartare, Cocktail Sauce, Mignonette, Horseradish, Drawn Butter  
Half 140 / Full 165

## Salumeria

### CURED MEATS

- ↪ Prosciutto di Parma
- ↪ Salami Felino
- ↪ Salami Finocchio
- ↪ Coppa Picante

Build your own board, choose 2 from each side 28

## FORMAGGIO

### IMPORTED CHEESES

- ↪ Fontina
- ↪ Grana Padano
- ↪ Pecorino Toscano
- ↪ Gorgonzola

#### TRUFFLE BURRATA BOARD

Hand-Made Truffle Infused Burrata, Marinated Vegetables, Imported Olives & Grilled Bread 25

## L'INSALATA

### SALADS

#### CAESAR

Romaine Hearts, Tuscan Kale, Classic Caesar Dressing, Lemon Croutons & Shaved Grana Padano 16

#### ARUGULA

Arugula, Shaved Fennel, Heirloom Tomatoes, Radishes, Cucumbers, Pistachios, Orange Wedges, Ricotta Salata & Lemon Vinaigrette 16

#### ROASTED BABY BEETS & GORGONZOLA

Baby Spinach, Roasted Red & Golden Beets, Grilled Pears, Gorgonzola, Pistachios, Crispy Fennel & Balsamic Dressing 17

Add Chicken 6 | Salmon\* 8 | Shrimp 10 | Seared Ahi Tuna\* 10

#### FARRO

Farro, Crispy Brussel Sprouts, Green Beans, Apple, Marcona Almonds, Heirloom Cherry Tomatoes, Ricotta, Lemon & Extra Virgin Olive Oil 18

#### MERCATO CHOPPED SALAD

Romaine Hearts, Radicchio, Fontina, Salami Felino, Red Onions, Roasted Red Peppers, Pistachios, Cucumbers, Tomatoes, Olives & Herb Dressing 20

## Il Forno

### WOOD OVEN PIZZA

#### TOMATO & MOZZARELLA

San Marzano Tomatoes, Fresh Mozzarella & Fresh Basil 18

#### PEPPERONI

Hand-Cut Pepperoni, San Marzano Tomatoes & Mozzarella 19

#### ARTICHOKE

Truffle Cream, Gorgonzola, Mozzarella, Artichokes, Spinach & Roasted Tomatoes 20

#### MUSHROOM & ITALIAN SAUSAGE

Italian Sausage, Roasted Mushrooms, San Marzano Tomatoes, Roasted Garlic, Olives & Mozzarella 20

#### PROSCIUTTO

San Marzano Tomatoes, Prosciutto di Parma, Fresh Mozzarella & Grana Padano 22

## PASTA MISTA

### HAND CRAFTED PASTA

#### GNOCCHI ALLA VODKA

Homemade Gnocchi, Vodka Pink Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella 24

#### CAVATELLI AL PESTO

Pesto Cream, Semi Dry Tomatoes & Ricotta Salata 26

#### CACIO E PEPE ALLA RUOTA

Bucatini Pasta, Pecorino Romano & Black Pepper 28

#### RISOTTO DI FUNGHI

Risotto, Roasted Foraged Mushrooms, Grana Padano & Truffle Oil 28

#### RIGATONI ALLA BOLOGNESE

Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce 26

#### LASAGNA

Layers of Fresh Pasta, Bolognese, Mozzarella & Ricotta Impastata, finished with Grana Padano 28

#### TORTELLINI AL PROSCIUTTO

Hand Crafted Pasta Dough, Filled with Prosciutto di Parma, in a Grana Padano Broth, Finished with Tomatoes & Truffle Oil 29

#### PARMIGIANA DI POLLO

Free Range Chicken Breast, Fresh Mozzarella, Fresh Made Fettuccine & Roasted Tomato Sauce 32

#### SPAGHETTI ALLE VONGOLE

Fresh Clams, Garlic, Shallots, White Wine & Parsley Tossed with Spaghetti 32

#### RAVIOLI AL SALMONE

Homemade Salmon Stuffed Ravioli, Truffle Pink Sauce & Grilled Asparagus 32

#### LINGUINE SCAMPI

Jumbo Shrimp, Lemon, Garlic, White Wine & Butter Tossed with Linguine & Finished with Extra Virgin Olive Oil 36

#### FETTUCCINE FRUTTI DI MARE

Jumbo Shrimp, Octopus, Mussels, Clams, Calamari & Homemade Fettuccine in a Rich Seafood Broth 38

(Gluten Free Penne Available upon Request) Supplement 2

## PESCHERIA

### FISH MARKET

#### SALMON\*

Garlic Spinach, Cippolini Onions, Carrot Puree & Salsa Verde 35

#### SNAPPER WITH CLAMS

Red Snapper Filet, Fingerling Potatoes, Manila Clams, Baby Heirloom Tomatoes, Spinach & Lemon Caper Sauce 38

#### CHARRED TUNA\*

Coal Seared Fresh Yellowfin Tuna Coated in Charred Onion Powder, Saffron Risotto, Sweet Peas, Romesco Sauce, Arugula, Fennel & Lemon Vinaigrette 38

#### SWORDFISH & SHRIMP

Coal Roasted Swordfish, Shrimp, Zucchini Skewers, Citrus & Apricot Glaze, Grilled Fruit, Tomato Salad 40

#### SEAFOOD STEW

Clams, Mussels, Shrimp, Swordfish, Octopus, Cippolini Onions, Tomatoes, Fingerling Potatoes & White Wine Simmered in a Rich Seafood Broth 45

#### LOBSTER LINGUINE

Coal Roasted 1/2 Lobster, Heirloom Tomatoes, Garlic, Shallots & Linguine, Tossed in a Rich Seafood Broth 55

#### JUMBO PRAWNS

Lemon Caper Butter, Roasted Fennel & Radicchio, Marcona Almonds & Roasted Tomatoes 50

#### BRANZINO

Spicy Calabrian Tomato Sauce, Arugula, Fennel & Charred Lemon 55

#### WHOLE SNAPPER

Fresh Coal Roasted Whole Red Snapper, Spicy Roasted Tomato Sauce, Arugula, Fennel & Lemon Vinaigrette 60

#### LANGOUSTINES

Sicilian Langoustines Grilled to Perfection in our Jospier Oven 59

ALL OF OUR SEAFOOD & MEATS ARE COOKED IN A COAL FIRED JOSPER OVEN & GRILL

## MACELLERIA

### BUTCHER'S SHOP

#### FILET MIGNON

Hand-Cut Filet Mignon, Tender & Delicate 47

#### BONE-IN RIBEYE

Bone-in, Rich & Tender with Generous Marbling 59

#### NEW YORK STRIP

New York, Firm & Juicy 54

#### PORTERHOUSE STEAK FOR 2

King of Steaks, Filet Mignon & New York Strip Served with The Bone 140

Add a Coal Roasted Maine Lobster | Half 45 | Whole 75

## SIDES 10

#### ROASTED POTATOES

Coal Roasted Fingerling Potatoes, Rosemary, Caramelized Yellow Onions, Grana Padano & Extra Virgin Olive Oil

#### GREEN BEANS

Caramelized Red Onion, Garlic, Roasted Heirloom Tomatoes & Marcona Almonds

#### BRUSSEL SPROUTS

Grilled Pears, Pancetta, Parmesan & Chili Crisp Aioli

#### FORAGED MUSHROOMS

Wild Mushrooms, Garlic, Shallots & Olive Oil

#### ITALIAN BROCCOLINI

Chili Flakes, Lemon, Garlic, Shallots & Extra Virgin Olive Oil

# CANTINETTA

## Martinis 17

### LIMONCELLO DROP

Citrus Vodka, Limoncello, Fresh Lemon Juice, Simply Syrup & Sugar Rim

### ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Espresso & Dark Crème de Cacao

### PERFECT MERCATO

Mango Vodka, Mango Puree, Mango Liquor & Fresh Lime Juice

### CUCUMBER-BASIL

Gin, Fresh Lemon Juice, Limoncello, Cucumber, Basil & Cucumber Bitters

### WATERMELON

Vodka, Watermelon Puree & Lemon Juice

## Specialita' Della Casa 16 House Specialties

### ITALIAN HIGHBALL

Citrus Vodka, Aperol, Peach Puree, Lemon Juice, Simple Syrup & Pellegrino Blood Orange

### OLD BROWN SUGAR

Brown Sugar Bourbon, Filthy Cherry, Orange Slice, Simple Syrup & Club Soda

### PALERMO PALOMA

Tequila, Grapefruit Juice, Fresh Lime Juice, Soda Water & Simple Syrup

### ITALIAN COLADA

Rum, Amaretto, Coconut & Pineapple Juice

## Mocktails 8

### MANGO LIMONATA

Mango Puree, Cucumber, Basil & Limonata

### MELOW GINGER

Watermelon Puree & Ginger Beer

## Italian Classics 16

### NEGRONI

Gin, Campari & Martini Rosso

### ITALIAN MULE

Vodka, Fernet Brancamenta, Ginger Beer & Fresh Lime Juice

### NEGRONI SPAGLIATO

Contratto, Prosecco & Martini Rosso

### APEROL SPRITZ

Aperol, Prosecco & Club Soda

## Bubbles 14

### BELLINI

Prosecco, Peach Puree & Peach Schnapps

### MIMOSA

Prosecco & Fresh Orange Juice

### ROSSINI

Prosecco, Strawberry Liquor & Simple Syrup

## Italian Sodas 6

SAN PELLEGRINO ARANCIATA (Blood Orange)

SAN PELLEGRINO LIMONATA (Lemon)

## LA BIRRA BIRRA - BEER

### BEER BOTTLE

Budweiser / 9

Peroni / 10

Budlight / 9

Corona / 10

Coors Light / 9

Dos XX / 10

Michelob Ultra / 9

Angry Orchard Hard Cider / 10

Miller Lite / 9

Heineken Zero / 10

Fat Tire Amber Ale / 10

Firestone 805 Blonde Ale / 10

Amstel Light / 10

Lagunitas IPA / 10

Stella Artois / 10

Sierra Nevada Pale Ale / 10

### BEER DRAFT

Budlight / 10

Heineken / 11

Blue Moon / 10

Alaskan Amber / 11

Sapporo / 11

Stella Artois / 11

Peroni / 11

Lagunita's IPA / 11

## Wine / by the glass

### SPUMANTE

Prosecco, Mille, DOC Veneto 14

Prosecco Rose, La Gioiosa, Veneto 14

Moscato D' Asti, Luna, Sicily 14

### ROSE

Grenache "Notorius Pink", Vin De France 15

### BIANCO

Pinot Grigio, Paradosso, IGT Veneto 2020 14

Chardonnay, Rodney Strong, California 2019 14

Sauvignon Blanc, Kim Crawford, Marlborough 2020 15

Vermentino, Campo Maccione, IGT Toscana 2018 15

Riesling, Monchhof, Mosel 2020 15

Chardonnay, Sonoma-Cutrer, Russian River 2020 16

### ROSSO

Chianti, Victoria, DOCG Toscana 2018 14

Malbec, Zuccardi, Mendoza 2019 14

Montepulciano D'Abruzzo, DOCG Abruzzo 2019 15

Cabernet Sauvignon, Stonewood, California 15

Pinot Noir, Meiomi, California 15

Valpolicella Ripasso, DOCG Veneto 2019 16

Brachetto D Acqui, Piemonte 2020 16

Merlot, Decoy by Duckhorn, Sonoma 2017 16

Super Tuscan, DOCG Toscana 2016 18

Cabernet Sauvignon, Decoy by Duckhorn, Sonoma 2019 18

Brunello Di Montalcino, DOCG Toscana 2017 21

Barolo, Damilano, DOCG Piemonte 2016 22