# **MERCANTE**

### MARCH

#### **SUGGESTIONS**



APEROL SPRIIZ	9
GLASS OF PROSECCO	10

#### **APERITIVO**

MARINATED OLIVES	3.5
MIXED BREAD BASKET	3
SALTED SMOKED ALMONDS	2.5





POLPETTE MEATBALLS IN TOMATO SAUCE	5
CROCCHETTE DI BACCALA' CROQUETTES WITH SALTED COD AND POTATO	7.
CALAMARI FRITTI FRIED CALAMARI	5
PIZZETTA	
MARGHERITA	7
WITH HERITAGE KALE, NDUJA, TOMATO AND MOZZARELLA	9
WITH PUMPKIN & SMOKED BUFFALO MOZZARELLA	8
LINGUA OX TOUNGUE, PARMESAN, PINE NUTS, CAPERS & ROASTED TOMATO CONSUMME'	7
INSALATA DI POLPO OCTOPUS SALAD WITH BLACK OLIVES, POTATO, PINE NUTS & BASIL	6
CAPRESE SICILIAN 'MARINDA' TOMATOES, BUFFALO MOZZARELLA & OREGANO	9
BOARD OF CURED MEAT SELECTION OF PARMA HAM, COPPA & WILD BOAR	8.
BOARD OF ARTISAN CHEESE A SELECTION OF ITALIAN CHEESE: PECORINO, PARMIGIANO REGGIANO, ASIAGO & TALEGGIO ALPINO	8.
MERCANTE BOARD	1



We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.

Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.

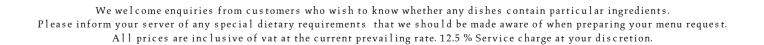
All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion.

A SELECTION OF ARTISAN CURED MEAT & ITALIAN CHEESES

## **MERCANTE**

Small • / Large •

	GRANO & PASTA	•/•
	PAPPARDELLE D'AGNELLO PAPPARDELLE, LAMB RAGU', ARTICHOKES, PECORINO CHEESE	8 / 14.5
	VONGOLE & BOTTARGA LINGUINE PASTA WITH CLAMS & BOTTARGA	7.5 / 14
	RISOTTO AI FUNGHI RISOTTO WITH WILD MUSHROOMS	17
	GNOCCHI "ROMAN STYLE" BAKED SEMOLINA DUMPLING WITH LOBSTER BISQUE	8.5 / 15
	$RIBOLLITA \\$ TUSCAN SOUP WITH VEGETABLE MIX & BREAD, EGG & TRUFFLE OIL	7.5 / 13
	SECONDI	•/
	COSTATA GRILLED RIBEYE OF BEEF (300GR)	25
	CONTROFILETTO GRILLED SIRLOIN (300GR)	30
	POLLO ALLA DIAVOLA SPATCHCOCKED CHICKEN WITH SPICY SAUCE, ROASTED POTATOES & GRILLED RADICCHIO	9 / 17
	FILETTO DI MAIALE PORK FILLET WRAPPED IN SPECK WITH PURPLE POTATOES PUREE & KUMQUAT SAUCE	8 / 15
	RICOTTA PANFRIED RICOTTA, PUMPKIN VELOUTE, GARLIC CHIVES & TOASTED ALMOND	7.5 / 13
	GRANCHIO SOFT SHELL CRAB WITH BROWN BUTTER SAUCE AND CAPERS	9 / 16
	SPIGOLA & PUNTARELLE LINE CAUGHT SEABASS, PUNTARELLE CHICORY & BERGAMOT	10 / 18
	CONTORNI & SALAD	• /
	PATATE AL FORNO ROAST POTATOES & ROSEMARY	4.5 / 5
	INSALATA MISTA MIXED LEAVES ITALIAN DRESSING	3 / 5
	CAVOLO RIPASSATO HERITAGE KALE & GARLIC CHILLI	4.5 / 7
	INSALATA DI RADICCHIO RADICCHIO SALAD, POMEGRANATE AND GORGONZOLA DRESSING	7



PUNTARELLE & ALICI
PUNTARELLE CHICORY & ANCHOVIES DRESSING

5 / 8.5