

# MERCANTE

## MARCH

### SUGGESTIONS

APEROL SPRITZ 9

GLASS OF PROSECCO 10



### APERITIVO

MARINATED OLIVES 3.5

MIXED BREAD BASKET 3

SALTED SMOKED ALMONDS 2.5

### ANTIPASTI

POLPETTE 5  
MEATBALLS IN TOMATO SAUCE

CROCCHETTE DI BACCALA' 7.5  
CROQUETTES WITH SALTED COD AND POTATO

CALAMARI FRITTI 5  
FRIED CALAMARI

PIZZETTA 7  
MARGHERITA

WITH HERITAGE KALE, NDUJA, TOMATO AND MOZZARELLA 9

WITH PUMPKIN & SMOKED BUFFALO MOZZARELLA 8

LINGUA 7  
OX TONGUE, PARMESAN, PINE NUTS, CAPERS & ROASTED TOMATO CONSUMME'

INSALATA DI POLPO 6  
OCTOPUS SALAD WITH BLACK OLIVES, POTATO, PINE NUTS & BASIL

CAPRESE 9  
SICILIAN 'MARINDA' TOMATOES, BUFFALO MOZZARELLA & OREGANO

BOARD OF CURED MEAT 8.5  
SELECTION OF PARMA HAM, COPPA & WILD BOAR

BOARD OF ARTISAN CHEESE 8.5  
A SELECTION OF ITALIAN CHEESE: PECORINO, PARMIGIANO REGGIANO, ASIAGO & TALEGGIO ALPINO

MERCANTE BOARD 16  
A SELECTION OF ARTISAN CURED MEAT & ITALIAN CHEESES



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.

# MERCANTE

Small  / Large 

## GRANO & PASTA

 / 



PAPPADELLE D'AGNELLO  
PAPPADELLE, LAMB RAGU', ARTICHOKE, 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



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