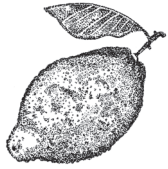


MERCANTE

MARCH

SUGGESTIONS



APEROL SPRITZ	9
NEGRONI	9
AMERICANO	9
BELLINI/ROSSINI	9
FANTINEL PROSECCO GLASS	10
TERRE BIANCHE TORBATO DI ALGHERO GLASS	8
TENUTA DEL PORCONERO AGLIANICO	8

APERITIVO

MARINATED OLIVES	3.5
MIXED BREAD BASKET	3
SALTED SMOKED ALMONDS	2.5



ANTIPASTI

POLPETTE MEATBALLS IN TOMATO SAUCE	5
CROCCHETTE DI BACCALA' CROQUETTES WITH SALTED COD AND POTATO	7.5
CALAMARI FRITTI FRIED CALAMARI	5
PIZZETTA MARGHERITA	7
WITH HERITAGE KALE, NDUJA, TOMATO AND MOZZARELLA	9
WITH PUMPKIN & SMOKED BUFFALO MOZZARELLA	8
LINGUA OX TONGUE, PARMESAN, PINE NUTS, CAPERS & ROASTED TOMATO CONSOMME	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	8.5
BOARD OF ARTISAN CHEESE A SELECTION OF ITALIAN CHEESE: PECORINO, PARMIGIANO REGGIANO, ASIAGO & TALEGGIO ALPINO	8.5
MERCANTE BOARD A SELECTION OF ARTISAN CURED MEAT & ITALIAN CHEESES	16



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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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