**MAIN MENU**

**A N T I P A S T I**

**Stuzzichini:**

risotto croquette, Salami rolled with fresh

Mozzarella, flash-fried artichoke, mushroom bruschetta,

tomato bruschetta, Prosciutto-wrapped grissini **16**

**Calamari:**

flash-fried, sauced with roasted garlic, chilies,

tomato, ‘Arrabbiata’ **11**

**Risotto Croquettes:** San Marzano tomato, Prosciutto

di San Daniele, fresh Mozzarella center, tomato, basil

pesto sauce **11**

**Local Mussels:**

sautéed with onion, browned garlic, tomato,

basil, white wine **11**

**Pan Seared Scallops:**

grapefruit & tarragon brown butter

sauce, toasted almonds **13**

**Jumbo Shrimp:**

sautéed with roasted garlic, cream,

white wine, Italian parsley **11**

**Bruschetta:**

brushed with garlic, topped with fresh herbs,

chopped tomato, Montasio, Parmigiano **8**

**Italian Seafood Zuppa** **12**

**Marinated Grilled Vegetable Salad:**

organic greens, warm

Goat cheese, basil pesto, balsamic vinaigrette **11**

**Caesar Salad:**

crisp smoked Bacon, grilled focaccia

croutons, classic Caesar dressing, Parmigiano dusting **11**

**Spinach Salad:** fresh strawberries, marinated red onions,

honey pecan dressing, flash fried Goat Cheese **11**

Add Roasted Chicken **3**

**Red & Green Shredded Cabbage Salad:** warm Bacon

dressing, roasted garlic, tomato, E.V. olive oil, balsamic,

Parmigiano **11**

**P A S T E A S C I U T T E**

**8-Layer Lasagna:** homemade pasta layered with slowsimmered Ragù,

béchamel, Mozzarella, Parmigiano **19**

**Linguine Frutti di Mare:** Mussels, Scallops, Clams, Jumbo

Shrimp, tomato, garlic, fresh herbs, chilies, white wine **22**

Gnocchi, roasted cherry tomatoes, zucchini, peas, basil, Grana

Padano **19**

**Agnolotti all’Aragosta:**

NS Lobster, lemon & Mascarpone

filling, roasted garlic, San Marzano tomato, splash of cream,

Parmigiano Fonduta, dusted crispy crumbs **26**

**Spaghettini alla Carbonara:**

smoky Bacon, egg, cracked

black pepper, Parmigiano **18**

**Penne Salsiccia:**

handmade Sausage, charred rapini, chili

flakes, Parmigiano **19**

**Spaghettini Bolognese:**

slow-simmered Ragù, Parmigiano **19**

Handmade Ravioli, wild mushroom, roasted free range

**Chicken & Cambozola stuffing:**

Sherry cream sauce **19**

**Fettuccine Jumbo Shrimp:**

garlic, slow-roasted cherry

tomatoes, spinach, fresh basil, white wine & cream **20**

**Penne Roasted Chicken:**

**Penne Roasted Chicken:**

**20**

**Linguine Aglio e Olio:**

E.V. olive oil, roasted garlic, chilies,

Parmigiano, herb-infused breadcrumbs - Anchovies are

optional **18**

**P I Z Z E & F O C A C C I A**

**Thin Crust Pizza:**

Margherita, tomato, basil pesto

Genovese & fresh Mozzarella **16**

**Thin Crust Pizza Wild Mushrooms:**

tomato, smoked

Bacon, arugula, Asiago, balsamic drizzle **17**

**Thin Crust Pizza, 4-Carne:**

tomato, housemade Sausage,

Salami, Pancetta, Prosciutto crudo, Mozzarella **17**

**Thin Crust Pizza Chicken:**

tomato jam, caramelized

onions, Fontina cheese, spinach **17**

**Thin Crust Pizza, Housemade Sausage:**

tomato,

peperonata, Montasio cheese, chilli oil **17**

**Thin Crust Pizza Vegetariana**:

tomato, marinated grilled

vegetables, crumbled Goat Cheese, pine nuts, balsamic

drizzle **16**

**Homemade Ligurian Focaccia:**

free range Chicken, crispy

Pancetta, avocado, arugula, chili aioli, mixed greens **15**

**Mercato Burger:**

chopped Beef Tenderloin, seared

Provolone, sweet onions, Bacon, tomato jam, garlic aioli,

romaine, toasted focaccia bun, hand-cut fries **17**

**P R I N C I P A L E**

**Italian Seafood Stew:**

Jumbo Shrimp, Scallops, Mussels,

Clams, Haddock, sautéed with tomato, peperonata, white

wine, basil pesto, garlic toast **28**

**Chicken Parmigiana:**

topped with Mozzarella, baked with

San Marzano tomato sauce, Fettuccine all’Alfredo **26**

**Pan Seared Halibut:**

orange hazelnut gremolata, citrus

beurre blanc, grilled asparagus. honey glazed carrots,

browned baby potatoes **29**

**Grilled Beef Tenderloin:**

Cognac green peppercorn sauce,

White Truffle whipped potatoes, summer vegetables **31**

**Atlantic Salmon:**

seared, wildflower honey & balsamic

glaze, lemon & fresh herb butter sauce **26**

**Grilled Rack of Lamb:**

pistachio crusted, blackcurrant

demi-glace sauce, rosemary potatoes, fire roasted peppers **29**

**Pork Tenderloin:**

wrapped with Pancetta, roasted, browned

garlic, Sherry cream sauce **26**

**C O N T O R N I**

**French Fries**: hand-cut, sea salt, Parmigiano, herbs **6**

**Penne:** tomato, basil pesto Genovese, Parmigiano **7**

**Fettuccine all’Alfredo:** cream, Parmigiano **7**

**Additional vegetables & potatoes** **5**

**DOPO CENA/ DESSERT MENU**

**C A F F È & T È**

**Illy Espresso / Illy Macchiato** **3.50**

**Illy Cappuccino / Illy Caffè Latté** **4**

**Custom Blend Coffee / Teas** **3.25**

**Homemade Hot Chocolate** **4.50**

**Caffè Corretto a shot of Illy Espresso spiked**

**with your favourite Liqueur**  **5**

**Bailey’s Coffee 1.5oz, Bailey’s Irish Cream,**

**Tia Maria, fresh whipped cream**

**Any Specialty Coffee 1.5oz, your choice of**

**Liqueur, fresh whipped cream** **9**

**D I G E S T I V I 1oz**

**Courvoisier VS** **8**

**Remy Martin VSOP 9**

**Grappa di Picolit, Bepi Tosolini** **12**

**P O R T O 2oz**

**Dow’s 7-Year Old LBV** **8**

**Taylor Fladgate 10-Year Old Tawny** **9**

**Taylor Fladgate LBV** **8**

**D O L C I & G E L A T I**

**Tiramisù: 10**

ladyfingers soaked with Espresso &

Brandy, mascarpone mousse, dark chocolate

cocoa dusting

**Strawberry Rhubarb Cheesecake: 10**

grahamcracker crust, fresh whipped cream

**Zuccotto: 10**

chocolate & stracciatella layers,

Tia Maria-spiked dark chocolate ganache

**Butterscotch Pie: 10**

shortcrust, creamy butterscotch, salted toffee crumble,

amber rumspiked whipped cream

**Classic Vanilla Crème Brûlée: 10**

brown sugar

torched

**White Chocolate Roulade: 10**

vanilla & pistachio

sponge cake rolled with raspberry jam, white

chocolate Mascarpone mousse, fresh raspberries,

white chocolate curls

**Coffee Toffee Sundae:` 10**

illy espresso & vanilla

gelati, layered with hot fudge sauce, toffee crumble,

fresh whipped cream, hazelnut biscotti

**Affogato al Caffè: 10**

vanilla gelato doused with Illy

Espresso, splash of Baileys, fresh whipped cream,

chocolate shavings

**Handmade Italian Gelati & Sorbetti**,

Ever-changing flavours **3 per scoop**

CITATION:

1. il MERCATO

AUTHOR: il MERCATO

URL: <https://www.il-mercato.ca/>