



ITALIAN MARKET & OSTERIA

panini

ciabatta **or** focaccia bread

CAPRESE

mozzarella • sliced tomato • pesto • extra virgin olive oil

MORTAZZA

mortadella levoni • truffle stracciatella • greens

PROSCIUTTO

prosciutto di parma • mozzarella • dressed arugula

VEGETARIANO

seasonal vegetables • crispy polenta • arugula • herb aioli

POLLO ALLA PARMIGIANA

breaded and fried chicken cutlet • mozzarella • tomato sauce
marinated bell peppers

BREAKFAST CROISSANT

ham • provolone
egg • ham • provolone

MINI SLIDER

ham • provolone or mozzarella

ham+provolone **4 or** mozzarella **4**

18

insalata

choice of dressing Lemon

or ginger vinaigrette

DELLA CASA

house mixed greens

CAPRESE

sliced tomatoes • burrata • arugula

DORIAN

pecan-smoked turkey breast • quinoa • toasted almonds
kale • fresh orange segments • cranberries

17

18

18

add ons

- burrata **3.50**
- chicken cutlet **7**
- smoked turkey **5**
- truffle stracciatella **6**

specialità della casa

from
11am - 3 pm

house specials rooted in tradition—**fresh pasta**, classic sauces

LASAGNA

lasagna pasta sheets • house made bolognese • bechamel
mozzarella • parmigiano

25

MELANZANE ALLA PARMIGIANA

sliced eggplant • tomato sauce • mozzarella parmigiano

18

PAPPARDELLE BOLOGNESE

pappardelle • house made meat sauce • parmigiano

24

extra: focaccia with extra virgin olive oil

5

SPAGHETTI AGLIO E OLIO

spaghetti chitarra • extra virgin olive oil • garlic • parmigiano

21

CAVATELLI AL PESTO

cavatelli • home-made basil pesto • lemon zest

22

COTOLETTA DI POLLO

breaded and fried chicken cutlet served
with a side of house green salad

19

• make it a chicken parm with tomato sauce and mozzarella

+3

pinsa

FUNGHI

mozzarella • roasted mushrooms
pesto • arugula • parmigiano

16

MARGHERITA

tomato sauce • mozzarella • basil

15

extras

- prosciutto **5**
- mushrooms **3**
- sliced tomato **4**
- garlic or herb aioli **2**
- marinated bell peppers **3**

boards

served with toasted bread **and**
charcuterie accompaniments

CHEESE & CURED MEAT BOARD

chef's selection of 2 cheeses or 2 meats
chef's selection of 4 cheeses or 4 meats

35/55

CHEESE BOARD

Chef selection of 4 or 6 cheeses

35/45

CURED MEAT BOARD

chef's selection of 4 meats

35

per i piccoli

• kids menu •

RIGATONI AL BURRO

fresh pasta • butter • parmigiano

10

SPAGHETTI AL POMODORO

fresh spaghetti with our home made tomato sauce

10

ADD MEATBALLS

+3

ITALIAN MARKET & OSTERIA

caff 

AFFOGATO W/ ICE CREAM hot espresso • vanilla ice cream	10	ESPRESSO LECCESE espresso • ice • almond syrup	4.50
AMERICANO espresso • hot water	3.70	FLAT WHITE espresso • silky steamed milk	3.75
CAF� AU LAIT drip coffee • hot milk	3.75	LATTE espresso • steamed milk	4.50
CAPPUCCINO espresso • steamed milk • milk foam	4	TIRAMISU espresso • mascarpone cream • cocoa	7
CHAI LATTE spiced black tea • steamed milk	5.50	LONDON FOG earl grey tea • steamed milk • vanilla	4
COLD BREW slow-steeped coffee • smooth • low acidity	5	MACCHIATO espresso • a touch of milk foam	3.50
CORTADO espresso • warm milk	3.75	MATCHA LATTE matcha • steamed milk	5.50
DRIP COFFEE freshly brewed coffee	3.44	SHAKERATO shaken espresso • chilled • lightly foamy	6.25
ESPRESSO concentrated • rich	3.25	RISHI� TEA premium loose-leaf tea • assorted selections	4.16

bevande

ARNOLD PALMER iced tea • lemonade	4.50
BLUE MILK milk • butterfly pea tea • lightly sweetened with vanilla	5.25
CHOCOLATE MILK cold milk • rich cocoa	3.70
DECAF CHAMOMILE TEA chamomile flowers • caffeine free	4.16
GOLDEN MILK turmeric • warm milk	5.50
LEMONADE house lemonade	2.50/4.16
PURPLE LEMONADE house lemonade • butterfly pea flower	2.50/4.16

extras

COLD FOAM 1
EXTRA ESPRESSO SHOT 1
EXTRA MATCHA 1
NATURALLY FLAVORED SYRUPS .70
PLANT BASED MILKS .75

dolci

all our desserts are made fresh in-house

CLASSIC TIRAMISU	13	CHIA PUDDING	6.5
PISTACHIO TIRAMISU	13	YOGURT PARFAIT W/BERRIES	8

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