

# Menu del Mercato

In Italy, dinner discussion is always focused on the food, the meal, the wine.  
At the traditional "Italian Table", the home meal is served from sharing platters.

***Our dishes are "famiglia" (family) size and are intended for 2 or more.***

Welcome to our table. Buon Appetito!

## ANTIPASTI

family size  
*appetizer*

### Olives

Marinated mixed olives, citrus, herbs, chili pepper

### Arancini

Risotto and fresh mozzarella balls, (3pc) golden fried,  
served with pomodoro sauce

### Bruschetta

Italian style grilled bread with 2 classic toppings

### Prosciutto

Parma 24 month Italian Prosciutto, olive oil and Parmigiano Reggiano

### Gamberi

Jumbo prawns, garlic butter and tomato brodo, toasted crostoni bread

### Cozze

Mussels, spicy wine & cream broth, citrus, green onion, celery, crostini bread

### Caprese

Italian Mozzarella di bufala, pomodori, pesto, arugula

## PRIMI PIATTI

family size  
*first course*

### Tagliatelle

Classic pomodoro sauce with cherry tomato, fresh basil and Parmigiano Reggiano

### Penne

Calabrese sausage, vermouth, cream, roasted tomato, Parmigiano Reggiano

### Bigoli

Anitra (duck confit), aglio olio base, mushrooms, herbs, slow poached egg,  
pecorino tartufo (truffle) cheese

### Linguine

Prawns and scallops in a saffron infused cream sauce, tomato, bread crumbs

### Gnocchi

Handmade potato dumplings, ricotta cheese, seasonal greens,  
Parmigiano Reggiano, nutmeg, pistachio

### Risotto

Selezione of mushrooms with Italian Carnaroli rice,  
Pecorino tartufo (truffle) cheese, herb oil

*Our fresh pasta is made in house using our original recipe.*



## SECONDI PIATTI

family size  
*second course*

### Pollo

Roasted chicken with fingerling potatoes, grilled onions

### Rosticciana

Full rack charred pork back ribs, herbs, red pepper & onion, spicy balsamic romanesco

### Vitello

Veal chop 14oz. bone-in, white polenta, maitake and king oyster mushrooms,  
marsala, pecorino tartufo (truffle) cheese, herb oil

### Bistecca

Fiorentina style 26oz. rib steak with lemon, arugula, XV oil (double cut available)  
*served medium rare*

### Agnello

Alberta half rack of lamb (full rack available), couscous, mushrooms,  
sundried tomatoes, olives, kale, basil oil - *served medium*

### Fish - Feature

Chef's daily feature – ask Server for details

### Mini Arrosto Misto

Family style mixed grill, bistecca, pollo, Mamma Cathy's house made spicy sausage

### Grande Arrosto Misto

Family style mixed grill, double cut bistecca, full rack ribs, whole chicken,  
Mamma Cathy's house made spicy sausage

## CONTORNI

family size  
*side dish*

### Insalata Rucola

Arugula greens, pomodorini, Parmigiano Reggiano, fresh lemon and XV olive oil

### Insalata Caesar

Grilled romaine, parmigiano, crispy prosciutto bits, herbed bread crumbs,  
house made caesar dressing

### Bruxelles

Brussel sprouts, oven roasted, garlic chips and prosciutto

### Cavolfiore

Cauliflower, oven roasted, with kale, peperoncino chili and lemon

### Fagiolini

Baby green beans with shallots, white wine and toasted almonds

### Funghi

Selezione of mushrooms, with fresh chili pepper, herbs and marsala wine

### Salciccia

Mamma Cathy's house made spicy sausage, roasted peppers, onions and arugula

**It may be possible to accommodate food allergies or special dietary needs.  
Please advise your server prior to ordering.**

**Modifications and substitutions are politely declined.**



Chef de Cuisine • Gabrielle Sison  
Chef de Cuisine • Victor Stanciu  
Chef de Cuisine • Alex Shackleton  
Chef de Cuisine • Dechen Yeshi