

Dinner Menu

Authentic Italian food & classics, prepared fresh in our kitchen

Appetizers



Coconut Shrimp ★ \$15

Jumbo White Shrimp Crusted with Coconut and Almond, Orange dipping sauce

Mozzarella e Prosciutto [GF] \$14

Prosciutto di Parma, fresh Mozzarella, Roasted Peppers, Baby Arugula, EVOO

Zucchini Croquettes \$12

Crispy Panko crusted Zucchini ribbons stuffed with Pepper Jack Cheese, served with Balsamic Basil Vinaigrette

Fried Calamari \$18

Calamari Tubes coated in a Semolina Breading, Spicy Marinara

Bruschetta Mediterraneo (v) \$10

Ciabatta Crostini, Roasted Garlic, Artichoke, Roasted Red Pepper, Baby Arugula, Gaeta Olive

Greens Gennaro ★ \$12

Escarole, Prosciutto, Hot Cherry Peppers sautéed in Extra Virgin Olive Oil and Garlic, & Our Formaggio Misto

Salads



Baby Arugula [GF] \$9

Red Onion, Grape Tomato, Ricotta Salata, Balsamic Vinaigrette

Spinach [GF] \$9

Toasted Walnuts, diced Pear, Gorgonzola Cheese, Sherry Vinaigrette

mercato.

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Romaine \$9

Chopped Romaine Heart, Shaved Parmigiana, Black Pepper, Extra Virgin Olive Oil, grilled Crostini, Caesar Dressing

Mercato ★ \$9

Mixed Field Greens, Crispy Onions, Grape Tomatoes, Cucumber, Gaeta Olives, Creamy Italian Vinaigrette

Vegetarian Selections



Eggplant Rollatine \$25

Breaded Eggplant rolled with Romano spiked Ricotta Cheese in a Classic Marinara with sautéed Spinach

Lentils (v) [GF] \$18

Stewed Lentils with sautéed Bell Pepper, Zucchini, Mushroom, and Tomato over Jasmine Rice

Piatto del Capo \$23

Sautéed Escarole, Penne Marinara and Eggplant Parmigiana

Gnocchi la Rosa ★ \$20

Homemade Potato Gnocchi, Blush Pomodoro, Sundried Tomatoes and Peas

Pasta & Seafood Entrées



Rigatoni Scarpariello ★ \$19

Skinny Rigatoni tossed with grilled Chicken, Sausage and spicy Cherry Peppers in an herbed Garlic-Tomato White Wine sauce

Penne Bolognese ★ \$22

Ricotta spiked Beef-Pork-Veal Ragu tossed with Penne Pasta and Meatballs

Shrimp and Clam Scampi ★ \$26

Sautéed Jumbo Shrimp and Littleneck Clams in a Lemon Scampi sauce with Linguini Pasta

Gamberetti Veneziana ★ \$26

Sautéed White Shrimp tossed with fresh Tomato, Basil, Bowtie Pasta and a White Wine Garlic Butter Glace

mercato.

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Spaghetti al Tonno ★ \$24

Yellow Fin Tuna and Filetto di Pomodoro tossed with Oreganato Breadcrumbs, Romano Cheese and Spaghetti

Pappardelle di Manzo ★ \$31

Fresh Pappardelle Pasta tossed with Braised Angus Beef Short Rib meat in a Wild Mushroom, Tomato and Ricotta Ragu

Linguini Seppia ★ \$28

Littleneck Clams, sautéed Jumbo Shrimp and Calamari Rings simmered in a spicy Marinara sauce with Squid Ink Linguini

Meat & Fish Entrées



Pork Braciola \$26

Pine Nuts, Roasted Pepper, Oreganato Bread Crumb, Spinach, Garlic, Parsley Tomato Ragu, Homemade Gnocchi

"Fish and Chips" \$26

Breaded Alaskan Cod over Lemon dressed Greens, Roasted Pepper & Garlic Remoulade with Homemade Potato Chips

Flounder Francaise \$30

Yellowtail Flounder lightly egg battered and served in a Lemon Butter White Wine sauce with Roasted Garlic Smashed Potatoes

Pollo Margherita ★ \$25

Breaded Chicken Cutlet topped with fresh Mozzarella and Bruschetta, Linguini Marinara

Pollo Montecarlo ★ \$25

Chicken Scaloppini, Roasted Red Peppers, sautéed Mushrooms, Mozzarella Cheese and Roasted Garlic Smashed Potatoes in a Marsala Demi-Glace

*[GF] Naturally gluten-free as served. ★ Can be prepared gluten-free upon request.
Please inform your server of any allergies. Cross-contamination may occur in our kitchen.*