

il Mercato

S O C I A L K I T C H E N

A Social Kitchen Dine Around Experience **Four Courses**

Shared Social bread (V)

Baked fresh daily focaccia loaf, Italian balsamic, extra virgin olive oil
A portion of proceeds for every social bread goes to charities in our community

Antipasto Condiviso

Mercato Family Recipe Caesar salad (GF)

Chopped fresh romaine hearts, house Caesar dressing
Pair with: Screaming Frenzy Sauvignon Blanc 6 oz \$11

Or

Mozzarella stuffed Arancini

San Marzano tomato, house remoulade, parmesan shavings
Recommended pairing: Screaming Frenzy Meritage 6 oz \$14

Braised Lamb Shank

Local red wine braised shank of lamb, lamb jus, served over soft rosemary & parmesan polenta, seasonal vegetable
Recommended pairing: Black Swift 'Hans Vineyard' Syrah \$17

Or

Prosciutto wrapped chicken

House made potato gnocchi, parmesan butter sauce, herbs, green beans, demi glaze
Recommended pairing: Mission Hill Pinot Noir \$14

Or

Seafood Tagliatelle (GF)

Sustainably caught jumbo shrimp, mussels, clams, calamari, garlic, shallots, local wine, heavy cream, pecorino romano

Recommended pairing: Screaming Frenzy Pinot Gris \$11

Dessert Condiviso

Social Kitchen House Specialty Tiramisu

Mascarpone, heavy cream, espresso, Frangelico, lady fingers
or

Torta Caprese (GF)

Family recipe flourless chocolate torte

\$35.00 per person + applicable tax and gratuity should we have earned one

S O C I A L K I T C H E N

il Mercato

S O C I A L K I T C H E N

A Social Kitchen Dine Around Experience Four Courses

Antipasto per Due

Prosciutto, Genoa salami, marinated olives & vegetables, fior di latte,
Fresh baked house focaccia, Italian balsamic, extra virgin olive oil
A portion of proceeds for every social bread goes to charities in our community
Recommended pairing: Mission Hill Pinot Noir \$14

Shared Family Recipe Caesar salad (GF)

Chopped fresh romaine hearts, house Caesar dressing
Recommended pairing: Screaming Frenzy Sauvignon Blanc 6 oz \$11

Braised Lamb Shank

Local red wine braised shank of lamb, lamb jus, served over soft rosemary & parmesan polenta, seasonal vegetable
Recommended pairing: Black Swift 'Hans Vineyard' Syrah \$17

Or

Prosciutto wrapped chicken

House made potato gnocchi, parmesan butter sauce, herbs, green beans, demi glaze
Recommended pairing: Mission Hill Pinot Noir \$14

Or

Seafood Tagliatelle (GF)

Sustainably caught jumbo shrimp, mussels, clams, calamari, garlic, shallots, local wine, heavy cream, pecorino romano

Recommended pairing: Screaming Frenzy Pinot Gris \$11

Dessert Condiviso

Social Kitchen House Specialty Tiramisu

Marscapone, heavy cream, espresso, Frangelico, lady fingers

or

Torta Caprese (GF)

Family recipe flourless chocolate torte

\$45.00 per person + applicable tax and gratuity should we have earned one

S O C I A L K I T C H E N