

il Mercato | SOCIAL KITCHEN

A SOCIAL KITCHEN DINE AROUND - 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

Aperitivo

Mercato Family Recipe Caesar Salad **G**

Chopped fresh romaine hearts, house Caesar dressing, focaccia croutons, parmesan

Fried Calamari

House roasted garlic aioli, flash fried calamari, arugula

Suggested Pairing: Mission Hill sauvignon blanc 6oz/11 9oz/17

Principale

Braised Lamb Shank **G**

Braised shank of lamb, lamb jus, served over soft rosemary & parmesan polenta, seasonal vegetable

Suggested Pairing: Bartier Brothers syrah 6oz/14 ½ 9oz/19 ½

Prosciutto Wrapped Chicken **G**

House made potato gnocchi, parmesan butter sauce, herbs, green beans, demi glaze

Suggested Pairing: Cedar Creek chardonnay 6oz/12 9oz/17 ½

Truffle & Gorgonzola Pappardelle

Double smoked bacon, wild mushrooms, Gorgonzola cream, baby spinach, Truffle oil

Suggested Pairing: Cassini Cellars pinot noir 6oz/14 9oz/20

Winter Squash Risotto **G V**

Sustainably caught jumbo shrimp, mussels, clams, calamari, garlic, shallots, local wine, cream sauce, parmesan

Suggested Pairing: Grey Monk pinot gris 6oz/11 9oz/17

Dolce

Hazelnut Praline & Chocolate Ganache Tarte

Salted ganache, house made hazelnut praline, whipped cream

Social Kitchen House Specialty Tiramisu

Mascarpone, heavy cream, espresso, Frangelico, lady fingers

Suggested Pairing: Hester Creek Merlot Ice Wine 3oz/6

\$40 PER PERSON

+ applicable tax & gratuity should you feel we earned it