

# **Mercante Sample Menu**

## **Cicchetti (for the table to share)**

*Marinated olives & focaccia £4*

*Salted smoked almonds £3*

*Fried stuffed zucchini flowers £7*

*Arancini mushroom & parmesan £5*

*Crostini with tomato basil garlic, oregano £4.5*

*36 month prosciutto £11*

## **Antipasti**

*Roast tomato consommé soup, spaghetti spezzati £6.5*

*King prawn, garlic & chilli £9*

*Burrata, heirloom tomatoes, basil £9.5*

*“Vitello tonnato”, tuna caper sauce £9*

*Grilled octopus, marinated garden peas, pine nuts,  
Italian heritage tomatoes £9.5*

*Beef carpaccio, pickled vegetables giardinera,  
horseradish mayo £11*

## **Grano & pasta**

*Fusilli “di gragnano” pasta, zucchini romanesco, prawns,  
garlic & chilli £9 /£16*

*Spaghetti “di gragnano“, “piennolo vesuvio” tomato  
sauce, parmesan & basil £9.5 / £17*

*Lemon asparagus risotto, parmesan & lemon balm £17*

*Fettuccine bolognese £10 / £18*

*Homemade ricotta & wild borage ravioli £9 / £16*

**Carne & pesce**

*Grilled beef tagliata £26.5*

*Grilled lemon thyme chicken breast, roast baby potatoes  
& fine beans £18*

*Braised lamb shank, mash potato, roast cherry tomatoes  
£22*

*Grilled seabass, fennel, orange, olives & capers £19*

*Seared scallop, carrot purée, butter glazed heritage  
carrots £19*

*Grilled aubergine roll, scamorza cheese, almond & citrus  
bread crumb £16*

**Stone baked pizza**

*Margherita £9.5*

*Spinach, nduja, tomato & mozzarella £10.5*

*Radicchio & smoked buffalo mozzarella £9.5*

**Contorni & salad**

*Roast potatoes & rosemary £4*

*Zucchini fritti £3.5*

*Mixed salad £3.5*

*Tomato & onion £3.5*