

WELCOME TO
SYDNEY'S
PREMIER ITALIAN
MARKET &
KITCHEN

Mercato e Cucina is a food and dining destination that offers the convenience of all your favourite fine food, dining and produce needs under one roof.

We boast over 1200sqm of beautifully designed space with an underground car park and a team of skilled artisans who are passionate about their craft. Feel relaxed and inspired as you shop for everyday meals or that special occasion knowing that we have carefully selected or prepared each product especially for you. The talents of our chefs, pastry chefs, pizza maker and the attention to details of our waiters combine in our dining area where you can enjoy an elegant meal, rustic pizza or simple coffee and cake.

We hope Mercato e Cucina becomes a place you will feel both at home and inspired by.

Buon Appetito

ANTIPASTI

CARPACCIO DI RICCIOLA 21

*Thinly sliced Hiramasa King fish carpaccio, fresh chives,
chilly oil & pomegranate*

PARMIGIANA 18

*Organic grilled eggplant layer with napoletana sauce, fresh ricotta
buffalo mozzarella, homemade basil reduction & charred bread*

MOZZARELLA DI BUFALA 22

*Imported DOP mozzarella from Caserta, San Daniele prosciutto,
caramelized Tropea onion, hazelnut & DOP Balsamic reduction*

TAGLIERE 23

*A selection cured meats and cheese from our deli, seasonal
vegetables, marinated olives and bread from our bakery*

ZUPPETTA DI COZZE 23

*Sautèd Boston Bay mussels, white wine & garlic tomato sauce
& charred sourdough bread*

CALAMARI FRITTI 20

*Lime & mint fried Hawksbury Calamari
served with a homemade smoked paprika aioli*

*PLEASE ADVISE OUR WAITSTAFF OF ANY
ALLERGY OR DIETARY REQUIRED*

PRIMI

All pasta is made in house with Love

RISOTTO E 22 M 26

*Vialone nano rice, radicchio, Asiago cheese, crispy parmigiano
& Parma prosciutto crumble*

GNOCCHI E 23 M 27

*Handmade potato gnocchi, rosemary, dry herb ricotta,
mix wild Imported Italian mushroom & Guanciale*

RAVIOLI E 22 M 26

*Handmade ravioli filled with fresh ricotta & pumpkin
Butter sauce & amaretti crumble*

SPAGHETTI E 25 M 29

*Spaghetti, clams, vongole, cherry tomato,
white wine sauce & grated bottarga*

TAGLIOLINI E 24 M 28

*Squid ink tagliolini, hand picked crab meat , zucchini,
cherry tomato & prawns bisque*

PAPPARDELLE E 23 M 27

*Rosemary pappardelle, slow cooked Crystal Valley
wild boar ragout, pecorino cheese*

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SECONDI

ANATRA 33

*Duck leg confit – parsnip pure – swiss chard
Mandarin jus*

AGNELLO 33

*Overnight cooked Murray River lamb rump, celeriac puree',
pumpkin gnocchi, Goat cheese & jus*

PANCIA DI MAIALE 33

*Kurobuta twice cooked crispy pork belly, fresh pomegranate seeds,
leeks puree' & grill asparagus*

ZUPPA DI PESCE 50

*Boston bay mussel, King prawns, calamari, QLD scallop,
fish fillet cooked in a spicy tomato sugo & fresh herbs
served with our charred sourdough bread*

MANZO 36

*Charred 250gr Grass Fed Black Angus sirloin, mash potato,
heirloom carrots & jus*

DENTICE 39

*Grilled Line caught whole NZ baby Snapper, Ligurian olives,
Sicilian baby capers & fresh lemon*

PESCE DEL GIORNO MP

Fish of the day

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CONTORNI/SIDES

Patatine fritte	<i>Shoestring fries</i>	10
Insalata di rucola	<i>Rocket, fresh ricotta, grapes & caramelized walnuts</i>	10
Insalata mista	<i>Mix leaf, carrot, tomato, onion & cucumber salad</i>	10
Verdure	<i>Slow cooked green beans in a napoletana sauce</i>	10
Patate dolci	<i>Oven Baked rosemary & garlic sweet potatoes</i>	10
Insalata	<i>Fresh spinach, roasted pumpkin, beetroot & roasted almond flakes</i>	10

CHILDREN'S MEAL \$15

PASTA

Spaghetti or penne with Napoletana or Bolognese sauce

CALAMARI

Fried calamari with French fries

COTOLETTA

Fried chicken schnitzel with French fries

PIZZA

Kids pizza margherita

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PIZZE ROSSE (TOMATO BASED)

MARINARA	16
<i>Tomato, oregano & garlic (NO SEAFOOD) (V)</i>	
MARGHERITA	21
<i>Tomato, basil & fior di latte (V)</i>	
NAPOLETANA	23
<i>Tomato, anchovies, olives, capers & fior di latte</i>	
BUFALA	24
<i>Pureed cherry tomato, buffalo milk mozzarella & basil (V)</i>	
MERCATO	24
<i>Tomato, ham, mushroom, artichoke, olives, fior di latte</i>	
BOSCAIOLA	24
<i>Italian sausage, mushrooms, Cherry tomatoes, fior di latte</i>	
PROSCIUTTO E RUCOLA - SAN DANIELE	25
<i>Tomato, prosciutto crudo, rocket, shaved parmesan, fior di latte</i>	
DIAVOLA	23
<i>Tomato, hot salami, roast capsicum, olives, onion, fior di latte</i>	
4 STAGIONI	25
<i>Tomato, fior di latte, capsicum & salame, ham & mushroom, artichokes & olives, eggplant & zucchini</i>	
SICILIANA	23
<i>Tomato, fior di latte, marinated eggplant, ricotta & cherry tomato (v)</i>	

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PIZZE BIANCHE (OLIVE OIL BASED)

GARLIC or HERB PIZZA CRUST	14
ALLE PATATE <i>Potato, rosemary, olive oil, pepper & sea salt (V)</i>	21
LA CAMPAGNA <i>Sauteéd mixed mushroom, truffle, prosciutto crudo, fior di latte</i>	25
REGINA <i>Cherry tomatoes, Buffalo mozzarella, prosciutto, rocket & parmigiano</i>	26
AL SUD <i>Italian sausage, Italian friarielli & fior di latte</i>	24
QUATTRO FORMAGGI <i>Gorgonzola, fior di latte, goat cheese & parmesan (V)</i>	24
VEGETARIANA <i>Mushroom, eggplant, capsicum, artichoke & fior di latte (V)</i>	24
GAMBERI <i>Prawns, cherry tomato, sautéed onion, basil pesto & fior di latte</i>	26
SOFIA <i>Mozzarella, bresaola, fresh rocket & parmigiano</i>	24

PIZZE SPECIALI

CALZONE <i>Ricotta, mozzarella, tomato sugo with salame or ham</i>	25
CALZONE VEGETARIANO <i>Ricotta & mozzarella, artichoke, olives, eggplant & mushroom</i>	25
PANUOZZO (TRADITIONAL PIZZA SANDWICH FROM SALERNO) <i>Mozzarella, sausage, friarielli & salame</i>	25
PANUOZZO VEGETARIANO <i>Mozzarella, mushroom, eggplant & olives</i>	24

All our pizza can be made with our homemade **gluten free**

MeG

base