

MERCATO e CUCINA

\$ 50 per person

Entrees to share:

- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Assorted pizza*

Mains to share:

- *Pasta platters, choose 2 option from the selection below:*

1 Alla Norma (eggplant, dry ricotta & napoletana sauce)

2 Bolognese (meat ragout & parmigiano cheese)

3 Sorrentina (Napoletana sauce & buffalo mozzarella cheese)

4 Pesto Trapanese (almond, semi dry tomato, basil & parmigiano)

5 Zucchine e Pancetta

6 Alla Puttanesca (napoletana sauce, olives, anchovies & capers)

7 Con le Sarde (sardines, Spanish onion, capers, bread crumb & white wine)

8 Amatriciana (napoletana sauce, pancetta & pecorino cheese)

Sides to share:

- *Italian mix salad*

- *Shoestring fries*

MERCATO e CUCINA

\$ 60 per person

Entrees to share:

- *Garlic crust*
- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Lightly fried calamari served with homemade aioli sauce*

Mains choice of:

- *Handmade potato gnocchi, slow cooked spicy napoletana sauce & Morton Bay bugs meat*
- *Fish of the day served with daily condiments*
- *Riverina scotch fillet served with daily condiments*

Sides to share:

- *Italian mix salad*
- *Shoestring fries*

MERCATO e CUCINA

\$ 70 per person

Entrees to share:

- *Pizza bruschetta*
- *Salmon carpaccio*
- *Lightly fried calamari served with homemade aioli sauce*
- *Handmade nonna recipe meatballs*
- *Creamy Burrata with a chefs salad*

Mains choice of:

- *Handmade potato gnocchi, slow cooked spicy napoletana sauce & Morton Bay bugs meat*
- *Fish of the day served with daily condiments*
- *Riverina scotch fillet served with daily condiments*
- *Slow cooked lamb shoulder, parsnip puree, sautéed kale, roasted heirloom carrots & jus*

Sides to share:

- *Italian mix salad*
- *Shoestring fries*

MERCATO e CUCINA

\$ 90 per person (byo allowed, only wine)

Entrees to share:

- *Pizza bruschetta*
- *Salmon carpaccio*
- *Lightly fried calamari served with homemade aioli sauce*
- *Handmade nonna recipe meatballs*
- *Creamy Burrata with a chefs salad*
- *Garlic King prawns with fresh herbs*

Pasta to share:

- *Handmade potato gnocchi, slow cooked spicy napoletana sauce & Morton Bay bugs meat*
- *Assorted Italian mushrooms vialone nano risotto, parmigiano cheese & rosemary*

Mains choice of:

- *Fish of the day served with daily condiments*
- *Riverina scotch fillet served with daily condiments*
- *Slow cooked lamb shoulder, parsnip puree, sautéed kale, roasted heirloom carrots & jus*

Sides to share:

- *Italian mix salad*
- *Shoestring fries*

Dessert to share:

- *assorted mini tart*

We are flexible with our menus so please ask if you like have any changes.

MERCATO e CUCINA

Kids menu \$ 25 per person

Entrées choice of

- Penne with Bolognese sauce
- Penne with napoletana sauce

Mains choice of

- Chicken schnitzel & chips - Fried calamari & chips - Kids margherita pizza

Kids menu all to share

This menu can be apply only for table of all kids and a minimum of 8

\$ 30 per person

- Margherita pizza
- Penne with napoletana sauce or Bolognese sauce
- Chicken schnitzel or fried calamari
- Fries
- scoop of homemade vanilla gelato as dessert with chocolate sauce

MERCATO e CUCINA

Cakes

All our cakes are baked freshly on site to order with the freshest ingredients to ensure your cake tastes as wonderful as it looks.

We have a pasticceria in house and offer tastings & consultations 6 days a week.

We cater for birthdays, christenings, communions, confirmations and other special occasion

Please enquire to maria@mercatoecucina.com.au

we apply a \$ 5 cakeage per person for BYO cakes

MERCATO e CUCINA

HIGH TEA

\$ 55 per PERSON, MINIMUM OF 4 GUESTS

GLASS OF PROSECCO ON ARRIVAL

SOMETHING SAVOURY

- *Smoked salmon, cream cheese & chives finger sandwich*
- *Chicken avocado & spinach finger sandwich*
- *Mini arancini (Bolognese/mushroom & truffle)*
- *Goat cheese & beetroot mini tarts*
- *Mini sausage rolls*

SOMETHING SWEET

- *Handmade buttermilk scones with whipped cream & berry preserve*
- *Assorted mini tarts*
- *Assorted mini cannoli*
- *Our signature strawberry & mascarpone cake*