

# il Mercato

S O C I A L   K I T C H E N

## Sociale

### **Pane Rustico (V)**

Signature Focaccia loaf, baked fresh in house daily, served with extra virgin olive oil and balsamic vinegar from Modena

**6-10 people \$40**

**16-20 people \$75**

### **House Meatballs (GF)**

House made ricotta & rosemary meatballs. San Marzano tomato, garlic aioli, Grana Padano, grilled focaccia

**6-10 people \$75**

**16-20 people \$145**

### **Antipasto Board**

Select Italian & local cured meats and cheeses olives, pickled and marinated vegetable, bread & spreads

**\$12 ½ per person**

### **Arancini (V)**

Panko crusted carnaroli rice, fresh mozzarella, San Marzano tomato, house remoulade 7 per person (1.5 arancini per person)

**6-10 people \$60**

**16-20 people \$110**

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## Insalata

### **Italian Garden Salad (V) (GF)**

Local heritage greens, red and golden beets, goat's cheese, candied pecans, shaved red onions

**6-10 people \$65**

**16-20 people \$125**

### **Family Recipe Caesar (GF - No Croutons)**

Crisp romaine, house made dressing, Grana Padano, focaccia croutons

**6-10 people \$75**

**16-20 people \$145**

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## Secondi

### Lasagna Bolognese

Our take on the famous dish from Bologna. Veal, pork and beef Bolognese and creamy bechamel sauce with premium mozzarella cheese, San Marzano tomato, fresh basil, grana Padano and layers of fresh pasta sheets

**6-10 people \$180**

**16-20 people \$320**

### Chicken Parmesan

Panko breaded breast of chicken topped with San Marzano tomato & mozzarella

**6-10 people \$95**

**16-20 people \$180**

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## Pasta Fresca

### Spaghetti + Shrimp

House made spaghetti noodles in extra virgin olive oil, BC hot house tomatoes, minced garlic, chopped shallots, fresh basil and white wine served with sustainably caught jumbo garlic shrimp, finished with pecorino romano cheese

**6-10 people \$140**

**16-20 people \$275**

### Pappardelle Bolognese

Our version of Italy's famous Neopolitan dish made with ground beef, pork and veal, minced garlic, shallots, Italian Sangiovese, San Marzano tomatoes, house made fresh pappardelle noodles and topped with grana padano

**6-10 people \$120**

**16-20 people \$235**

### Rigatoni "Carbonara" Style

Our version of the famous dish made with double smoked bacon, white wine, minced garlic and shallots, heavy cream, grana Padano, and finished with an egg yolk and black pepper

**6-10 people \$125**

**16-20 people \$245**

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## **Rigatoni Al Pomodoro**

House made rigatoni, fresh basil, Italian Sangiovese, San Marzano tomato sauce, grana padano

**6-10 people \$110**

**16-20 people \$215**

## **Rigatoni Al Funghi**

House made rigatoni, cultivated local mushroom, fresh sage, pinot grigio, butter, garlic, heavy cream

**6-10 people \$125**

**16-20 people \$245**

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## *Risotto*

### **Mushroom Risotto (V) (GF)**

Variety of local mushrooms, shallots, garlic, cream, grana Padano, winter pesto

**6-10 people \$130**

**16-20 people \$255**

Portions are designed and sized for multi course/item meals, for assistance in selecting items and ensuring appropriate quantities, please speak with our catering sales manager, we will make recommendations to meet your group's needs and keep you focused on making moments.

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## Pizze

**22 each (Minimum order of 4)**

### **Prosciutto & Arugula**

Prosciutto, fresh arugula, San Marzano tomato, mascarpone cheese, balsamic reduction

### **Peperoni Dolce e Piccante**

Spicy warm chili infused honey and roasted pepperoni, premium mozzarella, parmesan

### **Quattro Formaggi (v)**

Marzano tomato, fresh basil, fior di latte, shredded Italian mozzarella, parmesan and local goat's cheese, maldon finishing salt, course black pepper

### **Fungi Pizze (v)**

Shitake, oyster, cremini and local roasted mushrooms, extra virgin olive oil, taleggio, pecorino romano, caramelized onion, garlic aioli, salt and pepper

### **Blue Cheese + Poached Pear**

Razor thin prosciutto and red wine poached Anjou pears, blue cheese and mozzarella

\*We love blue cheese but if you don't, sub local goats' cheese at no charge\*

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## Dolci

### **House Made Tiramisu**

Lady fingers, mascarpone, espresso, hazelnut liqueur

**6-10 people \$80**

**16-20 people \$155**

### **Portofino Lemon Three Ways**

Traditional layered lemon olive oil cake, lemon curd, lemon scented whipped cream, sugared lemon rind

**6-10 people \$70**

**16-20 people \$135**