



@MercanteLondon | #MercanteLondon 12PM -9.30PM

CICCHETTI (for the table to share)

OLIVES TAGGIASCA, Paprika, chilli (V) [s, sd]	4
FOCCACIA Olive oil, balsamico	4
CROQUETTE [e, g, m, tr] Delica pumpkin, Prociutto, Provolone cheese	7
ARANCINI [e, g, m, tr] Risotto ball, wild mushrooms & saffron	7
BRUSCHETTA (V) [g, m] "San Marzano" Tomato, Basil	6

ANTIPASTI

BURRATA (V) [g, m, tr] Aubergine, cherry tomatoes, pine nuts	12
BEEF CARPACCIO [m, sd] Parmesan shavings, rucula	11
JERUSALEM ARTICHOKE SOUP [m, g, e] Truffle & wild mushroom brioche (V)	9
FRITTO MISTO [g, f, m, mu, mo, sh, s, sd] Prawns, squid, white fish, aioli mayo	11

PASTA, PIZZA E RISO

SPAGHETTICARBONARA [g, m,] Guanciale, Pecorino	16
LINGUINE VONGOLE [cr, g, mo, sd] Clams, Bottarga	18
RISOTTO (V) [m, g, s] Pumpkin & Cropwell Bishop Stilton	16
PIZZA ROSSA [c, g, m, s, tr] Mozzarella, Parma Ham, Balsamic	14
PIZZA BIANCA (V) [c, g, m, s, tr] Potato, mozzarella, parmesan, truffle oil	15

CARNE E PESCE

CHICKEN MILANESE [e, g, m, tr, sd] Rocket, Parmesan	18
RUMP of LAMB Rosemary sauce	21
GRILLED SIRLOIN STEAK Rocket salad	28
FISH OF THE DAY [m, f, g, cr, mo]	22

WEEKEND BRUNCH

Saturday & Sunday 12pm-4pm

3 courses £35
add a bottle of prosecco for £20

Avocado on toast, poached egg
Fried mozzarella, tomato fondue

Chicken Milanese, Rocket, Parmesan
Linguine, clams, white wine & parsley
Parmigiana

Tiramisu
Torta Caprese, vanilla ice cream
Gelato

CONTORNI E SALAD

Rosemary new potatoes (V)	4
Zucchini fritti (V) [g, sd]	6
Mixed seasonal salad [sd]	4
Triple cooked chips (V)	5
Broccoli, garlic, chilli [sd]	5

Allergens: [p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscus, [cr] Crustaceans, [s]
Soya, [g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

All prices are inclusive of VAT at the current prevailing rate. 12.5% Service charge at your discretion.



VINI

SPUMANTI

125ml / 750ml

IL BACO DA SETA, PROSECCO	8 / 30
VILLA SANDI, SPUMANTE BLANC DE BLANC	10 / 50
SANTUS, FRANCIACORTA BRUT DOCG	15 / 70

BIRRA

330ml

PERONI RED LAGER	6.50
MENABREA LAGER	6.50

ROSATO

175ml / 750ml

BORSARI, MERLOT ROSE Sicily	7 / 23
CERASUOLO D'ABRUZZO DOP, BIO ABRUZZO	11 / 45
PAESTUM AGLIANICO IGP "VETERE" CAMPANIA	60

BIANCO

175ml / 750ml

TREMENALTO SOAVE CLASSICO DOC VENETO	7.5 / 28
BIANCO GRILLO TERRESICILIANE, RAPITALA	6.5 / 24
VERDICCHIO CLASSICO DOC "QUERCI'ANTICA" MARCHE	10 / 39
GAVI DI GAVI TOLEDANA, DOMINI VILLA LANATA	9.5 / 38
PECORINO ABRUZZO DOC, ORGANIC "GIOCHEREMO CON I FIORI" ABRUZZO	12 / 50
ROCCA DEL DRAGONE GRECO DI TUFO CAMPANIA	9 / 36
DA LUCA PINOT GRIGIO SICILY	8 / 32
"COLLE SERRONE" GRECO DI TUFO DOCG CAMPANIA	54
FOJETTA VIOGNIER LAZIO	55
CHARDONNAY GRAND CRU', RAPITALA SICILY	65

ROSSO

175ml / 750ml

BARDOLINO DOC VENETO	8.5 / 33
VALPOLICELLA CLASSICO, BOLLA VENETO	9 / 37
CHIANTI CLASSICO "SAN JACOPO DA VICCHIAMAGGIO" TUSCANY	11 / 43
TUFALICCIO IGT LAZIO	12 / 46
NERO D'AVOLA, SOLANDIA SICILY	7 / 28
CANNONAU DOC, SU'ENTO SARDINIA	13 / 49
VALPOLICELLA DOC CLASSICO SUPERIORE VENETO	44
AMARONE DELLA VALPOLICELLA, BOTTEGA VENETO	90
BAROLO, ENRICO SERAFINO PIEDMONT	65
BARBARESCO RISERVA 5 YEARS DOCG "SAN CRISTOFORO" PIEDMONT	120
BRUNELLO DI MONTALCINO DOCG, PIAN DELLE QUERCI PIEDMONT	80
REFOSCO IGP VENEZIA GIULIA FRIULI	62
RIPA DELLE MORE, CASTELLO VICCHIAMAGGIO TUSCANY	75
CHIANTI CLASSICO RISERVA, RUFFINO TUSCANY	75
MONTEFALCO ROSSO DOC UMBRIA	50
NERO D'AVOLA IGP, SULFITE FREE "GOCCIANUDA" SICILY	45

All prices are inclusive of VAT. Every wine served by the glass is also available in 125ml.
A discretionary 12.5% service charge will be added to your bill