



Opening Hours  
Monday - Saturday 12.00PM - 9.30PM  
Sunday 12.00PM - 6.00PM

## MERCANTE



@mercantelondon

### APERITIVO

MERCANTE NEGRONI £16.00  
Pineapple pouched Malfy lemon gin, Campari,  
and sweet vermouth

NEGRONI SBAGLIATO £16.00  
Campari, sweet vermouth and prosecco.

ROSA SPARKLE £16.00  
Malfy Rosa gin, grapefruit bitter, Della Vite rose prosecco  
and soda.

GOLDEN SUMMER £16.00  
Bergamot Liqueur, fresh green apple. Della Vite prosecco  
and top up with soda.

### NON-ALCOHOLIC

RED KISS  
Homemade Red Grape cordial  
with sparkling.

### CICCHETTI

NOCELLARA OLIVES (VG) £5  
Green olives from Sicily [sd, c, g] 163 K/Cal

FOCACCIA (V) £6  
Olive oil, balsamic vinegar [g,m, tr, p, ss] 433 K/Cal

BRUSCHETTA (VG) £7.50  
Cow tomato, basil [g,p,tr,ss] 398K/Cal

LARGE £13.50

ARANCINI BOLOGNESE £6.50  
Deep fried rice croquette, beef ragout,  
green chilli mayo [c,g,e,m,sd] 219K/Cal

SAFFRON ARANCINI (V) £6.50  
Deep fried rice croquette, saffron,  
green chilli mayo [c,g,e,m,sd] 170K/Cal

PARMESAN ARANCINI (V) £6.50  
Deep fried parmesan, globe, green chilli mayo  
[g, e,m,sd] 235K/Cal

### ANTIPASTI

### PASTA, PIZZA E RISO

BURRATA (V) £12  
Olives, green beans, sun-dried tomatoes,  
artichokes and chives [m,sd, s, mu-g] 445K/Cal

AUBERGINE PARMIGIA (V) £13  
With aged Parmesan [sd, g, m] 560K/Cal

MERCANTE CHARCUTERIE BOARD £17  
Italian bread cured meat,  
olives and cheese [g, m, tr, mu, s, sd, l] 134K/Cal

GAMBERONI ALLA GRIGLIA £15  
On shell grilled jumbo prawns, chilli,  
garlic & lime [cr,c,sd] 240K/Cal

RIBOLLITA SOUP (V) £11  
Stale bread and Parmesan cheese [g,m,c, sd] 177K/Cal

POLPO £13  
Octopus with chickpeas puree [c,cr mo, sd] 395K/Cal

PANISSA SALAD (VG) £9.50  
Chickpeas dumpling, heritage tomatoes, onion salad [sd] 306K/Cal  
LARGE £17.50

SPAGHETTI CARBONARA £24  
Guanciale, pecorino[g,m,e,sd] 751K/Cal  
SMALL £12

LINGUINE VONGOLE £26  
Clams, bottarga, chilli & garlic[g,f,mo] 475K/Cal

TAGLIOLINI LOBSTER £37  
Half grilled lobster, vine tomatoes and lobster sauce  
[g, cr, f, e, c, sd] 397K/Cal

FUSILLI & PESTO GENOVESE £24  
Pesto alla Genovese fine beans,  
potatoes and parmesan [g, tr, m, sd] 419K/Cal

SEASONAL RISOTTO (V) £21  
Saffron risotto and Amalfi lemon  
[m,sd] 400K/Cal SMALL £12

SEAFOOD RISOTTO £26  
Mussels, clams, prawns[c, f, m, cr, sd, mo] 270K/Cal

PIZZA ROSSA £17  
Mozzarella,parma ham, balsamic [g,m,s, ss, sd] 701K/Cal

PIZZA BIANCA £17  
Mozzarella pistachio, mortadella,  
stracciatella di burrata [g,m, mu, s, sd, tr] 588K/Cal

### CARNE E PESCE

CHICKEN MILANESE £24  
Rocket salad and capers, garlic lemon  
sauce [g, m, sd, e] 939K/Cal

MONKFISH £32  
Caponata & Lemon  
[c,g,f,sd] 969K/Cal

OSSOBUCO MILANESE £34  
Braised shin of beef, saffron risotto,  
Amalfi lemon and gremolata  
[c, g, m, sd] 890K/Cal

### CONTORNI E SALAD

Saturday & Sunday 12.00PM - 5.00 PM  
3 courses. Free flow Prosecco Brunch £59pp

ROSEMARY NEW POTATOES £6  
[sd] (VG) 99K/Cal

ZUCCHINE FRITTE & AIOLI MAYO £8  
[g,m,s] (V) 384K/Cal

CAPONATA SICILIANA £7  
[c,g,sd] (VG) 118K/Cal

MIXED SEASONAL SALAD £5  
[mu] (VG) 15K/Cal

PATATE SABBIOSE £8  
[g,m, sd] (VG) 149K/Cal

BROCCOLI CHILLI GARLIC £6  
[sd, c] (VG) 296K/Cal

TRIPLE COOKED CHIPS £6  
[g,sd] (VG) 1130K/Cal

### ANTIPASTI

CROSTONE DI STRACCIATELLA  
Stracciatella cheese, extra virgin olive oil,  
cherry tomatoes & basil on sourdough bread [c,m]

AUBERGINE PARMIGIANA  
With aged Parmesan [g,m]

WHITE ASPARAGUS POACHED EGGS  
Gremolata, Bolzano sauce [g,e,mu,sd]

### MAIN COURSES

WILD GARLIC RISOTTO  
With Lemon & aged Parmesan[c,m]

ROAST PORK BELLY  
Creamed potatoes olive oil & seasonal vegetable [c,m]

SALMON FILLET  
With caponata & lemon [c,g,f,sd]

### FROM THE GRILL

Our steaks are from Taw Meadow 'British Heritage Cattle'  
matured with Himalayan salt

GRILLED DOVER SOLE 365K/Cal £44  
SIRLOIN STEAK 10oz 742K/Cal £36  
RIB-EYE STEAK 10oz 742K/Cal £38

### TO SHARE

MERCANTE CHARCUTERIE BOARD  
Italian Bread, cured meats, olives & cheese  
[c,g,m,mu,s,sd]  
£8 of supplement

### DOLCI

TIRAMISU  
[m,g,e,s]

BASIL SCENTED PANNACOTTA  
Strawberries & yoghurt crumble [m,g]

SELECTION OF GELATO  
Selection of homemade ice cream [e,m,g]

### SAUCES

Each £3

Bearnaise sauce [m,sd,e] 155K/Cal  
Wild mushroom sauce [m,c,sd,s, mu] 96K/Cal  
Green peppercorn sauce [m,c,sd,s,mu] 103K/Cal

Free flow Prosecco available for 90 minutes from arrival

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.

Please be aware that all our dishes are prepared in an open environment, therefore may contain allergens traces.

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.



MERCANTE



## SPUMANTI

Il Baco da Seta, Prosecco £42

Prosecco D.O.C., Veneto / Glass 125ml £10.5

Ca' del Bosco, Cuvee' Prestige £95

Franciacorta D.O.C.G., Lombardia

## BIANCO

Contrade Bellusa, Cataratto [O] £36

Sicilia / Glass 175ml £9.5

Bottega Sauvignon Blanc £38

Tre Venezie I.G.T, Veneto / Glass 175ml £10.5

Masi, Soave Levarie £41

Soave Classico D.O.C., Veneto

Masi Pinot Grigio £42

Pinot delle Venezie D.O.C., Veneto

Villa Bianchi, Verdicchio £46

Verdicchio dei Castelli di Jesi

D.O.C Marche / Glass 175ml £13.5

Marchesi Antinori, Villa £48

Antinori Bianco

Toscana I.G.T., Toscana

Kelly Kaltern Caldaro, Chardonnay £50

Sudtirol D.O.C., Alto Adige / Glass 175ml £14

Domini Villa Lanata, Gavi di Gavi £54

Gavi di Gavi D.O.C.G., Piemonte / Glass 175ml £15

Sentieri Siciliani, Etna Bianco £65

Etna Bianco D.O.C., Sicilia

Ca' del Bosco, Corte del Lupo Bianco £85

Curtefranca Bianco D.O.C., Lombardia

Borgo del Tiglio, Friulano £95

Collio Bianco D.O.C., Friuli-Venezia Giulia

## VINI ROSE

Il Gorgo, Bardolino Chiaretto [O] £38

Chiaretto di Bardolino D.O.C. Veneto / Glass 175ml £10.5

Marchesi Antinori, £65

Scalabrone Guado al Tasso

Bolgheri Rosato D.O.C. Toscana

## ROSSO

Contrade Bellusa, Nero D'Avola [O] £36

Sicilia / Glass 175ml £9.5

Fontana Candida, Togale £39

Merlot del Lazio I.G.T., Lazio

Cantine Barroncini, Chianti £43

Chianti dei Colli Senesi DOCG Toscana / Glass 175ml £12.5

D'Vine, Cabernet Sauvignon £46

I.G.T. delle Venezie, Veneto / Glass 175ml £13.5

Rocca dei Leoni, Aglianico £56

I.G.T. Campania, Campania

Il Gorgo, Valpolicella Ripasso Superiore [O] £58

Valpolicella Ripasso Classico, Veneto / Glass 175ml £14

Torre dei Beati, Montepulciano d'Abruzzo [O] £62

Montepulciano d' Abruzzo D.O.C., Abruzzo

Tormaresca Torcicoda Primitivo [O] £75

Primitivo del Salento I.G.T. / Glass 175ml £18

Focara, Pinot Noir £85

Colli Pesaresi, Marche

Enrico Serafino, Barolo £92

Barolo D.O.C.G, Piemonte

Bottega, Amarone £100

Amarone della Valpolicella D.O.C.G, Veneto

Famiglia Antinori, Prunotto Bric Turot £110

Barbaresco D.O.C.G, Piemonte

Marchesi Antinori, Pian delle Vigne £135

Brunello di Montalcino D.O.C.G, Toscana



Scan the QR code to learn more about our sustainability and food waste reduction initiatives.

Organic: [O]

All prices are inclusive of VAT at the current prevailing rate.

A discretionary 12.5% service charge will be added to your bill.