



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

# MERCANTE



@mercantelondon

## APERITIVO

DELLA VITE £8.50  
 Prosecco D.O.C.G Glass 125ml  
 DELLA VITE ROSE £9.00  
 Prosecco D.O.C.G Glass 125ml  
 MERCANTE NEGRONI £16.00  
 Pineapple pouched Malfy lemon gin, Campari, and sweet vermouth

NEGRONI SBAGLIATO £12.00  
 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 topped with soda

NON-ALCOHOLIC  
 RED SPRITZ £10.00  
 Homemade red grape cordial with soda

## 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] 337K/Cal  
 LARGE £13.50

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

SAFFRON ARANCINI (V) £6.50  
 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

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

AUBERGINE PARMIGIANA (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  
 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

## FROM THE GRILL

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

DOVER SOLE 365K/Cal £44  
 SIRLOIN 10oz 742K/Cal £32  
 RIB-EYE 10oz 742K/Cal £38

## SAUCES

Each £3  
 Bearnaise [m,sd,e] 155K/Cal  
 Wild mushroom [m,c,sd,s, mu] 96K/Cal  
 Green peppercorn [m,c,sd,s,mu] 101K/Cal

## CONTORNI E SALAD

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) 19K/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



## PASTA, PIZZA E RISO

SPAGHETTI CARBONARA £24  
 Guanciale, pecorino [g,m,e,sd] 751K/Cal  
 SMALL £13.50

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] 368K/Cal

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

## BRUNCH MENU

Weekend 12.00PM - 5.00 PM

3 courses. Free flow Della Vite Prosecco\* Brunch £59pp

### ANTIPASTI

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

AUBERGINE PARMIGIANA  
 With aged Parmesan [g, sd, m]

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

### TO SHARE

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

### MAIN COURSES

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

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

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

### DOLCI

TIRAMISU  
 [m,g,e,sd]

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

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

\* 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

Della Vite £39

Prosecco D.O.C.G, Valdobbiadene / Glass 125ml £8.50

Della Vite Rose £41

Prosecco D.O.C.G, Millesimato / Glass 125ml £9

Ca' del Bosco, Cuvee' Prestige £95

Franciacorta D.O.C.G., Lombardia

## BIANCO

Contrade Bellusa, Cataratto [O] £36

Sicilia / Glass 175ml £9.50

Bottega Sauvignon Blanc [S] £38

Tre Venezie I.G.T, Veneto / Glass 175ml £10.50

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 £13.50

Marchesi Antinori, Villa £48

Antinori Bianco

Toscana I.G.T., Toscana

Kelly Kaltern Caldaro, Chardonnay [S] £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 £10.50

Marchesi Antinori £65

Scalabrone Guado al Tasso

Bolgheri Rosato D.O.C. Toscana

## ROSSO

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

Sicilia / Glass 175ml £9.50

Fontana Candida, Togale £39

Merlot del Lazio I.G.T., Lazio

Cantine Barroncini, Chianti £43

Chianti dei Colli Senesi DOCG Toscana / Glass 175ml £12.50

D'Vine, Cabernet Sauvignon £46

I.G.T. delle Venezie, Veneto / Glass 175ml £13.50

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'Abruzz [S] [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 [S] £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] Sustainable Practices: [S]

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

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