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## ANTIPASTI

### PANE E BURRO

SOURDOUGH & HOUSE-MADE BUTTER

10

### TONNO CRUDO

OTORO TUNA. APPLE.

GINGER BRODO. CITRUS OIL

27

### ARANCINI ALLO ZAFFERANO

SAFFRON ARANCINI. SALSA VERDE. PARMESAN

14

### FOIE GRAS TORCHON

SEASONAL CONSERVAS CROSTINI

29

### STRACCIATELLA

SUNGOLD. CHERRY TOMATOES. TOMATOES CONSOMME

16

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## INSALATE

### INSALATA VERDE

HARVEST CRUNCH LETTUCE. RIO ROJO GRAPEFRUIT.

PETITE MUSTARD GREENS. GINGER VINAIGRETTE

18

### ROMANELLA

LITTLE GEMS. BLACK GARLIC VINAIGRETTE.

FENNEL. PANGRATTATO

19

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## PRIMI

### SPAGHETTI ALLA CHITARRA

CONFIT TOMATO. BASIL.

25

### SCARPINOCC

SMOKED RICOTTA. SPINACH. GREEN GARLIC SAUCE. MORELS

27

### FETTUCCINE

BRAISED RABBIT. SEASONAL MUSHROOMS. SOFRITO.

PICKLED APRICOTS

27

### RIGATONI

WHITE BOLOGNESE. PARMESAN

28

## SECONDI

### BRANZINO PER DUE

ESTERO LUBINA BRANZINO. FERMENTED CHILI BEURRE MONTÉ.

SEASONAL VEGETABLES

59

### POLLO ALLE BRACE

CHICKEN BREAST. GOLDEN ZUCCHINI.

ROASTED GINGER SUPREMO. SALSICCIA

28

### PETTO D'ANITRA

RADICCHIO DI FIERO. BLACKBERRY SAUCE

48

### BISTECCA AL PEPE NERO

8 OZ KOJI-CURED HANGER STEAK AU POIVRE. POLENTA FRITTA

52

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## DOPO CENA

### AGRUMI STAGIONALI

CARA CARA ORANGE. BLOOD ORANGE. GINGER CHANTILLY

18

### TORTA AL CIOCCOLATO

CHOCOLATE BASQUE CHEESECAKE. RIO RED GRAPEFRUIT CRÈME ANGLAIS

20

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\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses, especially if you have a special medical condition. | Alert your server if you have special dietary requirements.



Osteria di Mercato is a classic Italian osteria rooted in tradition, offering a warm setting to experience authentic Italian food and hospitality.

Guided by Italian culinary roots and classic craft, the menu showcases authentic regional dishes crafted from prime ingredients and delivered with purpose. From hand-rolled pastas and slow-cooked meats to pure plates that let ingredients shine, Osteria di Mercato stands for genuine cooking, seasonal harmony, and the pace of the Italian table.

Part of Mercato & Co., the osteria is a welcoming space to gather, savor, and reconnect over great food, wine, and conversation.



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