

MERCATO SHEWOLF

WEEK OF MARCH 24TH

SOUPS BY THE QUART

ORGANIC CHICKEN & PASTINA SOUP \$16
*Cold Frame Farms chicken in its broth,
mirepoix & house-made noodles*

TUSCAN BEAN & BREAD SOUP \$12
white beans, kale and tomato **VG**

VEGETABLES

SPICY STEWED GREENS \$9
Calabrian peppers and tomatoes **VG GF**

ORGANIC MIXED GREENS SALAD \$12
*Cold Frame Farms greens, assorted
Florida citrus & shaved fennel* **VG GF**

PASTA

RIGATONI \$10
one pound **VG**

BAKED PASTA \$55
**feeds a famiglia of four
house-made meatballs, eggplant & ricotta*

SAUCES

POMODORO \$9
*organic San Marzano tomatoes,
olive oil and red pepper* **VG GF**

BOLOGNESE \$12
beef, mirepoix and red wine **GF**

LOBSTER FRA DIAVOLO \$21
*Maine lobster, red pepper and
tomato sauce* **GF**

FOR THE GRILL

*A NEW ADDITION TO OUR MENU, READY TO GRILL ITEMS DESIGNED FOR YOU TO SIMPLY RUB WITH A TOUCH OF OIL, SALT & PEPPER AND POP ON A HOT GRILL

MAINE SCALLOPS \$24
six U-10 size scallops **GF**

PRIME NY STRIP \$24
ten ounces, dry aged **GF**

COPPA \$18
*ten ounce Berkshire pork neck,
porchetta spices* **GF**

SIDES

ASSORTED FOCACCIA \$7
eight slices **VG**

CHEESE (2 OZ) \$3
Pecorino Romano & Grana Padano **GF**

GELATO

DARK CHOCOLATE OR PISTACHIO \$13
streussel topping on the side **GF* N***

V vegetarian | **VG** vegan | **N** nuts | **GF** gluten free