

MERCATINO ITALIANO

HOLIDAY MENU

2024

WWW.MERCATINOITALIANO.COM

Christmas Eve

FEAST OF THE 7 FISH PACKAGE

Feeds 6-8 people

\$389.99

CLAMS CASINO

Bacon | Peppers | Shallots | Butter

Half Tray

MINI CRAB CAKES

Jumbo Lump Crab Cakes

1 Dozen

SHRIMP COCKTAIL

Lemon Wedges | Cocktail Sauce

2 Dozen

CRAB STUFFED MUSHROOMS

Panko Bread Crumbs | Parmigiano Cheese | Garlic

Parsley | Lump Crab

Half Tray

CAPRESE SALAD

Fresh Ciliegine Mozzarella | Cherry Tomatoes

Basil | Olive Oil + Garlic - Small Bowl

INSALATA DI FRUTTI DI MARE (SEAFOOD SALAD)

Cuttlefish | Mussels | Shrimp | Octopus | Calamari

Parsley | Celery | Lemon | Olive Oil

Small Bowl

SHRIMP SCAMPI

16/20 Tail-On Shrimp | White Wine | Garlic | Butter

Olive Oil | Parsley | Linguine

Half Tray

BRAIDED SEMOLINA WREATH

Seeded Semolina Bread

CRANBERRY CHEESECAKE

10" New York Style Cheesecake with Cranberry

Compote + White Chocolate + Sugared

Cranberries + Rosemary garnish

Christmas Morning

BRUNCH

CHRISTMAS BRUNCH BOX

4 Assorted Bagels | Bacon | Smoked Salmon |
Grapes | Strawberries | Cream Cheese | 4 Waffles |
Syrup | Nutella | 4 Assorted Mini Quiche

One size \$42

HALF DOZEN BAGELS + CREAM CHEESE BOX

1 Everything | 2 Plain | 1 Sesame | 1 Garlic | 1 Onion
Cream Cheese: Plain | Herb + Honey Berry

\$15

BREAD PUDDING

Bourbon Caramel Sauce

Half Tray \$35

PANDORO FRENCH TOAST

Sliced Italian Pandoro | Cinnamon | Sugar | Butter |
Egg | Powdered Sugar | Served with a side of Syrup

Half Tray \$35

CINNAMON ROLL PULL- APART CHRISTMAS TREE

Our famous Cinnamon Rolls baked into the shape
of a Christmas Tree | Cream Cheese Icing +
Caramel Sauce \$38

QUICHE

Choose from:

Tomato | Basil + Mozzarella

Sausage | Ham | Bacon

Broccoli + Cheddar

Mushroom + Swiss

3 Cheese - Mozzarella | Swiss | Cheddar

10" | \$20 (Can be made Crustless)

CRANBERRY MASCARPONE POUND CAKE LOAF

White Chocolate Chips | Cranberries |
Mascarpone

\$15.99

Antipasto

Small 6-8 people | Medium 10-12 people | Large 15-20 people

ANTIPASTO TRAY

Mix of Soppresata | Cappocolo | Provolone | Fresh Mozzarella | Cherry Tomatoes | Mediterranean Olives | Marinated Mushrooms | Roasted Red Peppers | Marinated Artichokes

S \$40 | M \$70 | L \$125



CAPRESE ANTIPASTO TRAY

Mix of Giardiniera Pickled Vegetables | Cornicon Pickles | Fresh Mozzarella | Cherry Tomatoes | Mediterranean Olives | Marinated Mushrooms | Roasted Red Peppers | Marinated Artichokes | Balsamic

Glaze S \$50 | M \$80 | L \$125



MEAT + CHEESE TRAY

Mix of Hot + Sweet Soppresata | Cappocolo | Red Wine Cheese | Fiore Piccante | Smoked Gouda | Dill Havarti Cheese | Salami | Mortadella

S \$50 | M \$80 | L \$130



Antipasto

Small 6-8 people | Medium 10-12 people | Large 15-20 people

TUSCAN CHARCUTERIE BOX

Mix of Meats + Cheeses {options may vary
depending on availability} Mediterranean Olives
| Nuts + Taralli
\$8 | person



CRUDITE TRAY

Mix of Cold Vegetables:

Cauliflower | Cucumbers | Cherry Tomatoes | Carrots |
Mediterranean Olives | Peppers | Asparagus | Ranch Dip
S \$30 | M \$55 | L \$90

Holiday a la Carte

CAPRESE SALAD

Fresh Mozzarella | Cherry Tomatoes+ Fresh Basil

SM \$38 | M \$58

CAPRESE PESTO PASTA SALAD

Fresh Mozzarella | Cherry Tomatoes+ Fresh Basil

Pesto | Pasta

SM \$42 | M \$62

ORZO SALAD

Orzo Pasta | Arugula | Toasted Pine Nuts | Dried Cranberries | Feta Cheese | Lemon | Olive Oil

SM \$28 | M \$48

PESTO ORZO SALAD

Orzo Pasta | Arugula | Toasted Pine Nuts | Basil Pesto | Sun-dried Tomatoes | Roasted Peppers

SM \$28 | M \$48

BACCALA SALAD

Baccala | Artichoke Hearts | Celery | Black Olives | Cherry Peppers + Pimento Olives | Parsley

16 oz. | \$12.99

INSALATA DI MARE (SEAFOOD SALAD)

Octopus | Calamari | Mussels | Clams | Baby Shrimp | Lemon | Olive Oil | Celery | Parsley

SM \$ 42 | M \$65

CAESAR SALAD

Romaine | Shaved Parmigiano Cheese | Croutons | Caesar Dressing

SM \$24 | M \$42

WINTER GREEN SALAD

Kale | Arugula | Shaved Fennel | Pomegranate | Candied Walnuts | Ricotta Salata | Raspberry Vinaigrette

SM \$28 | M \$46

MARINATED MUSHROOM ANTIPASTO SALAD

Marinated Mushrooms | Artichokes | Kalamata Olives | Roasted Red Peppers | Marinated Garlic

SM \$38 | M \$58

Holiday a la Carte

CLAMS CASINO

Bacon | Peppers | Shallots | Butter

Half Tray | \$48

MINI CRAB CAKES

Jumbo Lump Crab Cakes

1 Dozen | \$48

SHRIMP COCKTAIL

Jumbo Shrimp | Lemon Wedges | Cocktail Sauce

24 | \$30 48 | \$57

CRAB STUFFED MUSHROOMS

Panko Bread Crumbs | Parmigiano Cheese | Garlic

Parsley | Lump Crab

Half Tray | \$55

CALAMARI FRITTI

Battered + Fried Calamari Tubes and Tenacles

Marinara Sauce | Long Hot Aioli Sauce | Lemon

Wedges

Half Tray | \$58

MUSSELS FRA DIAVOLO

Fresh Mussels | White Wine | Garlic | Red Pepper

Flakes | Marinara Sauce

Half Tray | \$68

LINGUINE + CLAMS

Fresh Little Neck Clams | White Wine | Garlic |

Butter Olive Oil | Parsley | Linguine

Half Tray | \$65

SHRIMP SCAMPI

16/20 Tail-On Shrimp | White Wine | Garlic | Butter

Olive Oil | Parsley | Linguine

Half Tray | \$60

SEARED SCALLOPS RISOTTO

Salt | Pepper | Onions | Garlic

Half Tray | \$60

PENNE ALLA VODKA

Half Tray | \$55

PENNE MARINARA

Half Tray | \$50

Holiday a la Carte

PRIME RIB ROAST

Boneless, Roasted with Herbs

Half Tray | \$85

CHICKEN PARMIGIANA

Breaded + Fried Cutlets

Fresh Mozzarella + Marinara Sauce

Half Tray | \$65

CHICKEN VODKA PARMIGIANA

Breaded + Fried Cutlets

Fresh Mozzarella + Vodka Sauce

Half Tray | \$68

VEAL PARMIGIANA

Breaded + Fried Cutlets

Fresh Mozzarella + Marinara Sauce

Half Tray | \$75

MEATBALLS + SAUCE

Half Tray | \$55

SAUSAGE + SAUCE

Half Tray | \$55

GRILLED VEGETABLES

Zucchini | Green Beans | Cauliflower |

Peppers | Onions

Half Tray | \$55

SAUTEED BROCCOLI RABE

Oil + Garlic

Half Tray | \$55

ROASTED CARROTS

Oil + Garlic

Half Tray | \$45

ITALIAN WEDDING SOUP

Mini Meatballs | Carrots | Onions | Celery |

Spinach | Acini di Pepe Pasta

Quart | \$12.99

SHRIMP + LOBSTER BISQUE

Butter | Onions | Sherry Wine | Old Bay |

Flour | Lobster + Shrimp (Can be made GF)

Quart | \$14.99

Holiday a la Carte

CHEESE RAVIOLI + MARINARA

Half Tray | \$55

STUFFED SHELLS + MARINARA

Half Tray | \$55

LOBSTER RAVIOLI

Alfredo Sauce Half Tray | \$75

CRAB + SHRIMP RAVIOLI

Alfredo Sauce Half Tray | \$65

TRADITIONAL LASAGNA

Marinara Sauce | Mozzarella Cheese | Ricotta

Cheese | Ground Beef

Half Tray | \$60

CRAB + SHRIMP LASAGNA

Fresh Jumbo Lump Crab | Shrimp | Rosa Sauce |

Old Bay | Mozzarella Cheese

Half Tray | \$65

SEEDED SEMOLINA ROLLS

5" Pointed Rolls \$1.50 | Each

10" Pointed Rolls \$1.85 | Each

Seeded Dinner Rolls (6) \$3.99

Mini Ciabatta Rolls (10) \$6.99

BAGUETTES

Seeded

Non-Seeded

Sun-dried Tomato

Twisted Seeded Loaf

Seeded Wreath-shaped Bread

Challah Bread

Olive Loaf

Dessert

TIRAMISU CAKE

Coffee cake layered with espresso and kahlua soaked Savoiardi Biscuits. Filled with chocolate flakes and a sweet cream cheese and mascarpone mousse. Surrounded by ladyfingers and finished with cocoa powder

\$46

ITALIAN RUM TORTE CAKE

Three layers of vanilla cake soaked with rum. Filled with layers of vanilla and chocolate pastry cream. Iced in vanilla whipped cream and covered with poured chocolate ganache. Finished with chocolate rum cordials + slivered almonds

\$49

CANNOLI CAKE

Three layers of vanilla cake filled with a family recipe cannoli cream. Iced in vanilla whipped cream and surrounded by mini chocolate chips. Finished with mini cannoli

\$49

GIANT CANNOLI

Giant Cannoli Stuffed with 20 Mini Cannoli + Cannoli Cream on the side to dip

\$55

CRANBERRY CHEESECAKE

10" New York Style Cheesecake with Cranberry Compote + White Chocolate Mousse with Sugared Cranberries + Rosemary garnish

\$58

CHOCOLATE MOUSSE

10" Chocolate Mousse Cake | Dark Chocolate Crumbs | Chocolate Shavings

Our Services

Our Holiday Catering Menu is a collection of handcrafted menu items handpicked that are available for pick up. Many of these items are available throughout the market everyday!

Ordering

Our Holiday Catering Menu will replace our regular Catering Menu starting December 22th, through Sunday December 29th, 2024.

The last day to place orders for Christmas Eve pick-up will be Monday, December 16th, or when we reach capacity for orders.

Please email all orders to info@mercatinoitagliano.com

Please include your name + contact number + time of pick up on Christmas Eve.

We will reply with a confirmation email + will assign you a confirmation number for pick up.

If you do not receive an email confirmation within 36 hours, please call to ensure we have your order.

We look forward to being a part of your Holiday table!

XOXO

Kristin + Mercatino Family

Buona Festa