

# MERCATO

BY JEAN GEORGES

桌上百味纷陈，请尽情分享

PLEASE ENJOY SHARING OUR FAMILY-STYLE DISHES

## CRUDO

- Sliced Kingfish, Crushed Olives and Dill
- Diver Scallop Carpaccio, Pickled Cucumber and Finger Lime
- Spicy Tuna Tartare with Black Olives  
Cucumber, Avocado and Mint
- Beef Carpaccio with White Mushrooms  
Arugula and Parmesan Cheese
- Salmon Carpaccio  
Lime, Olive Oil and Pink Peppercorn

## APPETIZERS

- Italian Chicories Salad with Cherry Tomatoes and Cucumber  
Aged Balsamic Vinegar and Olive Oil
- Endive and Sugar Snap Pea Salad  
Parmesan Dressing
- Warm White Asparagus and Basil Vinaigrette
- House Made Ricotta with Strawberry Compote  
Olive Oil and Grilled Bread
- Fritto Misto, Spicy Anchovy Dip
- Burrata Cheese with Heirloom Tomato and Basil
- Wood Oven Roasted Asparagus  
Fontina and Prosciutto
- Warm Seafood Salad with Avocado  
Lemon and Parsley
- Grilled Sea Scallops with Seafood Risotto, Crispy Prosciutto  
Garlic Aioli and Herbs
- Char Grilled Octopus, Caper Garlic Dressing  
Warm Potato Salad with Green Olives and Fennel
- Antipasto Misto with Salumi  
Caper Berries and Bocconcini

## 刺身

- 皇帝鱼刺身，意大利碎橄榄和莳萝 108
- 活扇贝刺身，腌黄瓜和指橙 128
- 辣金枪鱼塔塔搭配黑橄榄  
黄瓜，牛油果和薄荷 138
- 生切牛肉薄片配白蘑菇  
芝麻菜和巴马臣芝士 148
- 三文鱼刺身  
青柠，橄榄油和粉红胡椒 138

## 前菜

- 意大利菊苣沙拉配樱桃番茄和黄瓜  
陈年意大利黑醋和橄榄油 98
- 苦苣和甜豆沙拉  
巴马臣芝士调味汁 108
- 温白芦笋配罗勒醋汁 148
- 自制乳清芝士配草莓果酱  
橄榄油和香烤面包 128
- 炸什锦海鲜，辣银色蘸酱 158
- 布拉塔芝士配番茄和罗勒 168
- 木炭烤芦笋  
芳汀那芝士和意大利风干火腿 98
- 温热海鲜沙拉配牛油果  
柠檬和荷兰芹 178
- 煎扇贝配海鲜汁烩饭，香脆火腿  
大蒜蛋黄酱和香草 368
- 炭烤章鱼，蒜味刺山柑酱汁  
温土豆沙拉配绿橄榄和茴香 148
- 意大利什锦前菜拼盘配腌肉  
刺山柑和小马苏里拉芝士 138

## WOOD OVEN PIZZA

Tomato, Basil and Fresh Mozzarella
Wild Mushrooms, Three Cheese and Farm Egg
Spicy Salami, Broccoli and House Made Ricotta
Prosciutto San Daniele, Four Cheese and Arugula
Black Truffle, Three Cheese and Farm Egg
Sausage, Short Rib, Prosciutto and Mortadella Fresh Mozzarella
Goldbar Squash and Cherry Tomatoes, Mozzarella and Chorizo

## 木炭烤披萨

RMB

番茄, 罗勒和新鲜马苏里拉芝士	108
什锦蘑菇, 三种芝士和有机鸡蛋	168
意式辣味香肠, 西兰花和自制乳清芝士	148
意大利圣丹尼火腿, 四种芝士和芝麻菜	198
黑松露, 三种芝士和有机鸡蛋	218
自制香肠, 牛肋排, 意式火腿和熏肉肠 新鲜马苏里拉芝士	188
节瓜和樱桃番茄, 马苏里拉芝士和西班牙肉肠	168

## HOUSE MADE PASTA

Spaghetti with Fresh Mozzarella Parmesan, Tomato Sauce and Basil
Rigatoni and Meatballs Smoked Chili Tomato Ragu
Cavatelli with Corn, Chanterelles and Black Pepper
Fusilli with Mussels, Clams and Shrimp Chili and Parsley
Lobster and Shrimp Ravioli Olive Oil, Lemon and Herbs
Pappardelle with Spicy Bolognese and Herbs

## 手工意大利面

圆长面配新鲜马苏里拉芝士 巴马臣芝士, 番茄酱和罗勒	128
直通心粉配肉丸 烟熏辣椒番茄肉酱	158
猫耳朵意面配玉米, 鸡油菌和黑胡椒	158
螺旋面配青口贝, 蛤蜊和虾仁 辣椒和意大利芹	198
龙虾和虾仁饺子 橄榄油, 柠檬和香草	158/218
宽扁面配辣味牛肉酱和香草	168

## RUSTIC SPECIALTIES

Wood Oven Roasted Canadian Lobster Kombu Butter, Chili Sauce and Lime (300/600g)
Wood Oven Roasted Whole Icelandic Halibut Tomato, Chili, Herbs, Lemon and White Wine (700g)
Crispy Beef Short Rib, Polenta Fries Smoked Chili Chianti Glaze (350g)
Grilled Black Angus Ribeye Salsa Verde, Sautéed Market Greens (800g)
Roasted M7 Beef Striploin Asparagus with Parmesan Crumbs and Lemon

## 乡土风味

木炭烤加拿大龙虾 昆布黄油, 辣椒酱和青柠 (300 克/600 克)	298/498
木炭烤整条冰岛比目鱼 蕃茄, 辣椒, 香草, 柠檬和白酒 (700 克)	298
酥脆牛肋排, 炸玉米条 烟熏辣椒红酒酱 (350 克)	398
炙烤安格斯肉眼牛排 风味香草酱和炒时蔬 (800 克)	968
烤 M7 级西冷牛肉 配芦笋, 巴马臣芝士脆酥和柠檬	638

## MAINS

Sauteed Cod with Slowly Roasted Tomato Cucumber-Yogurt Relish
Roasted Red Snapper with Corn Chanterelles and Silky Carrot
Porcini Crusted Salmon with Warm Leek Vinaigrette
Veal Milanese with Parmesan Cheese Tomato, Arugula Salad and Red Wine Vinaigrette
Prosciutto Wrapped Pork Chop Glazed Mushrooms with White Wine and Sage
Crispy Skin Chicken, Braised Potatoes with Lemon Golden Onion, Green Chili and Herbs
Panko Crusted Eggplant Parmesan Tomato Fondue, Mozzarella, Pepperoncini and Basil

## SIDES

Olive Oil Whipped Potatoes with Parmesan
Spicy Crackling Cheesy Polenta
Sautéed Spinach with Chili Crumbs and Aged Balsamic
Roasted Asparagus with Green Chili, Garlic and Mint
Glazed Mushrooms with Garlic, Wine and Sage

## 主菜

烤银鳕鱼配慢烤番茄 佐黄瓜乳酪酱	268
红鲷鱼配玉米 鸡油菌和胡萝卜	258
牛肝菌裹三文鱼配京葱油醋汁	208
米兰式炸小牛肉配巴马臣芝士 番茄, 芝麻菜沙拉和红酒油醋汁	248
帕尔玛火腿裹黑豚猪排 什锦菌菇配白葡萄酒和鼠尾草	288
脆皮鸡, 炖土豆配柠檬 洋葱圈, 绿辣椒和香草	188
脆皮巴马臣芝士茄子 番茄酱和马苏里拉芝士, 樱桃辣椒和罗勒	148

## 配菜

橄榄油土豆泥配巴马臣芝士	68
香辣芝士脆玉米块	68
炒菠菜配面包糠和陈年意大利黑醋	68
烤芦笋配绿辣椒, 大蒜和薄荷	68
什锦菌菇配大蒜, 葡萄酒和鼠尾草	68

MERCATO 的料理运用了意大利最上乘的食材和本地最新鲜的原材料。想了解更多与我们合作的农夫以及供应商的信息, 请登陆我们的官网: [www.threeonthebund.com](http://www.threeonthebund.com)

Our cuisine is prepared using the finest Italian products and freshest local ingredients. To learn more about our passionate farmers and suppliers, please visit our website at: [www.threeonthebund.com](http://www.threeonthebund.com)