

MERCADANTE

WOODFIRED PIZZERIA

MENU



MERCADANTE
WOODFIRED PIZZERIA

AUSTRALIAN BEER

- Coopers Pale Ale **9**
- Victoria Bitter **8**
- Carlton Draught **8**
- Crown Lager **8.5**
- James Boags **8.5**
- Cascade Light **7.5**
- Pure Blonde **8**
- James Squire Pale Ale **9**
- Furphy's Beer **9**
- Fat Yak Pale Ale **9.5**

IMPORTED BEER

- Corona, Mexico **8.5**
- Peroni Nastro Azzurro, Italy **8.5**
- Stella Artois, Belgium **8.5**
- Heineken, Holland **8.5**
- Kronenbourg, France **8.5**
- Asahi, Japan **8.5**

MIXED DRINKS & CIDER

- Alcoholic Mixed Drinks **8.5**
- Somersby **9**
- Premium European Ciders,
Apple or Pear

MIXED DRINKS Basic Spirits **8.5**

- Johnny Walker Red, Vodka, Gin,
Jim Beam

MIXED DRINKS Medium Shelf **9.5**

- Johnny Walker Black, Makers Mark,
Chivas Regal

MIXED DRINKS Top Shelf **13**

- Grey Goose Vodka

COCKTAILS

Mojito 15

Fresh mint, lime, white rum & soda

Aperol Spritz 15

Aperol, prosecco & sparkling water

Mimosa 15

Prosecco & freshly squeezed orange juice

Midori Splice 15

Midori, Malibu, pineapple juice & cream

Fruit Tingle 15

Vodka, blue curacao, lemonade & a dash of
raspberry cordial

Espresso Martini 15

Shot of espresso coffee, coffee liqueur,
kahlua & vodka

Pimms 15

Pimms, lemonade, fresh strawberries,
cucumber & mint

SPECIALTY DRINKS & COFFEES

Cadbury Hot Chocolate 5.5

Iced Coffee/Iced Chocolate 7

Vienna Coffee 6

Long black topped with whipped cream

Mocha 6

Hot chocolate & short black combined

Cafe Corretto 10

Short black with a splash of sambuca

Cafe Affogato 8

2 scoops of ice cream & a short black
poured over the top

Irish Coffee 10

Irish whiskey, sugar, long black &
topped with cream

Flavoured coffees 4.8

Caramel, Vanilla

Chai latte 5

**A Selection of Port, Cognac, Brandy & Liqueurs
available at the bar**

FRESH JUICES

Freshly squeezed Orange **8**
Freshly squeezed Apple **8**
Freshly squeezed Watermelon **8**
By the Glass 5.5
Mango
Pineapple
Apple & Blackcurrant

SOFT DRINKS

Coke
Diet Coke
Lemon Squash
Sprite
Fanta
Raspberry Lemonade
Can 4.5
Glass 4
Lemon Lime Bitters **5.5**

MOCKTAILS 10

Virgin Mojito
Fresh lime juice, mint leaves,
sparkling water & ice

Fruitilicious
Apple, pineapple, orange &
raspberry with crushed ice

COFFEE 4.5

Espresso
Cappuccino
Café Latte
Flat White
Long Black
Short Macchiato

MINERAL WATER

San Pellegrino Sparkling Mineral Water
250ml 4.5
500ml 6.5
San Pellegrino
Chinotto
Limonata
Aranciata rossa **4.9**

MILKSHAKES WITH ICE CREAM 6.5

Chocolate, Chocolate Oreo, Vanilla, Strawberry,
Strawberry Coconut, Caramel, Salted Caramel,
Banana & Blue Heaven

SHAKES 10

Bananarama
Banana, vanilla ice cream, malt, frozen banana &
whipped cream

Biscoff
Vanilla Ice cream, Biscoff & full cream milk

TEA 4.5

Lipton
English Breakfast
Earl Grey
Camomile
Peppermint
Gunpowder Green
Russian Caravan
Lemon & Ginger

ICED TEA 5.5

Peach/Mango
Lemon

SPARKLING

Taylor Ferguson Brut 200ml 9.5

Has a lively bouquet and fresh, fruity characters on the palate. Crisp and clean, with a pleasant dry finish.

Pierre De Ville Brut B 31

France A light sparkling white wine which displays a lively sparkle and elegant fruit characters.

ROSE'

Pasqua Rosato G 8.5/B 31

Puglia, Italy This is a delicate cherry-pink wine that also has fresh aromas of sweet and sour cherries. Well-balanced, medium bodied and especially lively and warming.

HOUSE RED & WHITE

Glass **7**

1/2 Litre **15**

1 Litre **24**

WHITE WINES

Alexander Hill Chardonnay G 7.5/B 29

South East Australia Pale straw-yellow colour and nose of peach, apple, pear and honeydew melon accented by soft buttery toasted oak tones.

DiGiorgio Family Wines Lucindale Chardonnay B 33

Limestone Coast, SA An aromatic dry white, presenting lively and fresh with stone fruit, rock melon and lime peel characteristics, balanced with crisp acidity and a lifted finish.

Talinga Park Moscato G 8.5/B 31

Riverina A semi-sparkling style wine. Fragrant aromas of rose petal, honeysuckle and orange blossom that flow to a lively palate of apricot nectar and tropical juices.

Goose Island Semillon Sauvignon Blanc G 9.5/B 36

McLaren Vale, SA Lemon and tropical fruit bouquet with hints of honeysuckle, while the palate displays guava, grapefruit and lime characters with a touch of gooseberry.

Fantini Pinot Grigio G 9.5/B 36

Abruzzo Italy Fruity, peach, grapefruit, lemon-lime and mineral favours; medium body with roundness and a pleasant mouthfeel, good balance; finish is long, clean, spicy yet delicate.

Mansion House Bay Sauvignon Blanc G 9.5/B 39

Marlborough, N.Z. Mid straw with lemon tones. Vibrant currant-leaf and gooseberry aromas, with freshly cut herb undertones and an abundance of currant and gooseberry flavours.

RED WINES

Alexander Hill Cabernet Sauvignon G 7.5/B 29

South East Australia A mature, deep brick-red colour with aromas of green vine leaves, tea, cedar-wood and cassis.

Goose Island Cabernet Sauvignon G 9.5/B 36

McLaren Vale, SA The palate exhibits Morello cherry and blackberry flavours with hints of cedar and herbaceous fruit and a smooth tannin finish.

Churchview Cabernet Merlot G 9.50 B36.00

Margaret River, WA The palate is full and rich with the dark fruits filling the mouth with flavour. Soft tannins provide great support to the intense fruit flavours of the wine.

Scarpantoni School Block G G 10/B 39

McLaren Vale, SA A classic soft rich blend of Shiraz, Cabernet and Merlot. The palate displays ripe fruit characters and soft finish.

Sevenhill Inigo Shiraz G 10/B 39

Clare Valley SA Aromas of red currants, sarsaparilla, dark chocolate, and sweet spice lead to a palate of vibrant fruit and silky tannins. A moderate maturation in French oak hogsheads has maintained freshness whilst adding complexity and grace.

Stefani Estate Barrel Selection Shiraz B 44

Heathcote, VIC Dark ruby purple in colour it exhibits hints of dark berry fruit on the nose, with undertones of freshly ground coffee beans and allspice. The palate is rich and complexed, with well integrated tannins.

Fantini Sangiovese G 9/B 30

Abruzzo, Italy Garnet red. Intense and persistent, fruity (strawberry and black cherry) with a winy note and wood flavour. Medium body, good tannins and well balanced.

Pasqua Montepulciano G 9/B 30

Veneto, Italy A full-bodied red with marked yet gentle tannins; displays hints of ripe fruits such as blackberries and morello cherries as well as spicy notes.

Stefani Vigna Pinot Noir G 10.5/B 41

Yarra Valley, VIC Light red in colour with hints of cherries, Christmas cake and raspberries. The palate is soft, and smooth with a generous finish.

Pasqua Desire Lush & Zin Primitivo B 42

Puglia, Italy Deep red in color; a warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee, and cocoa. Warm and round on the palate, full bodied with soft and velvety tannins.

Donelli Lambrusco G 8.5/B 29

Emilia Romagna, Italy Fine foam with violet hues. An intense ruby red wine with purple highlights, particularly along the rim.

STARTERS

Garlic Bread 9

Chips 10.9

Sweet potato chips 11

With rosemary seasoning

Wedges 12

Served with sour cream

Bowl of veggies 12.9

Trio of Dips 19

Eggplant, hommus & spicy capsicum, served with focaccia

Hot Olives 13

Pan fried with olive oil served with focaccia

Salsiccia 20.9

Pan fried chorizo sausage with Spanish onion served with focaccia

Tasting Plate 25.9

Calamari, salsiccia, stuffed olives & arancini served with crusty bread

Soup of the day 12.9

Antipasto 21.9

A selection of Italian smallgoods, cheese, stuffed eggplant & giardiniera

Arancini Ball (V) 14.9

Risotto with spinach & mozzarella cheese

Calamari Fritti 24.9/30.9

Served with chips, garden salad & a home made tartare sauce

BRUSCHETTE

A. Bruschetta Al Pomodoro 15/18

Pizza base, fresh tomato, extra virgin olive oil, basil, spanish onion, pesto & feta cheese

B. Bruschetta Al Salmone 16/18.5

Pizza base, salmon, parsley & extra virgin olive oil

C. Bruschetta Mediterranean 16/18

Pizza base, artichokes, feta, rocket, capsicum & a drizzle of olive oil

FOCACCE

Focaccia Herb 12/14

With herbs, extra virgin olive oil sea salt & herbs

Focaccia Garlic 13/16

With garlic & cheese

Focaccia Bianca 13/16

With mozzarella, Virginia ham & pesto

CALZONE (ONE SIZE)

Calzone Vegetarian 20

Tomato, cheese, olives & vegetables of the day

Calzone Calabrese 21

Tomato, cheese, sausage, spinach, capsicum, chilli & garlic

Calzone Al Salmone 23

Tomato, cheese, smoked salmon, mascarpone, spring onion & spinach

Calzone Di Mare 23

Tomato, cheese, melody of mixed seafood & garlic

DON'T FORGET TO CHECK OUR SPECIALS BOARD!
PLEASE ASK OUR STAFF FOR ANY DIETARY REQUIREMENTS.

PIZZA

1. Vita Supreme 19.5/23.5

Tomato, mozzarella, hot salami, Virginia ham, mushrooms, olives, grilled capsicum, onion & prawns

2. Australiana 19/21.5

Tomato, mozzarella, bacon, Virginia ham & eggs

3. Lygon Organica (Veg) 18.5/20.5

Tomato, mozzarella, semi dried tomatoes & vegetables of the day

4. Margherita (Veg) 17/19.5

Tomato, mozzarella, oregano, parsley & basil

5. Napoletana 18/20

Tomato, mozzarella, olives, anchovies & parsley

6. Hawaii 18.5/20

tomato, mozzarella, Virginia ham & pineapple

7. Quattro Stagioni 19.5/21.5

Tomato, mozzarella, Virginia ham, olives, mushrooms & artichokes

8. Capricciosa 20/22

Tomato, mozzarella, olives, Virginia ham & mushrooms

9. Frutti Di Mare 20/22

Tomato, mozzarella, mixed seafood, touch of garlic & cracked pepper

10. Carlos' Choice 23/25

Pesto base, king prawns, cherry tomato, caramelized onions, bocconcini, rocket, a touch of chilli & a drizzle of extra virgin olive oil

11. Diavola 19.5/22

Tomato, mozzarella, chilli & hot salami

12. Salsiccia 19/21

Pesto base, mozzarella, pork & fennel sausage, red onion, rosemary potato & rocket

13. Calabrese 20/22.5

Tomato, mozzarella, chilli, capsicum, sausage, hot salami, onion & mushroom

14. Parmigiana (Veg) 20/22.5

Tomato, mozzarella, basil, ricotta, grilled eggplant, cherry tomato, parmesan cheese & pesto

15. Mona Lisa (Veg) 19.5/22.5

Tomato, mozzarella, roasted pumpkin, Spanish onion, goats cheese, rocket & pesto

16. Bellagio 22/24

Tomato, mozzarella, bocconcini cheese, king prawns, rocket & pesto

17. Carciofi 20/22.5

Tomato, mozzarella, olives, artichoke pieces, spinach & Virginia ham

18. Patatara (Veg) 19/21

Tomato, mozzarella, olives, spinach, potatoes & pesto

19. Vibo Valentia 19.5/21.5

Tomato, mozzarella, chicken, capsicum, chilli, olives, mushrooms, garlic & basil

20. Quattro Formaggi (Veg) 19.50/21.5

Four cheeses - gorgonzola, ricotta, parmesan & mozzarella

21. Passion 20.5/23

Tomato, mozzarella, eggplant, mushrooms, olives, chilli, prosciutto crudo, rocket & parmesan

22. Rocket 20/22.5

Tomato, mozzarella, prosciutto crudo, rocket & parmesan

23. Bellissima (Veg) 20/22.5

Tomato, mozzarella, pesto, potatoes, eggplant, capsicum, feta & rocket

24. Piscopio 20/22.5

Tomato, mozzarella, pesto, chicken, avocado & semi-dried tomatoes

25. Vulcano 21/23

Two layers of pizza base with tomato, mozzarella, chilli, olives, anchovies, prosciutto crudo, fresh tomato & salami. Explosive!

26. San Daniele 20/22.5

Tomato, mozzarella, prosciutto crudo, fresh basil & goats cheese

27. BBQ Grilled 20/22.5

Tomato, mozzarella, continental sausage, bacon, chicken, spring onion & BBQ sauce

28. Tandoori 20/22

Tomato, mozzarella, spinach & marinated chicken

29. Amore 20/22.5

Tomato, mozzarella, prosciutto crudo, porcini mushrooms, stuffed green olives & pesto

30. Peri Peri 20/22.5

Tomato, mozzarella, peri peri chicken, shallots, roasted capsicum, caramelized onion & bocconcini

31. Valentino 20.5/23

Tomato, mozzarella, prosciutto crudo, pesto, sundried tomatoes & roasted potato

32. Lago Di Garda 21/23.5

Tomato, mozzarella, smoked salmon, Spanish onion, capers, rocket, mascarpone cheese & pesto

33. Porcini 20.5/22.5

Bianca, mozzarella, porcini mushrooms, asparagus, tallegio, parmesan & truffle oil

TRADITIONAL PASTA

YOUR CHOICE OF PASTA & SAUCE

TYPE OF PASTA

Spaghetti, Fettuccine, Penne,
Pappardelle, Tortellini
Gnocchi **+5**

Bolognese 17.5/19.5

A rich tomato sauce with lean ground beef & herbs

Napoli 16.5/18.5

Traditional rich tomato sauce with herbs

Carbonara 19.5/21.5

A rich cream & egg sauce combined with spring
onion, lean bacon & pepper

Pesto 19.5/22.5

Homemade pesto sauce, basil, pine nuts, garlic & a
touch of cream

Mediterranean 19.5/21.5

Garlic, mushrooms, grilled eggplant, zucchini &
roasted peppers combined with a pink sauce

Add bacon **+3**

Add chicken **+3**

Aglio e Olio 18.5/20.5

Extra virgin olive oil, garlic, parmesan, pesto & parsley

Quattro Formaggi 19.5/21.5

Made with four Italian cheeses

Alla Matriciana 19.5/22.5

Homemade Napoli sauce with bacon, onion, chilli,
traditional rich tomato sauce, with herbs

Pollo 18/20

Mushrooms, chicken, spring onions, garlic, white wine
& cream

Sinfonia di Mare 27.5/31.9

Symphony of fresh seafood, white wine, garlic & a
touch of Napoli sauce

Pescatora 27.5/31.9

Symphony of fresh seafood, white wine,
garlic & a touch of cream sauce

Greek Salad 18

Tomato, lettuce, cucumber, onions, feta, black olives
& oregano

Caprese Salad 18.5

Bocconcini, tomatoes, basil & pesto

Rocket Salad 18.9

With shaved parmesan cheese, pear, sundried
tomato & walnuts

Warm Chicken Salad 21.5

Mixed lettuce with tomato, cucumber, onion, olives,
avocado & Italian dressing

SPECIALITY PASTA

YOUR CHOICE OF PASTA & SAUCE

Pasta Mista 41.9

+ seafood **8**
Choice of 3 pastas

Spaghetti Puttanesca 22.9

Cherry tomatoes, black olives, red onion,
anchovies, capers & garlic in a Napoli sauce

Pappardelle Al Salmone Affumicato 22.5

Smoked salmon, mushrooms, spring onion,
parsley, light cream & butter sauce

Gnocchi Piscopio 25.5

Homemade potato dumplings with Napoli sauce,
pine nuts, a touch of pesto, chilli & parmesan

Lasagna 22.5

Fresh lasagna pasta with Bolognese & Béchamel
sauce, served with a salad

Penne Calabrese 22

Sausage, salami, onion, capsicum & olives
in a Napoli sauce

Spaghetti Porcini 22.5

Porcini mushrooms & sausage in a light cream
sauce, topped with shaved parmesan

RISOTTO

Risotto Con Pollo e Funghi 22.9

Arborio rice with chicken, mushroom, spinach & pesto
in a cream sauce

Primavera 22.9

Spring vegetables with bacon, chicken, pesto & semi-
dried tomatoes in a Napoli sauce

Pumpkin 22.9

Pumpkin, semi dried tomato, pinenuts, spinach, pesto
& fetta in a cream sauce

Seafood 31.9

With white wine, garlic & a touch of Napoli sauce

SALADS

Prawn & Avocado Salad 28.5

Prawns served with avocado, mixed salad & a
lemon vinaigrette dressing

Calamari Salad 26

Salt & pepper calamari served with rocket, cherry
tomatoes, Spanish onion & feta cheese

Caesar Salad 21

Cos lettuce with croutons, fried bacon, hard boiled
egg, anchovies & shaved parmesan cheese

Add chicken **+4**

CHICKEN

Chicken Schnitzel 23.9

Crumbed or grilled chicken breast served with chips & salad

Chicken Parmigiana 24.9

Ham, cheese & Napoli sauce served with chips & salad

Chicken cream & mushroom 28.9

Crumbed or grilled chicken breast with cream & mushroom sauce served with chips & salad

Chicken Avocado 29.9

Crumbed or grilled chicken breast with cream, white wine & avocado served with chips & salad

Chicken Camembert 29.9

Chicken with melted camembert cheese in a cream sauce with black peppercorns

VEAL

Veal Schnitzel 29.9

Crumbed veal served with chips & salad

Veal Scaloppine 31.9

Veal in a mushroom sauce served with chips & salad

Veal Medallions 34.9

Baby veal, cream, white wine, garlic & King prawns, in a light curry sauce served with chips & salad

STEAK

Grass Fed Eye Fillet Steak 300gm 38

Served with your choice of vegetables & wedges or chips & salad

Your choice of Pepper, Mushroom, Kilpatrick or Dianne sauce +4

BURGERS

Chicken Burger 20.9

Double stacked crispy chicken marinated in 11 spices, with jalapeno spiced slaw and a smokey sauce served on a brioche bun with fries

Beef Burger 20.9

Double wagyu beef patty, double aged cheddar cheese, house made cucumber pickle, fresh sliced tomato, green coral lettuce, caramelized Spanish onion & spiced aioli served on a brioche bun with fries

SEAFOOD

Fish of the Day 31.9

Served with chips & salad

(Ask wait staff or check specials board)

Oysters 3 each (minimum order 3)

Fresh Oysters

1/2 Dozen 16.5

1 Dozen 24

Oysters Kilpatrick with crispy bacon

1/2 Dozen 19.5

1 Dozen 29.5

Oysters Matriciana with bacon, spring onion, tomato, chilli & topped with cheese

1/2 Dozen 16.5

1 Dozen 25.5

Spaghetti Ai Gamberi 34

Tiger prawns, cherry tomatoes, Spanish onion in olive oil and pesto with a touch of garlic & parmesan cheese

Seafood Platter (2 people) 90

Crab, chilli prawns, calamari, fish, scallops, mussels, crumbed prawns, served with chips & salad
add oysters +3 each

Crumbed Prawns 36

Tiger prawns crumbed & served with chips, salad & homemade tartare sauce

Garlic Prawns 34

Served on a bed of rice with vegetables

Chilli Prawns 34

Served on a bed of rice with vegetables

Prawn & Scallop Platter (chef's choice) 36

Cooked with vegetables & a touch of garlic in a creamy sauce served on a bed of rice

DESSERT

Sfilatino 19.9

THE FAMOUS CHOCOLATE PIZZA

Rolled pastry filled with Nutella baked in a woodfired oven, cut into bite-size pieces, smothered with more chocolate & finished with a dusting of cocoa powder. (Feeds up to 4 people)

TO DIE FOR!!

Add ice cream **+3**

Add banana **+2**

Add marshmallow **+2**

Add M&M's **+2**

Tiramisu 14.5

Layers of savoiardi biscuits soaked in espresso coffee with layers of mascarpone cheese topped with shaved chocolate (homemade).

Chocolate Mousse 14.5

Rich Swiss chocolate splashed with a hint of Baileys Irish cream (homemade).

Sticky Date Pudding 15.5

Indulge yourself with this steamy hot pudding served with homemade vanilla ice-cream.

Vanilla Ice-Cream 11.9

Served with fresh strawberries.

Cassata 11.9

Real Cassata alla Siciliana; Dutch chocolate & vanilla Gelato Classico, fresh whipped cream enriched with glace´ fruit, roasted almonds & a heart of liqueur soaked sponge.

Tartufo 11.9

'Tartufo' is Italian for a rare, gourmet-prized truffle - Tartano's Tartufo is a truffle-shaped combination of Dutch chocolate Gelato Classico, roasted almonds, glace fruits & special liqueur, covered in Swiss chocolate & topped with a maraschino cherry.

Gianduiotto 11.9

Like the name, this gelato is more than a mouthful with a center of hazelnut Gelato Classico, followed by a layer of Dutch chocolate Gelato Classico & covered with Swiss chocolate & almonds.

CAN'T DECIDE??

Tasting plate, 3 Italian desserts 29.9

Includes Cassata, Tartufo & Gianduiotto.

CHECK OUR SPECIALS BOARD FOR MORE DESSERTS!

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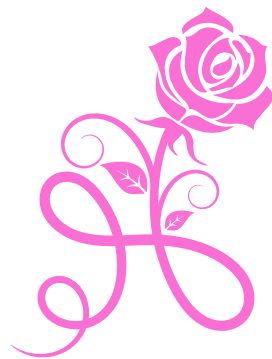
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ABOUT US:

We are passionate about our food and customer service. Over 20 years, we have created a space for our customers to enjoy quality food in a fun loving atmosphere. Look out for the owner Karlos, he has a few tricks up his sleeve, and will be sure to have you in fits of laughter! We look forward to serving you!



123 LYGON ST, CARLTON 3053