

MERCADANTE
WOODFIRED PIZZERIA

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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

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MENU



MERCADANTE WOODFIRED PIZZERIA	ENTRÉES & APPETIZERS	MERCADANTE WOODFIRED PIZZERIA	PIZZA 2 SIZES 11" & 13"
STARTER	BRUSCHETTE		PIZZA
		All pizzas on a tomato and mozzarella base unless stated	
Garlic Bread 12	Bruschette Pomodoro 20/22 Pizza base, Fresh tomato, basil, onion, pesto & feta	1. Vita Supreme 23.5/26.5 Hot salami, ham, mushrooms, olives, grilled capsicum, onion & prawns	18. Patatara (Veg) 23.9/26.9 Spinach, potatoes, olives & pesto
Chips 12.5		2. Australiana 22.5/24.5 Bacon, ham & egg	19. Vibo Valentia 23.9/26.9 Chicken, mushrooms, capsicum, chilli, olives, garlic & basil
Sweet potato chips 14	Bruschette Al Salmone 22.9/24.9 Pizza base, Smoked salmon & parsley	3. Lygon Organica (Veg) 22.5/24.5 Semi-dried tomatoes & seasonal vegetables	20. Quattro Formaggi 23.9/26.9 Gorgonzola, ricotta, parmesan & mozzarella
Wedges 14 with sour cream& sweet chilli	Bruschette Mediterranean 19/22 Pizza base, Artichokes, feta, rocket, capsicum	4. Margherita 20/22.50 Tomato, mozzarella, oregano, parsley & basil	21. Passion 23.9/26.9 Eggplant, mushrooms, olives, chilli, rocket prosciutto crudo & parmesan
Bowl of veggies 14.9		5. Napoletana 21/23 Olives, anchovies & parsley	22. Rocket 23.9/26.9 Prosciutto crudo, rocket & parmesan
Soup of the day 16.9		6. Hawaii 22/24 Ham & pineapple	23. Bellissima (Veg) 23.9/26.9 Eggplant, capsicum, feta, potatoes, rocket & pesto
Trio of dips 22 Eggplant, hummus & spicy capsicum with focaccia	Focaccia Herb 15/18 Fresh and dried herbs, olive oil & sea salt	7. Quattro Stagioni 22.50/24.50 Ham, olives, mushrooms & artichokes	24. Piscopio 23.9/26.9 Chicken, avocado, semi-dried tomatoes, pesto, basil & parmesan
Hot olives 18 Pan fried olives with focaccia	Focaccia Garlic 16/19 Garlic and cheese	8. Capricciosa 23/25 Ham, olives & mushrooms	25. Vulcano 25.5/28.5 Double base with tomato, mozzarella, chilli, olives, anchovies, prosciutto crudo & salami
Salsiccia 22.9 Pan fried chorizo sausage & spanish onion with focaccia	Focaccia Bianca 16/19 Ham, mozzarella & pesto	9. Frutti Di Mare 25.50/27.50 Mixed seafood, garlic & pepper	26. San Daniele 23.9/26.9 Prosciutto crudo, basil & goats cheese
Tasting Plate 28.9 Calamari, salsiccia, stuffed olives & arancini served with crusty bread		10. Carlos' Choice 27/29 Pesto base, king prawns, cherry tomatoes, rocket, caramelized onions, bocconcini, & chilli	27. BBQ 23.9/26.9 Sausage, bacon, chicken, spring onions & BBQ sauce
Antipasto 24.9 Italian smallgoods, cheese, stuffed eggplant & giardiniera	CALZONE	11. Diavola 22/25 Tomato, mozzarella, chilli & hot salami	28. Tandoori 23.9/26.9 Marinated chicken, spinach & red onion
Arancini ball (v) 18.9 Risotto balls with spinach & mozzarella	Vegetarian 23 Tomato, cheese, olives & vegetables	12. Salsiccia 22/25 Pesto base, rosemary, potato, mozzarella, pork & fennel sausage, red onion, rocket & Parmesan	29. Amore 23.9/26.9 Prosciutto crudo, porcini mushrooms, green olives, pesto, basil & parmesan
Calamari Fritti Entrée 28.9/ Main 34.9 With chips, salad & homemade tartare sauce	Calabrese 24 Tomato, cheese, sausage, salami, spinach, capsicum, chilli & garlic	13. Calabrese 22.5/25.5 Sausage, hot salami, chilli, capsicum, onion & mushroom	30. Peri Peri 23.9/26.9 Peri peri chicken, roasted capsicum, caramelized onion, bocconcini & spring onion
	Di Mare 28 Tomato, cheese, seafood medley & garlic	14. Parmigiana (Veg) 22.5/24.5 Grilled eggplant, cherry tomato, basil, ricotta, Parmesan & pesto	31. Valentino 23.9/26.9 Prosciutto crudo, pesto, sundried tomatoes, potato, basil & parmesan
	Salmone 27 Tomato, cheese, smoked salmon, spring onion, spinach & mascarpone	15. Mona Lisa (Veg) 22.5/24.5 Roasted pumpkin, onion, goats cheese, rocket & pesto	32. Lago Di Garda 24.9/26.9 Smoked salmon, onion, capers, rocket, mascarpone & pesto
	Mercadante 24 Sausage, salami, mozzarella, onion, capsicum, feta & pesto	16. Bellagio 26.5/29.5 King prawns, rocket, bocconcini & pesto	33. Porcini 23.9/26.9 Bianca base, mozzarella, porcini mushrooms, asparagus, talegio, Parmesan & truffle oil
	Prosciutto 24 Prosciutto crudo, mushrooms, mozzarella & tomato	17. Carciofi 23.9/26.9 Ham, olives, spinach, artichokes, basil & pesto	
			Gluten free +\$3 Vegan Cheese +\$3

MERCADANTE WOODFIRED PIZZERIA			PASTA & RISOTTO			MERCADANTE WOODFIRED PIZZERIA			WINE		
TRADITIONAL PASTA			SPECIALTY PASTA			HOUSE WINE			RED WINE		
Your choice of Spaghetti, Fettucini, Penne Pappardelle or Tortellini Gnocchi + 6 Gluten Free +3			Spaghetti Puttanesca 25.9 Cherry tomatoes, black olives, anchovies & capers			Red or White Glass 8.5 1/2 Litre carafe 18 1 Litre carafe 27			Alexander Hill Cabernet Sauvignon 10.5 33 Southeast Australia A mature, deep brick-red colour with aromas of green vine leaves, tea, cedar-wood and cassis.		
Bolognese 21/23 Rich tomato sauce with beef Napoli 20.5/22.5 Rich tomato sauce with herbs Carbonara 23.5/25.5 Cream & egg with spring onion, bacon and pepper Pesto 21.9/24.9 Basil, pine nuts, garlic & cream Mediterranean (V) 23.5/25.5 Mushrooms, eggplant, zucchini, onion & roasted peppers with pink sauce Add bacon +4 Add chicken +4 Aglio e Olio 22/24 Extra virgin olive oil, garlic, parmesan, pesto & parsley Quattro Formaggi 23.9/25.9 Four Italian cheeses Alla Matriciana 22.9/25.9 Napoli sauce with bacon, onion & chilli Pollo 22.9/25.9 Chicken, mushrooms, white wine & cream Sinfonia di Mare 35.9/39.9 Fresh seafood, white wine, garlic& Napoli Pescatora 35.9/39.9 Fresh seafood, white wine, garlic & a touch of cream			Pappardelle Al Salmone Affumicato 27.9 Smoked salmon, mushrooms, spring onion & parsley in a light cream sauce			SPARKLINGWINE G B Taylor Ferguson Prosecco 200 ml 10 King Valley Pierre De Ville Brut 33 France A light Sparkling white wine			Nugan Estate Cabernet Merlot 10.5 33 Riverina, NSW Abundant in ripe berry fruit and allspice, infused with herbs and dark chocolate.		
			Gnocchi Piscopio 27.9 Napoli sauce, pine nuts, pesto & chilli			WHITE WINE G B Alexander Hill Chardonnay 9.5 32 South East Australia Pale straw-yellow colour and nose of peach, and Necterine Aroma.			Scarpantoni School Block 11 41 McLaren Vale, SA A classic soft rich blend of Shiraz, Cabernet and Merlot.		
			Lasagna 26.5 Traditional Bolognese lasagne served with salad			Alexander Hill Moscato 10 33 Southeast Australia Pale straw-yellow colour and nose of peach, apple, pear and honeydew melon			Seven hill Inigo Shiraz 10 35 Clare Valley, SA Aromas of red currants, sarsaparilla, dark chocolate, and sweet spice		
			Penne Calabrese 26.5 Sausage, salami, capsicum & olives in Napoli sauce						Fantini Sangiovese 10 35 Abruzzo, Italy Garnet red. Intense and persistent, fruity (strawberry and black cherry) with a winy note and wood flavour.		
			Spaghetti Porcini 26.9 Porcini mushrooms & sausage in a light cream sauce			Cookathama Sauvignon Semillon 11 42 Riverina NSW Bright & vibrant with snow pea & lemongrass aromas leading to tropical fruit on the palate and a zesty, lime-filled finish. Vegan			Pasqua Montepulciano 10.5 35 Veneto, Italy A full-bodied red with marked yet gentle tannins.		
			RISOTTO			Nugan Estate Pinot Grigio 11 42 King Valley A delicate wite with lifted aromas of nashi pear and honeysuckle. Vegan			Stefani Vigna Pinot Noir 12 46 Yarra Valley, VIC Light red in colour with hints of cherries, Christmas cake and raspberries.		
			Risotto Con Polloe Funghi 25.9 chicken, mushroom and spinach with pesto and cream			Mansion House Bay Sauvignon Blanc 11 43 Marlborough, N.Z Mid straw with lemon tones. Vibrant currant-leaf and gooseberry aromas, with freshly cut herb.			Pasqua Desire Lush & Zin Primitivo 10.5 41 Puglia, Italy Deep red in color; a warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee, and cocoa.		
			Primavera Risotto 25.5 Spring vegetables with bacon, chicken, pesto, semi-dried tomatoes & Napoli			ROSÉ WINE G B Pasqua Rosato 10 33 Puglia, Italy This is a delicate cherry-pink wine that also has fresh aromas of sweet and sour cherries.			Don Camillo Amabile Rosso 10 36 SE Australia A lightly carbonated red wine with a mellow and fruity character. The light sparkle and fine balance of acid and sweetness makes this a suitable wine for any occasio		
PASTA MISTA Your choice of 3 traditional pastas 42.9 Add seafood +9			Pumpkin Risotto 25.9 With semi-dried tomatoes, pine nuts, spinach, pesto & feta								
			Seafood Risotto 35.9 With white wine, garlic & a touch of Napoli								

MEATS & SEAFOOD

SEAFOOD

Fish of the day	34.9
Served with chips & salad	
Natural Oysters	
Each (min3)	4.5
½ Dozen/Dozen	18.5/28
Oysters Kilpatrick	
With crispy bacon	
½ Dozen/Dozen	21.9/31.9
Oysters All Matriciana	
With bacon, spring onion, tomato, chilli & cheese	
½ Dozen/Dozen	21.9/31.9

VEAL

served with chips & salad

Veal Schnitzel	34.95
Crumbed or grilled	
Veal Parmigiana	35.95
With ham, cheese & Napoli sauce	
Veal cream & Mushroom	35.95
With creamy mushroom sauce	
Veal Avocado	35.95
with cream, white wine & avocado	
Veal Scaloppine	39.95
Veal with creamy sauce	
Veal Medallions	39.95
Tender veal with cream, white wine, garlic and king prawns in a light curry sauce	

Seafood Platter (2 people)	
Crab, chilli mussels, calamari, fish, scallops, crumbed prawns, served with chips & salad	
add oysters (each)	+4.5
Crumbed Prawns	38
Tiger prawns crumbed & served with chips, salad & homemade tartare sauce	
Garlic Prawns	39
Served on a bed of rice with vegetables	
Chilli Prawns	39
Served on a bed of rice with vegetables	
Prawn & Scallop Platter	40.9
Cooked with vegetables & a touch of garlic in a creamy sauce, served on a bed of rice	

Vienna coffee	7
Long black topped with whipped cream	
Cafe Affogato	8.5
2 scoops of ice cream& a short black poured over the top	
Cafe Corretto	12
Short black with a splash of sambuca	
Irish Coffee	12
Irish whiskey, sweetened long black & cream float	

BURGERS

Fried chicken burger	23.9
Double stacked chicken in 11 spices, with jalapeno spiced slaw and smokey sauce, served on a brioche bun with fries	
Wagyu beef burger	23.9
Double stacked with aged cheddar, house made cucumber pickle, tomato, lettuce, caramelized onion & spiced aioli, served on a brioche bun with fries	

STEAK

Grass-fed eye fillet steak 300g	45
Served with vegetable and wedges or chips & salad	
Sauce: Pepper, Mushroom, Kilpatric or Dianne	+5

Mercadante Woodfired Pizzeria	SALAD & DESSERT	Mercadante Woodfired Pizzeria	DRINKS
SALAD	DESSERT	AUSTRALIAN BEER	COCKTAILS
Greek Salad 21.9 Tomato, lettuce, cucumber, onion, feta, black olives & oregano Garden Salad 19.5 Mixed lettuce, tomato, cucumber, olives & Spanish onion Caprese Salad 22.5 Bocconcini, tomato, basil & pesto Rocket Salad 20.5 Fresh rocket with parmesan cheese, pear, sundried tomato & walnuts Warm Chicken Salad 26 Mixed lettuce with tomato, cucumber, onion, olives & avocado Prawn Salad 32.5 Grilled prawns with avocado, lettuce & lemon Calamari Salad 32 Salt & pepper calamari with rocket, cherry tomatoes & feta Caesar Salad 24 Cos with croutons, bacon, hardboiled egg, anchovies & parmesan cheese Add chicken +6	Sfilatino - Chocolate Pizza 21.9 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. Great for sharing Add ice cream +3 Add banana +3 Add marshmallow +3 Add M&M's +3 Tiramisu 16.5 Chocolate Mousse 16.5 Sticky Date Pudding 16.5 Served with homemade vanilla ice-cream. Vanilla Ice Cream 12.9 Creme Brûlée 16.9 GELATO Cassata alla Siciliana 13.9 Dutch chocolate & vanilla gelato classico, whipped cream enriched with glacé fruit and roasted almonds, and a heart of liqueur-soaked sponge cake Tartufo 12.9 A truffle-shaped combination of Dutch chocolate Gelato Classico, roasted almonds, glacé fruits &special liqueur, covered in Swiss chocolate & topped with a maraschino cherry Gianduiotto 13.9 A center of hazelnut gelato, covered in layers of Dutch chocolate gelato classico then Swiss chocolate & almonds Can't Decide? 31.9 Tasting Plate Three Italian desserts: Cassata, Tartufo & Gianduiotto	Coopers Pale Ale 9.5 Great Northern 9.5 Victoria Bitter 9.5 Carlton Draught 9.5 Crown Lager 9.5 James Boags 9.5 Cascade Light 9.5 Pure Blonde 9.5 James Squire Pale Ale 9.5 Furphy's Beer 10 Melbourne Bitter 9.5 Fat Yak Pale Ale 9.5 IMPORTED BEER Corona, Mexico 10 Peroni Nastro Azzurro, Italy 10 Stella Artois, Belgium 10 Heineken, Holland 10 Asahi, Japan 10 CIDER Somersby Apple or Pear 10 SPIRITS Basic Spirits 10 Johnnie Walker Red, Vodka, Gin, Jim Beam Premium 14 Johnnie Walker Black, Makers Mark, Chivas Regal Top Shelf 16 Grey Goose Vodka, Dimple Scotch, Whisky aged 15 years, Four Pillars Gin	Limoncello Spritz 17 Prosecco, Limoncello, Soda & a dash of lemon Mojito 17 Fresh mint, lime, white rum & soda Aperol Spritz 17 Aperol, Prosecco & sparkling water Mimosa 16 Prosecco & freshly squeezed orange juice Espresso Martini 17 Shot of espresso coffee, coffee liqueur, & vodka Toblerone 17 Frangelico, Kahlua, Baileys, cream and milk Pimms 17 Pimms, lemonade. fresh strawberries cucumber & mint Fruit Tingle 17 Vodka, Blue Curacao, lemonade & a dash of raspberry Midori Spice 17 Midori, Malibu, pineapple juice & whipped cream
KIDS MENU			A SELECTION OF PORT, COGNAC, BRANDY & LIQUEURS AVAILABLE AT THE BAR
Margherita Pizza 17 Chicken schnitzel & chips 17 Spaghetti Bolognese 16 Fish & chips 17 Drinks 6 Apple juice, orange juice, Coke, Fanta, lemonade Dessert 9 Vanilla ice cream with chocolate, strawberry or caramel topping + sprinkles			