

MERCANTE

BRUNCH MENU

Saturday & Sunday I2.00PM -5.00 PM

2 courses £29, 3 courses 35

ANTIPASTI

Crostone di Stracciatella

Stracciatella cheese, extra virgin olive oil, cherry tomatoes & basil on sourdough bread

Aubergine Parmigiana

With aged Parmesan

White Asparagus Poached eggs Gremolata, Bolzano Sauce

To Share

Mercante Charcuterie Board'

Italian Bread, cured meats, olives & Cheese £8 of supplement



MAIN COURSES

Wild garlic risotto

With Lemon & aged Parmesan

Roast Pork Belly

Creamed olive oil & Seasonal Vegetable

Monkfish

With Caponata & Lemon



DOLCI

Tiramisu

Basil Scented Pannacotta

Strawberries & Yoghurt Crumble

Selection of Gelato

Selection of homemade Ice cream

Add half Bottle of Baco da Seta Prosecco

£15 per person