

# 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

**Fruilicious**

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 Lambruso 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.

**CANT DECIDE??**

**Tasting plate, 3 Italian desserts 29.9**

Includes Cassata, Tartufo & Gianduiotto.

**CHECK OUR SPECIALS BOARD FOR MORE DESSERTS!**

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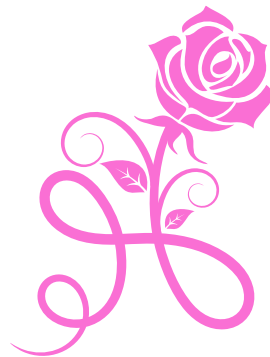
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**  [@mercadante\\_pizzeria](https://www.instagram.com/mercadante_pizzeria)**

### **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**