

AL MERCATO

Bistrot

STREET FOOD TO SHARE

CHICKEN YAKITORI 1, 3, 4, 6, 7, 11	24
chicken skewer marinated in yogurt, lacquered in teriyaki sauce, grilled with spring onion, sesame seeds garnish, and served with homemade roast chicken mayo	
BBQ SURF'N TURF BAO 1, 2, 4, 6, 7, 10, 12	18
grilled bao* stuffed with pulled pork, tempura shrimp*, caramelised onion, and homemade BBQ sauce	
OZAKI WAGYU GYOZA 1, 4, 6, 11, 14 ADD Truffle 2€ per g	28
grilled Ozaki Wagyu gyoza* garnished with teriyaki sauce and sesame seeds	
FRIED FISH & VEGETABLES TEMPURA 1, 2, 3, 4, 6, 12	34
tempura calamari*, shrimps*, octopus* and zucchini, served with tartar sauce	
KATSU SANDO 1, 3, 4, 7, 10, 12	28
japanese-style tramezzini with panko-breaded beef*, cheddar, cabbage, homemade BBQ sauce, served with crème fraîche and chives	
GRILLED TACOS 2, 7, 12	26
2 roasted and grilled corn tortillas with beans and chipotle cream, cheddar and jalapeño sauce, pico de gallo, crème fraîche and avocado. Stuffing: grilled shrimps* and lime; grilled chicken and tomatillo	
NACHOS AL MERCATO 1, 3, 4, 6, 7, 10, 12	26
nachos*, chili meat*, cheddar and jalapeño sauce, beans and chipotle cream, guacamole, crème fraîche and Al Mercato house sauce	
AL MERCATO BURGERS TASTING 1, 3, 4, 6, 7, 10, 12	36
3 mini burgers: original dry aged burger, truffle tartare burger and cheese bacon avocado burger	

PADELLINO-STYLE PIZZA

BUFFALO MOZZARELLA PDO AND BASIL 1, 7	24
tomato, buffalo mozzarella PDO and basil	
PATA NEGRA AND TRUFFLE 1, 7	38
buffalo mozzarella PDO, 100% Bellota Patanegra and truffle	
BUFFALO MOZZARELLA PDO, AVOCADO AND SHRIMPS 1, 2, 7	29
buffalo mozzarella PDO, guacamole and shrimps*	
ZUCCHINI, BURRATA STRACCIATELLA AND ANCHOVIES 1, 4, 7	28
zucchini julienne, burrata stracciatella and anchovies	

RAW BAR

PATA NEGRA 100% BELLOTA 1	38
jamón ibérico 100% Bellota accompanied by pan con tomate	
WAGYU BRESAOLA ADD "Iran Darya Imperial" Caviar* 15€ per 3g	38
Wagyu bresaola beef meat with finger lime fruit	
TRADITIONAL-STYLE BEEF TARTARE 4, 8, 12 ADD Truffle 2€ per g	28
finely knife-chopped mature beef served with rocket salad, capers, caramelized onions, Piedmont PGI hazelnuts, anchovy and parsley sauce, finished with a drizzle of lemon-infused oil (Coppini Arte Olearia)	
AL MERCATO GAZPACHO 1, 4, 7	28
gazpacho with peaches, roasted octopus*, "Carasau" bread chips, burrata emulsion, and ginger-infused oil (Coppini Arte Olearia)	

CONSUMER INFORMATION

ai sensi del Reg. UE 1169/2011 e del D.Lgs. 231/2017

Dear Guests,
the service Staff is available to provide you with any information regarding the nature and origin of the raw materials used and how the courses on the menu are prepared.

We invite you to inform the Service Manager about the need to consume food free of certain allergenic substances before ordering, which are highlighted in each course on the menu in the available folder.

During preparation in the kitchen, however, accidental contamination cannot be ruled out, so meals may contain traces of the following substances or products that cause allergies or intolerances, according to EU Reg. 1169/11 Annex II.

- 1 Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their strains hybridized and derived products
- 2 Crustaceans and crustacean products
- 3 Eggs and egg products
- 4 Fish and fish products
- 5 Peanuts and peanut products
- 6 Soybeans and soybean products
- 7 Milk and milk products (including lactose)
- 8 Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts and their products
- 9 Celery and celery products
- 10 Mustard and mustard products
- 11 Sesame seeds and products made from seeds sesame seeds
- 12 Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/liter
- 13 Lupins and products made from lupins
- 14 Clam and products made from clam

Courses on the menu marked with (*) are prepared with raw materials frozen or deep-frozen at origin by the manufacturer or prepared with fresh raw materials treated with blast chiller to ensure their quality and safety, as described in the HACCP Plan procedures under EC Reg. 852/04.

Fishery products served raw or practically raw are treated with blast chiller to ensure their food safety, as described in the HACCP Plan procedures according to Reg. UE 853/04.

SIGNATURE COCKTAILS

SARDINIAN NEGRONI Sardinian gin, Campari, red myrtle, Cinzano 1757	20
ROSEMARY BREEZE “À La Madame” gin by Il Professore, “Thomas Henry” pink grapefruit soda, and rosemary syrup	20
MEDITERRANEO MULE Vodka, prickly pear liqueur, lime, ginger beer, Italicus, and lavender essence	20
PARIS MEETS PORTO CERVO “Bulldog” gin, violet syrup, lemon juice, and rosé Champagne	20
REMAKE SCOFFLAW Bourbon whiskey, dry Vermouth, lemon juice, and peppered sugar	20
PORTO GARDEN “Bulldog” gin, lemon juice, basil sugar, egg white, and fresh basil	20
HAZELNUT ESPRESSO MARTINI Vodka, Frangelico, coffee, and sugar	20
JUNGLE BIRD “Appleton” Jamaican rum, Campari bitter, sugar syrup, fresh pineapple juice, and squeezed lime	20
MACCHIA MEDITERRANEA “Bulldog” gin, lemon juice, Hierbas liqueur, honey flavored with rosemary, and soda water	20
FRAGRANCE OF SMOKE Mezcal, red Vermouth, Campari, and Cynar-ancho	20
UMAMI SOUR Nikka whisky from the barrel, miso, lemon juice, and sugar syrup	20
MITO 20.7 Campari bitter and Vermouth “Del Professore”	20

CLASSIC COCKTAILS

CAMPARI SHAKERATO	18
NEGRONI Campari, Vermouth, and ‘Bulldog’ gin	18
NEGRONI SBAGLIATO Campari, Vermouth, and Prosecco	18
AMERICANO Campari, Vermouth, and soda	18
OLD FASHIONED Bourbon whiskey, Angostura bitter, soda, and sugar	18
OLD CUBAN Rum, lime, sugar, Angostura, and Prosecco	18
PALOMA ESPOLÒN Tequila, lime, and agave syrup	18

SPRITZ SELECTION

APEROL SPRITZ Prosecco, Aperol, and soda	16
CAMPARI SPRITZ Prosecco, Campari, and soda	16
SARTI SPRITZ Prosecco, Sarti, and soda	16
MONDORO HUGO SPRITZ Prosecco, Mondoro, and soda	16

MOCKTAIL

NO GIN-GINTO Alcohol-free gin and tonic	15
LA DOLCE VITA Pineapple, lime, and lemon juice with passion fruit syrup and “Thomas Henry” ginger ale	15
PORTO SUNSET Pineapple juice, coconut syrup, grenadine, and “Thomas Henry” pink grapefruit soda	15
TEEN SPRITZ Bitter notes and lemon tonic	15

GIN SELECTION

ORDINARY GIN TONIC “Bulldog” gin and tonic	18
PREMIUM GIN J. Rose, “À La Madame” Del Professore, Plymouth, Tanqueray 10, Bombay Sapphire The Botanist, Hendrick’s Grand Cabaret, Mare, Kinobi Kioto, Herno, Elephant	20

VODKA SELECTION

CIROC	10	110
GREY GOOSE	12	140
BELVEDERE	10	100
BELUGA GOLD		385
SNOW LEOPARD	10	115

TEQUILA-MEZCAL SELECTION

ESPOLÒN BLANCA	12	
ESPOLÒN REPOSADO	12	
ESPOLÒN ANEJO	12	100
MONTELOBOS ESPADIN MEZCAL		180

SOFT DRINKS

ACQUA PANNA STILL WATER 0,50L	6
SAN PELLEGRINO SPARKLING WATER 0,50L	6
COCA COLA / ZERO COCA COLA	7
CRODINO	6
TONIC WATER	6
GINGER BEER	6
GINGER ALE	6
PINK GRAPEFRUIT SODA	6
BOTANICAL TONICA	6

BEERS

BROOKLYN LAGER - 0,2 L	7
BROOKLYN LAGER - 0,4 L	9
BROOKLYN EAST IPA - 0,2 L	7
BROOKLYN EAST IPA - 0,4 L	9
CARLSBERG PILSNER - 0,2 L	7
CARLSBERG PILSNER - 0,4 L	9
BROOKLYN SPECIAL EFFECTS 33CL - 0% ALC	8
PORETTI 4 HOPS 33CL - GLUTEN FREE	8

FISH BAR

TUNA TARTARE (PREMIUM FATTY YELLOWFIN) ^{4, 8} ADD Truffle 2€ per g	28
tuna tartare* with avocado and apple juice, Piedmont PGI hazelnuts, chives, and ginger-infused oil (Coppini Arte Olearia)	
SCOTTISH SALMON TARTARE (LABEL ROUGE) ^{1, 2, 4, 9, 14}	26
Scottish salmon tartare* with yellow tomato coulis, shrimp bisque*, “Carasau” bread crumble, and mandarin-infused oil (Coppini Arte Olearia)	
HAMACHI AMBERJACK TARTARE ^{4, 9} ADD “Iran Darya Imperial” Caviar ⁴ 15€ per 3g	28
tartare of Hamachi Amberjack* with celery and zucchini sauce, tuna bottarga, and lemon-infused oil (Coppini Arte Olearia)	
SHRIMP CEVICHE ²	26
shrimp* Ceviche with spinach, Sardinian camone tomato, cucumbers, fennel, avocado, red onions, parsley, jalapeño, and lime	
LANGOUSTINES* (PORCUPINE) ²	12/cad
RED PRAWNS* ²	10/cad
MAMÉR SARDINIAN OYSTERS ADD “Iran Darya Imperial” Caviar ⁴ 15€ per 3g	10/cad
refined in the Gulf of Olbia, they offer a perfectly balanced iodine savoury with an enveloping sweetness and a fleshy texture	
PINK OYSTERS FROM THE PO RIVER DELTA ¹⁴ ADD “Iran Darya Imperial” Caviar ⁴ 15€ per 3g	8/cad
plump and flavorful, a perfect balance between marine saltiness and fresh sweetness.	
AL MERCATO PLATEAU ROYALE ^{2, 4, 14}	85
plateau Royale (selection of 8 crudité items of your choice) served with a tasting of ginger, mandarin, and lemon-infused oils (Coppini Arte Olearia)	
“IRAN DARYA IMPERIAL” CAVIAR ⁴ 30g	140