



ANTIPASTI & INSALATE

Bocconcini di Pizza \$2.50 each
Stuffed pizza rolls, filled with fior di latte, ricotta, hot soppressata, prosciutto cotto. (Min 4/order)

Mozzarelline Fritte \$7
Breaded mini mozzarella balls, (5 per order).

Potato Croccché \$7
Crispy breaded mashed potato cakes stuffed with Grana Padano.

Arancino di Riso \$10
Risotto balls stuffed with mozzarella, parmigiano, peas and ground beef.

Patatine Fritte \$6
Fresh golden fries, hand cut to order.

Frittura di Pesce \$18
Shrimp and calamari dusted in special seasoning and fried to perfection.

Cozze alla Marinara \$17
Mussels in a fresh cherry tomato sauce with garlic and parsley

Calamari alla Marinara \$17
Fresh calamari and cherry tomatoes sauteed in white wine, garlic, and fragrant olive oil.

Pizza Fritta \$12
Fried pizza dough topped with tomato sauce, basil, black pepper, Grana Padano.

Olive Marinare \$9
Marinated olives sauteed with onions and peppers, served warm.

Friarielli e Salsiccia \$13 / \$18
Rapini and sausage sauteed in olive oil and garlic. Rapini only With sausage

Antipasto all'Italiana \$24 / \$35
Mixed charcuterie, cheese, mixed olives and pickled veg, served with homemade artisan bread (perfect for sharing). Small Large

Antipasto vegetariano \$24 / \$35
Cheese topped with honey and walnuts, bruschetta, served with homemade artisan bread (perfect for sharing). Small Large

Parmigiana di Melanzane \$15
Battered layers of eggplant baked in tomato sauce with parmigiano.

Polpette \$13
Two succulent homemade meatballs smothered in tomato sauce

Mercanti Salad \$12
Green salad, tomatoes, orange segments, radicchio, fennel in a white balsamic dressing.

Rucola e Tonno \$14
Arugula salad mixed with tuna, corn, red onion and tomatoes in an olive oil dressing.

Caprese \$15
A classic salad of fior di latte, sliced tomato, arugula, basil and olive oil.

Bresaola e Rucola \$22
Bresaola, arugula, sliced Grana Padano, extra-virgin olive oil, lemon, black pepper.

Mozzarella di Bufala \$22
Bufala mozzarella with thinly sliced prosciutto di Parma and tomatoes.

Polpo e Patate \$18
Octopus and potato salad dressed with extra-virgin olive oil, lemon, parsley, black pepper, garlic, salt.

ZUPPA

Zuppa del Giorno \$9
Ask your server about our daily prepared and delicious soup.

INTERESSANTE

Did you know that our restaurant is named after the medieval street in Salerno. Via dei Mercanti?

Most of the antipasti above are sold by street vendors in Napoli & Salerno. If you get a chance to walk down Salerno's Via dei Mercanti, make sure to sample some street food. Italian style!

PRIMI

Fagottino di Parma \$22
House made trecce, cream sauce, wrapped in prosciutto di Parma.

Pappardelle ai Funghi \$21
Delicate pasta ribbons with mixed mushroom, asparagus and walnuts.

Rigatoni alla Genovese \$24
(Traditional Neapolitan recipe)
Hearty tube shaped pasta in a slow cooked beef and onion ragù.

Pasta al Pomodoro \$16
Rigatoni or linguine in a fresh tomato and basil sauce.

Pasta alla Bolognese \$18
Rigatoni or linguine in a slow cooked tomato meat sauce.

Ravioli \$22
Delicate pasta pillows stuffed with ricotta and spinach in a fresh tomato, basil sauce.

Pappardelle Cacciatora \$20
Delicate pasta ribbons with slow cooked chicken in a cherry tomato and mushroom sauce

Rigatoni Scarpariello \$24
(Traditional Neapolitan recipe)
Hearty tube shaped pasta in a sauce of cherry tomato, basil, chili flakes and Grana Padano.

Linguine allo Scoglio \$24
Linguine with a bounty of clams, mussels, calamari, shrimp and cherry tomatoes.

Spaghetti alla Nerano \$22
(Traditional Neapolitan recipe)
Spaghetti with zucchini, basil, provolone cheese and Grana Padano.

Lasagna \$20
Layers of fresh pasta baked with ground beef, besciamel, fior di latte and tomato sauce.

Pasta del Giorno
Ask your server about our delicious pasta of the day.

Organic gluten free pasta available
(\$4 extra)

PANINI

(Served daily until 5pm)

Vegetariano \$16
Eggplant, zucchini, tomato, fior di latte with arugula.

Polpette \$19
Succulent homemade meatballs smothered in tomato sauce.

Pollo \$16
Oven roasted chicken sauteed in white wine, tomatoes and topped with arugula.

Prosciutto \$18
Savoury prosciutto di Parma with fior di latte, tomatoes and arugula.

All sandwiches are served on a homemade artisan bun made fresh to order and with a side Mercanti salad.

SECONDI

Salmon dell'Atlantico \$23
Grilled Atlantic salmon served with seasonal vegetables.

Chicken Scaloppine \$23
Tender chicken cutlets lightly seasoned and sauteed in a sauce of your choice.

Veal Scaloppine \$24
Tender veal cutlets lightly seasoned and sauteed in a sauce of your choice.

The scaloppine are served with seasonal vegetables.
Choose from the following sauces:

- *Marsala*
- *Lemon butter*
- *Mushrooms*

PIZZE ROSSE

(Tomato sauce base)

- Margherita* \$13 Fior di latte, basil.
- Napoletana* \$14 Black olives, cherry tomatoes, anchovies, capers, oregano.
- Funghi* \$16 Fior di latte, sliced mushrooms.
- Capricciosa* \$18 Fior di latte, prosciutto cotto, mushrooms, black olives.
- Quattro Stagioni* \$18 Fior di latte, artichokes, black olives, mushrooms, prosciutto cotto.
- Calzone* \$18 Ricotta, fior di latte, hot soppressata.
- Pizza Bambino* \$16 Fior di latte, pepperoni, french fries.
- Traditrice* \$18 Fior di latte, hot chili pepper, hot soppressata.
- Marinara* \$10 Oregano, garlic.
- Scarpariello* \$19 Grana Padano, garlic, hot chili pepper, black pepper, basil.
- Ciambella Ripiena* \$19 Pizza margherita with stuffed crust of ricotta, hot soppressata, black pepper.
- Via Mercanti* \$20 Two layer pizza, ricotta, prosciutto cotto, mixed mushrooms, hot soppressata, topped by our famous margherita.
- The Six* \$21 (served uncut) Fior di latte, mushrooms, hot soppressata, black olives, artichokes, ricotta cheese, prosciutto cotto
- Bufalina* \$22 Fresh buffalo mozzarella, fior di latte, basil, prosciutto di Parma.

PIZZE BIANCHE

(Olive oil base)

- Patate e Salsiccia* \$18 Fior di latte, potatoes, sausage.
- Pesto e Pomodorini* \$17 Fior di latte, basil pesto, cherry tomatoes.
- Vegetariana* \$18 Fior di latte, oregano, roasted red peppers, zucchini, eggplants, mixed mushrooms.
- Quattro Formaggi* \$19 Fior di latte, ricotta, Grana Padano, gorgonzola.
- Margheritona* \$19 Fior di latte, Grana Padano, prosciutto di Parma.
- Salsiccia e Friarielli* \$20 Fior di latte, rapini, sausage.
- Cacciatora* \$18 Fior di latte, mushrooms, chicken, cherry tomatoes.
- Patate e Pancetta* \$18 Fior di latte, potatoes, Italian cured bacon, black pepper.
- Crudo e Rucola* \$20 Fior di latte, cherry tomatoes, prosciutto di Parma, arugula.
- Bresaola* \$23 Fior di latte, bresaola, arugula, sliced Grana Padano.

Pizza Special

Ask your server about our delicious pizza of the day.

INTERESSANTE

Did you know that all our artisan bread, pasta and desserts are made fresh in house using recipes passed down from generations? Thanks Nonna!








Golfo di Salerno

DRAFT BEER

	<i>Amsterdam Blonde</i> Amsterdam brewing, Toronto, Canada.	- \$ 6.75 - 20oz		<i>Via Mercanti</i> Toronto, Canada.	- \$ 6.75 - 20oz
	<i>3 Speed</i> Amsterdam brewing, Toronto, Canada.	- \$ 6.75 - 20oz		<i>Moretti Blonde</i> Birra Moretti, Italy.	- \$ 7.50 - 16oz
	<i>Big Wheel Amber</i> Amsterdam brewing, Toronto, Canada.	- \$ 6.75 - 20oz		<i>Stella Blonde Lager</i> Stella Artois, Belgium.	- \$ 8.00 - 16oz
	<i>Bonshaker</i> Amsterdam brewing, Toronto, Canada.	- \$ 7.50 - 16oz		<i>Honkers Ale</i> Goose Island brewing, Chicago, USA.	- \$ 6.75 - 14oz
	<i>Cruiser</i> Amsterdam brewing, Toronto, Canada.	- \$ 6.75 - 20oz		<i>Seasonal</i> Brew of the season.	<i>Ask your server</i>

BEER BOTTLE

	<i>Peroni</i>	- \$ 7 -		<i>Coors light</i>	- \$ 6 -
	<i>Castello</i>	- \$ 7 -		<i>Batch 1904 Cider</i>	- \$ 7.50 -
	<i>Corona</i>	- \$ 7 -			

CAFFE & BIBITE

	Singolo	Doppio		
<i>Espresso</i>	\$ 2.00	\$ 3.50	<i>Standard pops</i>	\$ 3.00
<i>Espresso macchiato</i>	\$ 2.50	\$ 4.00	<i>OJ - Apple - Cranberry</i>	\$ 3.00
<i>Caffè latte</i>	\$ 3.50		<i>Fresh-squeezed OJ</i>	\$ 5.00
<i>Cappuccino</i>	\$ 3.50		<i>Aranciata San Pellegrino</i>	\$ 3.50
<i>Affogato</i>	\$ 8.00		<i>Limonata San Pellegrino</i>	\$ 3.50
<i>Tea</i>	\$ 2.50		<i>Brio chinotto</i>	\$ 3.50
<i>Cioccolata</i>	\$ 3.00		<i>Acqua minerale</i>	\$ 3.00 \$ 5.00 250ml 750ml

DOLCI

<i>Cannolo siciliano</i>	- \$ 8 -	<i>Ricotta e pera</i>	- \$ 13 -	<i>Panna cotta</i>	- \$ 8 -
<i>Pizza alla Nutella</i>	- \$ 12 -	<i>Amalfi coast cheesecake.</i>		<i>Tiramisu'</i>	- \$ 8 -
<i>Creme Brule'e</i>	- \$ 9 -	<i>Dolce caprese</i>	- \$ 8 -	<i>Crostata alla nutella</i>	- \$ 10 -
		<i>Gluten free chocolate & almond tort from Capri's island.</i>			
		<i>Artisan gelato</i>	- \$ 7 -		
		<i>Ask your server about current selection of flavors.</i>			

* Prices are subject to applicable taxes. Gratuity may be applied to groups of six or more.