

— LUNCH —

the WineBar

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THE MARKETPLACE EATERY

— TAPAS —

MARINATED MUSHROOMS - \$11

Roasted Cremini Mushrooms with Garlic & Thyme

STUFFED GRAPE LEAVES - \$9

MEDITERRANEAN BEANS - \$11

EGGPLANT CAPONATA BRUSCHETTA - \$11

Slow Baked Eggplant with San Marzano Tomatoes, Raisins, and Shallots, Served on Toasted Italian Bread

TOMATO BRUSCHETTA - \$9

Served on Toasted Italian Bread with a Balsamic Drizzle

ROASTED PEPPERS WITH PROSCIUTTO - \$15

ROASTED RED AND YELLOW BEETS - \$9

Served with Blue Cheese on Belgian Endive

MARINATED OLIVES - \$9

MEATBALL (5 oz.) - \$7

Served with Toasted Bread & Ricotta Cheese Spread

HUMMUS, TZATZIKI, & ARTICHOKE DIP TRIO - \$12

Served with Toasted Pita Bread

— CHARCUTERIE —

PROSCIUTTO DI PARMA - \$24

BRESAOLA - \$16

Air Dried Beef with Shaved Parmigiano Reggiano, Baby Arugula, & Lemon Vinaigrette

MARKETPLACE EATERY CHARCUTERIE PLATE

Chef's Selection of Artisanal Meats and Accoutrements

THREE - \$28 FIVE - \$38

— CHEESE —

PARMIGIANO REGGIANO (24 Month) - \$16

Grissini, Grapes

DON JUAN MANCHEGO (12 Month) - \$16

Cream of Almonds, Crisp Apple, Marcona Almonds, Membrillo Quince Paste

HOUSEMADE FRESH MOZZARELLA - \$12

Fresh Basil, Olive Oil

MARKETPLACE EATERY CHEESE PLATES

THREE - \$26 FIVE - \$36 SEVEN - \$48

MARKETPLACE BURRATA - \$12

Fresh Mozzarella Layered with Stracciatella Cheese, Fresh Basil, Olive Oil

ADDITIONS TO YOUR CHEESE PLATE:

Artichoke - +\$4; Truffle - +\$5; Prosciutto - +\$7
Marinated Vegetables - +\$3; Prosciutto di Parma - +\$5

— SALADS —

THE MARKETPLACE SALAD - \$12

Spring Mix, Toasted Almonds, and Strawberries in a Balsamic Reduction

CAESAR SALAD - \$9

Caesar Salad with Homemade Croutons
Add Chicken +\$5 Add Shrimp +\$6

ARUGULA, PEAR, & BURRATA - \$13

Poached Pear, Arugula, Homemade Stracciatella Burrata in a Balsamic Vinaigrette

CAPRESE SALAD - \$12

Housemade Mozzarella, Jersey Tomatoes, and Fresh Basil Drizzled with a Balsamic Glaze

GRILLED VEGETABLE SALAD - \$13

Artichokes, Asparagus, Mushrooms, Red Onions, Fresh Herbs, Field Greens, Olive Oil, & Lemon

GREEK SALAD - \$11

Fresh Tomatoes, Cucumbers, Onions, Feta Cheese, and Olives in Lemon Vinaigrette

— PANINI —

BRIE & COTTO - \$14

Sliced Fresh Brie, Prosciutto Cotto, Sicilian Apricot Jam, Caramelized Onions on Ciabatta Bread

MEATBALL SUB - \$15

Homemade Meatballs, Marinara Sauce, Basil Leaves, and Mozzarella on a Baguette

CLASSICO - \$13

Prosciutto Di Parma, Mozzarella, and Fresh Basil on a Rustic Square Ciabatta

CHICKEN PESTO - \$14

Grilled Chicken, Fresh Tomatoes, Mozzarella, and Pesto on a Rustic Ciabatta Bread

ITALIAN STALLION - \$16

Toscana Salami, Mortadella, Soppresata, Prosciutto Di Parma, Sharp Provolone, Lettuce, Tomato, & Onion on a Baguette

PROSCIUTTO & PARMIGIANO REGGIANO - \$15

Parma Ham, Shaved Parmigiano Reggiano, and Balsamic Glaze on a Baguette

CAPRESE - \$12

Tomato, Mozzarella, Basil, and Olive Oil on Rustic Ciabatta Bread

— DINNER —

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THE MARKETPLACE EATERY

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HUMMUS, TZATZIKI, & ARTICHOKE DIP TRIO - \$12

Served with Toasted Pita Bread

— SALADS —

Available as a Small or Large

THE MARKETPLACE SALAD - Sm\$8/Lg\$12

Spring Mix, Toasted Almonds, and Strawberries in a Balsamic Reduction

CAESAR SALAD - Sm\$6/Lg\$9

Caesar Salad with Homemade Croutons
Add Chicken +\$5 Add Shrimp +\$6

ARUGULA, PEAR, & BURRATA - Sm\$9/Lg\$13

Poached Pear, Arugula, Homemade Stracciatella Burrata in a Balsamic Vinaigrette

CAPRESE SALAD - Sm\$9/Lg\$12

Housemade Mozzarella, Jersey Tomatoes, and Fresh Basil Drizzled with a Balsamic Glaze

GRILLED VEGETABLE SALAD - Sm\$9/Lg\$13

Artichokes, Asparagus, Mushrooms, Red Onions, Fresh Herbs, Field Greens, Olive Oil, & Lemon

GREEK SALAD - Sm\$7/Lg\$11

Fresh Tomatoes, Cucumbers, Onions, Feta Cheese, and Olives in Lemon Vinaigrette

— PASTA —

GNOCCHI ALLA GORGONZOLA - \$19

Potato Gnocchi in a Creamy Gorgonzola Sauce

BOLOGNESE - \$22

Choice of Rigatoni or Lasagna; Slow Braised Beef and Vegetables with San Marzano Sauce

CHICKEN RAGU PAPPARDELLE - \$22

Slow Braised Ground Chicken, San Marzano Tomatoes over Homemade Pappardelle Pasta

MARKETPLACE RIGATONI - \$21

Rigatoni, Prosciutto, & Peas in a Creamy White Sauce

SPAGHETTI WITH MEATBALLS - \$22

LOBSTER RAVIOLI - \$26

Talluto's Famous Ravioli & Vodka Cream Sauce

SHRIMP FRA DIAVOLO - \$26

Spaghetti Tossed with Shrimp in a Spicy Tomato Sauce

— CHARCUTERIE & CHEESE —

ADDITIONS TO YOUR CHARCUTERIE/CHEESE PLATE:

Artichoke - +\$4; Truffle - +\$5; Prosciutto - +\$7
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— WINE LIST —

WHITES BY THE GLASS

SPARKLING

Paul Goerg Brut, Champagne, France **\$20**
Lunetta Prosecco, Trento, Italy **\$10**

SAUVIGNON BLANC

13 Celcius, Marlborough, New Zealand **\$10**
Vigilance, Lake Country, California **\$10**

PINOT GRIGIO

Elena Walch, Alto Adige, Italy

\$14 CHARDONNAY

Chalk Hill, Sonoma Coast, California **\$12**
Russian River, Sonoma-Cutrer, Sonoma Coast, Calif **\$14**

OTHER WHITES

Hogue Riesling, Colombia Valley, Washington **\$10**
Rosatello Moscato, Provincia Di Pavia, Italy **\$10**

ROSÉ

Masi Agricola Rosato Delle Venezie, IGT, Italy **\$10**
Pitti Rosato, Tenuta Torre A Cenaia, Tuscany, Italy **\$10**

WHITES BY THE BOTTLE

CHAMPAGNES AND SPARKLING

Molo 8 Lambrusco, Lombardia, Italy **\$25**
Paul Goerg Brut Rosé, Champagne, France **\$100**
Veuve Cliquot Yellow Label, Epernay, France **\$120**
Dom Perignon, Epernay, France **\$325**

SAUVIGNON BLANC

13 Celsius, Marlborough, New Zealand **\$35**
Cakebread, Napa Valley, California **\$70**

PINOT GRIGIO

Sant Margherita, Alto Adige, Italy **\$70**

CHARDONNAY

Josh Cellars, North Coast, California **\$35**
Chalk Hill, Sonoma Coast, California **\$56**
Russian River, Sonoma-Cutrer, Sonoma Coast, Calif. **\$56**
Simi, Chardonnay, Sonoma Coast, California **\$55**

OTHER WHITES

Ruffino, Orvieto Classico, Umbria, Italy **\$30**
Bucci, Verdicchio, Le Marche, Italy **\$50**
Lugana, Desenzan Del Garda, Italy **\$53**
Vermentino di Sardegna, Mora & Memo, Sardegna, It. **\$49**
Friulano, Villa Russiz, Friuli, Italy **\$63**
Falanghina, Feudi di San Gregorio, Avellino, Italy **\$56**

MOSCATO

Umberto Fiore, D'Asti, Piemonte, Italy **\$30**

ROSÉ

Masi Agricola Rosato Delle Venezie, IGT, Italy **\$30**

MARKETPLACE WINE FLIGHTS

A 2 oz. sampling of three carefully selected wines.
Upgrade and sample with a flight of our meats and cheeses. Ask
your server for details!

"PINOT NOIR" PERFECT **\$18**

Irony, Monterey County; Pike Road; S.L.H.

"ITALIAN REDS" **\$15**

Torre del Vjo; Piccini Chianti Classico; Caparzo
Rosso Di Montalcino

"NAPA"- CALIFORNIA **\$18**

Cakebread, Sauvignon Blanc; Chalk Hill, Chardonnay;
Round Pond "Kith and Kin" Cabernet Sauvignon

"NORTHERN ITALIAN" **\$15**

Prosecco; Tocai; Michele Chiarlo, Barbera D'Asti

BEER SELECTION

Coors Light, Miller Lite, Bud Light, Budweiser,
Michelob Ultra **\$5**

BEER SELECTION

Corona, Heineken, Amstel Light, Stella Artois,
Blue Moon, Flying Fish Ale, Hudson Pale Ale,
Blue Star Wheat, Samuel Adams, Scrimshaw Pilsner,
Lucky Buddah, Peroni, Big Wave, Guinness **\$7**

REDS BY THE GLASS

ITALIAN REDS

Caparzo, Rosso Di Montalcino, Toscana, Italy **\$12**
Michele Chiarlo, Barbera D'Asti, Piemonte, Italy **\$14**

PINOT NOIR

Irony, Monterey County **\$12**
S.L.H. by Hahn Family, Santa Lucia High Lands, Ca. **\$14**
Pike Road, Oregon **\$15**

MALBEC

Tomero Reserva, Uco Valley, Mendoza, Argentina **\$14**

MERLOT

Dynamite Vineyards, Central Coast, California **\$10**

CHIANTI

Piccini, Classico, Toscano, Italy **\$12**

CABERNET SAUVIGNON

Josh Cellars, North Coast, California **\$12**
Round Pond "Kith & Kin", Napa Valley, California **\$15**

REDS BY THE BOTTLE

REDS

Nardi Rosso Di Montalcino, Toscana, Italy **\$60**
Tenuta San Guido, Le Difese (Sassicaia 2nd Label)
Toscana, Italy **\$75**
Brunello Di Montalcino, Conti Pitti Ferrandi,
Montalcino, Italy **\$90**
Barberesco, Villadoria, Serralunga D'Alba, Italy **\$75**
Montefalco Rosso, Arnaldo-Carprai, Montefalco, Italy **\$53**
Cannonau Di Sardegna, Sell & Mosca, Alghero, Italy **\$45**
Valpolicella, Beranti, Valpolicella, Italy **\$45**

CABERNET SAUVIGNON

Josh Cellars, North Coast, California **\$48**
Round Pond "Kith & Kin", Napa Valley, California **\$60**

MALBEC

Tomero, Reserva, Uco Valley, Mendoza, Argentina **\$60**
Zuccardi, Concreto, Mendoza, Argentina **\$75**

ZINFANDEL

Renwood, Old Vine, Amador County, California **\$50**
Vermil Luvisi 1908, Calistoga Napa Valley, California **\$95**

MERLOT

Dynamite Vineyards, Central Coast, California **\$30**

PINOT NOIR

S.L.H., Santa Lucia High Lands, California **\$56**
Saintsbury, Carneros, California **\$70**
Pike Road, Oregon **\$50**

SWEET RED

Brachetto D'Acqui, Alasia, Castel Boglione, Italy **\$35**
Roscato, Rosso Dolce, Trento, Italy **\$35**

RED BLEND

Garnacha de Fuego, Garnacha, Spain **\$35**
Torre del Vajo, Torre a Cenaia, Toscana, Italy **\$40**
Vermeil Wines, XXXIV, Calistoga Napa Valley, Calif. **\$100**
Joseph Phelps, Insignia, Napa Valley, California **\$495**

ON TAP

Tiamo, Pinot Grigio, Organic, Veneto, Italy **\$10**
Vinum Cellars, Chardonnay, North Coast, California **\$10**
Santa Julia, Malbec, Mendoza, Argentina **\$10**
Santa Julia, Cabernet Sauvignon, Reserva,
Mendoza, Argentina **\$10**

Valid ID required for all Comp Dollars. \$2 Comp Dollars equals \$1 U.S. Dollar for all purchases.