

# Celebrating authentic Italian food and drink in Bridport



*Delicious cheeses, meats, wines and wonderful ingredients from Italy*

**C**runchy Amaretti, San Marzano tomatoes, Gorgonzola Dolce, Prosciutto Toscano, aged Parmigiano Reggiano and freshly made Espresso—just some of the names that conjure up memories of days and nights in the rolling hills, the vineyards, the olive groves or the bustling streets of Italy.

But when you can't make it to Italy, any hour of the day in Mercato Italiano on the edge of Bridport can be a particularly enjoyable alternative.

Mornings are for meeting with friends for coffee, in or outside the café. Nibbling on a sweet cannoli, chatting amiably with strangers (new friends!), while collecting provisions from the mouth-watering deli, and picking from the huge range of imported Italian delicacies from olives to orzo.

Have lunch or dinner in the pizzeria, where the aroma of hand-crafted, Neapolitan-style pizzas made with authentic imported Italian ingredients remind us of the joys of simplicity. A thin crust, with the slightly puffed, leopard-spotted edges, known as the cornicione, appear on wooden platters. The spots are formed by the high heat

of the pizza oven, which blisters and chars the dough, adding a delightful complexity to the flavour. Choose to add salad, extra toppings or sides, or simply enjoy a platter of antipasti, cured cold meats or cheeses, and enhance the experience with a small selection of delicious Italian wines.

And be aware, Mercato Italiano's Gorgonzola Dolce is already legendary amongst the locals.

To top off the day, or even before settling around the table for dinner, slip upstairs to Mercato Nero to enjoy cocktails or a liqueur in the cosy, intimate cocktail bar. Enjoy simple sophistication in a rustic romantic setting. Presented in collaboration with artist Beverley Rouwen and Mercato Italiano, the cocktail bar is set on a mezzanine floor overlooking the restaurant below. It offers only the highest quality cocktails with absolute commitment to definitive Italian Aperitivo. A European influenced zinc bar, art deco appointments, formica tops, and atmospheric lighting offers an escape—a world within a world and somewhere to truly relax and enjoy company with family and friends the Italian way.

Mercato Italiano is a family-owned independent importer



of delicious cheeses, meats, wines and wonderful ingredients from Italy. Based in Bridport, the business has grown from the ground up over the past 10 years with their popular market stall developing friends and loyal customers in all weathers. The deli and cafe, pizzeria and pizza delivery have developed from a desire to offer more to their customers, as well as the opportunity to pop in and select their preferred Italian produce in person.

Ilaria Padovani describes the ethos that drove her and husband Rob to create such a unique venture in Bridport. 'At the Mercato Italiano we pride ourselves in creating and presenting the best atmosphere, food and drinks. We want to offer a place for family and friends to enjoy each other's company, along with the foods that we know and love, in unique and friendly surroundings.'

*Mercato Italiano is at Unit 3B Dreadnought Trading Estate, Bridport, Dorset DT6 5BU. T: 01308 459274. E: retail@mercatoitaliano.uk*  
*Opening Times Deli/Cafe: Monday to Saturday 9am - 4pm, Closed Sunday. Pizzeria and upstairs Bar: Wednesday to Saturday 5pm - 10pm, Closed Sunday.*

# Ilaria's Italian KITCHEN



*La Carmela – Tinned Peel Whole Plum Tomatoes from Mercato Italiano in Bridport*

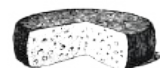
ALREADY known for their popular market stall, Pizzeria and Café, focusing on quality, simplicity, family and friends, Mercato Italiano has now added a welcoming new cocktail bar.

Set on the mezzanine floor overlooking their restaurant at Unit 3B Dreadnought Trading Estate in Bridport, 'Mercato Nero' is the ideal place to drop in for a cocktail or two after a day at the office. Enjoy company with family and friends the Italian way, and while you're there, make sure to bring home something special from Ilaria's Italian Kitchen.

This month Ilaria recommends: la Carmela—Tinned Peel Whole Plum Tomatoes. 'No matter what the recipe is, or who is cooking it, there is one secret that every chef around the world agrees on—it's the quality of the ingredients. La Carmela tomatoes are grown in the countryside, in Nocera Superiore, in Campania where the warm sun sweetens them before they are supplied to those who appreciate the value of adding something special to their food.

'Add la Carmela tomatoes and passata to your ragu, aubergine parmigiana, steamed fresh cod, or any other dish where you would add tomatoes, and the difference will show. Then sit back and enjoy the compliments!'

Enjoy a special cocktail '2 Hours' at Mercato Nero from 5 - 7pm Wednesday's to Saturdays.



## Mercato Italiano

• BRIDPORT •

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