

## 10" Stone-Fire Pizza

- PEPPERONI PIZZA** 24  
50/50 cheese blend, marinara, pepperoni
- PIZZA CON PESTO DI PISTACCHIO** 25  
Pistachio pesto, Italian sausage, local honey, pepperoncini, 50/50 cheese blend
- PIZZA MARGHERITA** 21  
Housemade Vienza marinara, 50/50 cheese blend, fresh basil
- VEGAN PIZZA MARGHERITA** 26  
Housemade Vienza marinara, vegan cheese blend, fresh basil
- PIZZA AL TARTUFO** 24  
Black winter truffle cream, roasted cherry tomatoes, mozzarella di bufala, 600-day aged Prosciutto di Parma, shaved truffle

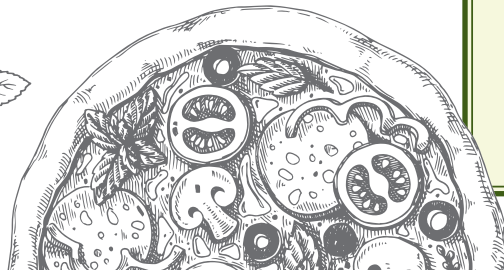
- GARDEN PIZZA** 22  
Wood-fire roasted bell pepper, ricotta cheese, Europa Table Olive Oil, basil, Gaeta olives, spinach

*\*Vegan and gluten-free options available upon request.*

## Thick-Cut Focaccia

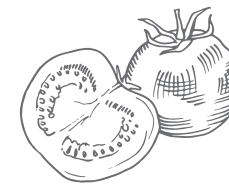
BY THE CUT

- POMODORO E BURRATA** 16  
Housemade Vienza marinara, cherry tomato, basil, burrata
- SOPPRESSATA** 14  
Housemade Vienza marinara, Ferrarini spicy salami, fresh mozzarella



## Specialty

- STUFFED PEPPERS** 14  
Italian stuffed pepper loaded with sausage, spinach, tomato, bulgur wheat, finished with melted mozzarella cheese
- LASAGNA DELLA CASA** 22  
Fresh pasta layered with rich bolognese, ricotta, parmigiano reggiano, and topped with melted mozzarella cheese
- PASTA OF THE DAY** 18  
Fresh handmade pasta tossed in your choice of creamy pesto or housemade Vienza marinara
- PARMIGIANA CLASSICO** 24  
Chicken parmesan with a deliciously crispy coating, smothered in our rich housemade Vienza marinara, and finished with melted mozzarella cheese, served with pasta marinara
- EGGPLANT PARMESAN** 20  
Breaded eggplant, housemade Vienza marinara, 50/50 cheese blend, béchamel sauce, baked until bubbly and golden, served with pasta marinara
- ARANCINI** 14  
Three crispy Carnaroli rice balls, 14-month parmigiano reggiano, saffron, black winter truffle, fresh mozzarella & Vienza marinara sauce



## Weekend Specials

AVAILABLE SATURDAYS & SUNDAYS ONLY

- OSSO BUCO** 26  
Veal osso buco, soft truffle polenta, gremolata
- OVEN-ROASTED CHICKEN** 24  
Italian roasted chicken, dry brined in salt and herbs, Europa Table Olive Oil, served with pasta marinara



## Sandwiches

ALL SERVED ON AN ITALIAN ROLL

- CHICKEN PARMESAN** 14  
Crispy parmesan crusted chicken, housemade Vienza marinara, melted mozzarella cheese
- MEATBALL** 15  
Homemade beef & lamb meatballs, parmesan, housemade Vienza marinara, basil, melted fresh mozzarella cheese
- MERCATO ITALIANO** 15  
Capicola, salami, pepperoni, ham, provolone cheese, vinaigrette-drenched shredded lettuce, tomato, red onion, pepperoncini
- CAPRESE** 16  
Heirloom tomato, basil, red onion, fresh mozzarella, Europa Table Olive Oil, Europa Table Balsamic Vinegar

## Desserts

- TIRAMISU** 10  
Coffee-soaked lady fingers, dark rum, sweet and creamy mascarpone, cocoa dust
- BABÀ NAPOLETANO** 8  
Neapolitan cone cake soaked in a citrusy rum syrup, apricot whipped cream
- CANNOLI** 7  
Ricotta cheese, mascarpone cheese, lemon zest, orange zest
- AFFOGATO** 9  
Vanilla gelato topped with espresso and caramelized honey
- GELATO** sm 8 / lg 12  
Assorted flavors

*\*Daily assortment of desserts, espresso, salad, and antipastos are available for purchase in the Mercato.*



# The Europa Table

CULINARY CLUB



*More than a club – it's an experience!*



Transport your taste buds through France, Italy, and Spain, all from the comfort of your own kitchen! Sign up now for the ultimate foodie adventure and receive a quarterly Europa Table box filled with premium olive oils, delicious culinary delicacies, and unique handpicked utensils curated by our Executive Chef, Hany Ali.

*Reserve your seat at the table today!*



# MERCATO

EST 2024

- DI VIENZA -

## Hours

Mon-Thu: 12-6 PM

Fri-Sun: 11-7 PM



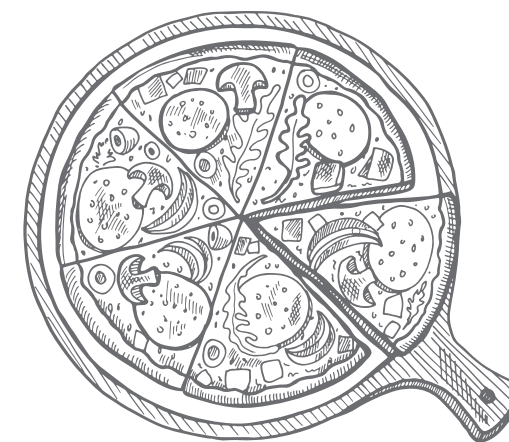
41150 VIA EUROPA, TEMECULA, CA 92591

[WWW.EUROPAVILLAGE.COM](http://WWW.EUROPAVILLAGE.COM)

# MERCATO

EST 2024

- DI VIENZA -



*Italia in Ogni Morso*

(ITALY IN EVERY BITE)