

# THE MerK

bistro italiano

*Ciao! Welcome to The MerK Bistro Italiano,  
part The Keating Hotel Group, an organization of experienced real estate, business,  
and hospitality professionals dedicated to launching, developing and operating unique,  
highly stylized, full-service luxury boutique brand with a firm dedication  
to service, quality and style.*

*All of the Keating Hotel Group properties were custom designed by Pininfarina,  
the world famous Italian design company behind Ferrari and Maserati.*

*Executive Chef, Brian Rutherford, has crafted a diverse menu of rustic Italian favorites  
infused with a California twist, combining exceptional quality cooking with premium ingredients.*

*Buon Appetito!*

*Proprietor Edward Kaen*

*Restaurant Manager Aaron Anavim*

## SLIDERS

*each order comes with 4 pieces  
on fresh baked bread  
with shoestring fries  
\$12*

### MEATBALL SLIDERS

*on romano ciabatta with  
marinara & cheese*

### ANGUS BURGER SLIDERS

*on romano ciabatta with chipotle aioli,  
cheese, lettuce and tomato*

### GRILLED CHICKEN SLIDERS

*with oregano-sundried tomato aioli  
on romano ciabatta*

### CHICKEN PARMIGIANA SLIDERS

*on romano ciabatta with  
marinara & cheese*

### STEAK SLIDERS

*with dijon & spring greens  
on romano ciabatta*

### GRILLED SALMON SLIDERS

*and spring greens on romano ciabatta*

SUBSTITUTE

*Sweet Potato Fries or Truffle Fries 2*

HOUSE FAVORITE

# ANTIPASTO

## ZUPPA DEL GIORNO

9

## SHRIMP & LOBSTER BISQUE

9

### CAPRESE

*fresh mozzarella, basil and tomatoes  
drizzled with olive oil &  
balsamic vinegar*

9

### SEARED SCALLOPS

*with basil oil & roasted garlic  
on sauteed capocollo and beet greens*

16

### BEEF CARPACCIO

*thinly sliced filet with caper, red onion,  
dijon aioli and asiago crostini*

16

### MEATBALLS

*three homemade meatballs  
served with a spicy marinara sauce*

9

### JUMBO SHRIMP

*sauteed in red chile oil,  
basil & tomatoes*

14

## GARLIC CHEESE BREAD

5

## PROSCIUTTO WRAPPED ASPARAGUS

12

### CALAMARI & ZUCCHINI FRITTI

*lightly fried calamari, zucchini,  
peppers & onions served on a  
bed of spring greens*

12

### RISOTTO FRITTI

*crisp shelled spheres of risotto with  
spicy marinara sauce*

9

### PARMIGIANO REGGIANO

*with olives & fresh bread*

9

### CHEESE BOARD

*purchased daily from Venissimo Cheese Shop,  
3 fresh Italian artisan cheeses  
with olives & fresh bread*

12

### MEAT & CHEESE BOARD

*cheese board with the addition of  
bresaola & prosciutto*

14

# INSALATA

9

### THE KEATING

*spring greens tossed with balsamic  
dressing & gorgonzola, roasted peppers &  
onions, sprinkled with pine nuts*

### BEEF AND GOAT CHEESE

*roasted red & gold beets, served  
with goat cheese & arugula*

### CAESAR

*crisp romaine hearts, shaved parmigiano  
reggiano & focaccia croutons*

FOR TWO PREPARED TABLESIDE

18

### CHOPPED ITALIAN

*lettuce, roma tomatoes, garbanzo &  
cannellini beans, zucchini, carrots,  
pepperoncini & olives all chopped fine  
& tossed in our house balsamic dressing*

### ARUGULA

*with shaved parmigiano reggiano  
& sherry VINAIGRETTE*

### GREEK SALAD

*romaine, feta, basil, red onions & tomatoes  
drizzled with olive oil & balsamic vinegar*

ADD ANY OF THE FOLLOWING TO MAKE YOUR SALAD A MEAL

*grilled chicken 4 sauteed scallops 10 sauteed shrimp 7 grilled salmon 7 steak strips 10*

HOUSE FAVORITE

# PIZZA

10" hand thrown thin *Krust* New York Style  
\$14

## JUST CHEESE

 MOUNT NELSON, SAUVIGNON BLANC

## MARGHERITA

*roma tomato, fresh mozzarella*

 MASI MASIANCO, PINOT GRIGIO

## CLASSIC PEPPERONI

 ALEXANDER VALLEY, MERLOT

## THREE MUSHROOM

*portobello, porcini, white*

 MARK WEST, PINOT NOIR

## VEGGIE

*roasted pepper, artichoke, mushroom*

 GAINEY, CHARDONNAY

## PESTO, GORGONZOLA, PINENUT

 MASI MASIANCO, PINOT GRIGIO

## BBQ CHICKEN,

*roasted pepper & onion*

 MOUNT NELSON, SAUVIGNON BLANC

## HAWAIIAN

*ham & pineapple*

 MASI MASIANCO, PINOT GRIGIO

## CALABRIA

*sopresata, pepperoni, capicola*

 NOZZOLE, CHIANTI CLASSICO

## ALL MEATZA

*prosciutto, capicola, sausage, pepperoni*

 NOZZOLE, CHIANTI CLASSICO

## CHOCOLATE PIG

*nutella, bacon, strawberry,  
white & dark chocolate*

 TOKAJI ASZÚ

## SWEET PETE

*nutella, berries, apple  
& white chocolate*

 LAMBRUSCO DI DUCA REGGIANO

## PB&J

*peanut butter, banana, raspberry jam*

 ARROWWOOD WHITE RIESLING

## ADDITIONS

1.5

*extra cheese meatballs black olives mushrooms artichoke hearts sausage  
pepperoni capicola spinach feta gorgonzola pineapple anchovies  
eggplant red onions sundried tomatoes roasted pepper & onions garlic*

 SUGGESTED WINE PAIRING

 HOUSE FAVORITE

# PRIMI PIATTI

16

## PASTA FRESCA

*our special fresh made pasta of the day*

MARKET VALUE

## BAKED ZITI

*with tomato, ricotta & mozzarella cheese finished in our woodstone pizza oven*



JACK LONDON, CABERNET

## CAPPELINI ARRABIATA

*angel hair with our homemade spicy tomato sauce*



MARK WEST, PINOT NOIR

## PENNE & MEATBALLS

*served with our homemade spicy tomato sauce*



JACK LONDON, CABERNET

## FETTUCINI ALFREDO

*with a homemade cream sauce*



MOUNT NELSON, SAUVIGNON BLANC

## SPAGHETTI CLASSICO

*in marinara sauce*



ALEXANDER VALLEY, MERLOT

## PENNE ALLA VODKA

*spicy tomato & cream sauce with a touch of citrus vodka*



MASI MASIANCO, PINOT GRIGIO

## MAC AND CHEESE

*cavatappi spiral macaroni in smoked gouda & provolone cream*



GAINEY, CHARDONNAY

## PRIMAVERA

*seasonal vegetables, herbs & pasta in garlic & olive oil*



GAINEY, CHARDONNAY

## RISOTTO

*with beets, asparagus & sundried tomato*



MOUNT NELSON, SAUVIGNON BLANC

## LINGUINI ROMANO

*a subtle oil & herb pasta tossed table side in a wheel of pecorino romano*

17



MARK WEST, PINOT NOIR

ADD ANY OF THE FOLLOWING TO YOUR DISH

*grilled chicken 4 seared scallops 10 sauteed shrimp 7  
grilled salmon 7 steak strips 10 seasonal vegetables 4 meatballs 4*



SUGGESTED WINE PAIRINGS



HOUSE FAVORITE

# SECONDI PIATTI

*served with sauteed seasonal vegetables & oven roasted potatoes*

(EXCEPT HAMBURGER, PARMIGIANA AND SCALLOPS)

## PESTO CRUSTED SALMON

*with asparagus & lemon butter sauce*

19

 MASI MASIANCO, PINOT GRIGIO

## SCALLOPS

*seared on a beet, sundried tomato & asparagus risotto*

23

 MOUNT NELSON, SAUVIGNON BLANC

## CHICKEN UNDER A BRICK

*boneless chicken breast marinated in oregano chimichurri, charbroiled*

16

 MASI MASIANCO, PINOT GRIGIO

## HAMBURGERS

*100% angus beef on a freshly made roll with choice of shoestring or sweet potato fries (salad substitution 2)*

**CLASSIC** - LETTUCE, TOMATO & ONION

**ITALIAN** - FRIED EGGPLANT, MARINARA & PROVOLONE

**GORGONZOLA** - GORGONZOLA & FRIED ONION STRINGS

12

NOZZOLE, CHIANTI CLASSICO

## CHICKEN FETA

*lightly crusted breast filled with feta, spinach, mushrooms, basil & sundried tomato*

17

 MARK WEST, PINOT NOIR

## BISTECCA

*charbroiled flat iron steak, sliced & topped with artichoke, tomato & herb relish*

22

 NOZZOLE, CHIANTI CLASSICO

## SHRIMP FRA DIAVOLO

*spicy saute of shrimp, onion, tomato, white wine & chilies over angel hair*

19

 GAINEY, CHARDONNAY

## CHICKEN PARMIGIANA

*breaded chicken cutlet topped with marinara & melted italian cheeses*

16

 MARK WEST, PINOT NOIR

## CHICKEN MILANESE

*pounded and lightly crusted breast topped with arugula, tomato, capers & sherry vinaigrette*

17

 MARK WEST, PINOT NOIR

## PETITE FILET

*with gorgonzola, red wine demiglace served with mushroom risotto*

25

 JACK LONDON, CABERNET

## CONTORNI

*shoestring fries 5 garlic cheese bread 5 oven roasted potatoes 5 truffle fries 8  
buttered pasta 8 sauteed seasonal vegetables 5 sweet potato fries 5*

 SUGGESTED WINE PAIRING

 HOUSE FAVORITE