

MAYFAIR'S MERCANTE LAUNCHES 'NO MENU' SUPPER CLUB



London, October 2017 – Authentic Italian restaurant, Mercante, has launched a monthly Supper Club featuring an exciting 'no menu' concept. Put together to showcase the very best of fresh Italian cuisine, the menu will offer a live cooked four-course dinner with wine pairings that will vary according to the season. The menu will be revealed to guests on arrival to give a welcomed surprise as they sit down for a dinner with a difference.

The new 'no menu' concept will present food inspired by the bustling markets of great Italian cities and will include high-quality produce influenced by regional specialties and traditional homespun recipes. Created by Head Chef Davide D'Ignazio whose expertise comes from working in Michelin-starred kitchens throughout Europe, including his role as Chef de Cuisine for Antonello Colonna at his 1-Michelin starred restaurant in Labico, Italy. Davide has drawn on his experiences to create plates of food that elevate the culinary delights of his home country.

As part of the Supper Club experience, diners will see Davide cook live in front of them as he prepares and creates each of the dishes. Every course will be served with a perfectly paired wine to enhance and complement the flavours on each plate.

For example, a flavoursome Risotto osso bucco, a classic Italian winter warmer, is accompanied by a glass of rich and velvety Passori rosso, from Veneto. Or perhaps an authentic Italian stew Rabbit Cacciatora paired with the fruity, crisp Terre bianche torbato di Alghero, made from the Torbato grape in the Sella & Mosca estate in Sardinia. This wine has a mineraly palate with zesty grapefruit, dried herb and floral aromas, which complements the hearty, warming stew. Dessert lovers could be indulging in the sweet but tangy pomegranate panna cotta whilst enjoying a glass of Vino santo Della Valdichiana, to bring out the fruity flavours of the Italian favourite.

The 'no menu' Mercante Supper Club experience will be priced at £55 per person for four courses and wine pairings with advance booking required. It will run on every third Thursday of the month, starting from 16th November from 7pm.

[To book please call 020 7499 6321](tel:02074996321)

Any dietary requirements should be mentioned upon booking

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Example menu:

Glass of prosecco il baco di seta extra dry, NV

Vitello tonnato

Wine pairing - Bianco grillo terre siciliane, Sicily

Risotto osso bucco

Wine pairing – Passori rosso, Veneto

Rabbit cacciatora

Wine pairing - Terre bianche torbato di Alghero, Sella & Mosca, Sardinia

Pomegranate panna cotta

Wine pairing - Vino santo Della Valdichiana

ENDS

For more information and imagery please contact Grace Roome or Victoria Quigley via
parklane@huecryagency.com or call 020 3829 5690

Notes to Editors

Opening hours:

Monday to Friday: 6.30 am to 11 pm

Saturday and Sunday: 7 am to 11 pm

About Davide D'ignazio

Head Chef Davide D'ignazio has a background working in Michelin-starred kitchens throughout Europe, most recently he worked as Chef de Cuisine for Antonello Colonna at his 1-Michelin starred restaurant in Labico, Italy. A contemporary Roman kitchen, the restaurant focuses on using local produce from the on-site vegetable garden and nearby farm to create modern Italian menu. This philosophy of using high-quality and seasonal produce is one that he has focused on whilst creating the menu for Mercante, utilising the freshest ingredients to create simple and hearty plates that burst with Italian flavour.

Davide's previous experience also includes stages at 2-Michelin starred The Ledbury in London and 1-Michelin starred All'Oro restaurant in Rome.

About Mercante

Open for breakfast, brunch, lunch and dinner, Mercante brings a fresh take on Italian dining to Mayfair. Mercante is the perfect space for bringing friends and family together, with a large dining room and south-facing terrace, overlooking Green Park, to accommodate all types of occasions.

The menu, created by Head Chef Davide D'ignazio, is packed with seasonal produce and changes regularly to reflect everyday market food and the Italian concept of "Per Oggi" – "for today". D'ignazio has drawn on his experience in some of the best Roman kitchens to produce dishes that elevate the fantastic produce of Italy. Using his creative flair and knowledge, D'ignazio has brought together a range of dishes that represent Italy as a whole, with different regions being pulled together in one kitchen.

To learn more, visit <http://www.mercanterestaurant.com/>. Stay connected to Mercante: @mercantelondon on Twitter, Instagram and [facebook.com/mercantelondon](https://www.facebook.com/mercantelondon).