



## MERCATO Piccolo

Riding on the success of Mercato Shanghai, Mercato Piccolo, a brand concept extension of Mercato, opened its door at Hangzhou Tower Mall. It reflects the same rustic chic & farm-to-table spirit as Mercato Shanghai, while adapting to the shopping mall setting as an all-day dining restaurant with a more relaxed ambience and straight forward offers.

Mercato Piccolo Hangzhou is aiming to create a vibrant sharing style Italian culinary enjoyment. In Italy, the freshest ingredients are always presented in the local market, where in-season fruits, vegetables, meat, seafood, and homemade cheese, etc are brought directly from farms or ports nearby. A market is also the social hub for the local community, a place for exchange in a friendly and relaxing atmosphere. Mercato Piccolo (meaning "small market" in Italian) is like its name combining the finest Italian products with the freshest local bounty to create a naturally vibrant dining experience unlike any other.

Mercato Piccolo embraces the culinary philosophy of celebrated Michelin starred chef Jean-Georges Vongerichten. When his "back to basic, respect the ingredients" spirit translating into cooking styles, it means all the cooking techniques are set to bring out the best flavor of ingredients. The best Italian cooking is noted for the simple, yet elegant preparation of quality ingredients, which echoes to Chef Jean-Georges' idea of food perfectly. Yet, unlike traditionally known heavy and rich Italian flavors, Chef Jean-Georges has added his personal touch to the Mercato Piccolo taste palette, using lighter and fresher sauces such as fruit essences, consommé, and herbal vinegar. The best illustration would be the signature dish Warm Seafood Salad. Fresh seafood is poached with herbal consommé, which seals the essence of the seafood while adding another layer of flavors. The dressing of mixed lemon juice, herbs and olive oil escalates the vibrant flairs of the ingredients. The sophistication of texture is enriched by the avocado and parsley added in the final touch up.

Freshly made pizza is another feature of Mercato Piccolo. All of Mercato Piccolo's pizzas start with a special dough, made daily in-house with the finest Italian semolina flour. This unique dough is incredibly flavorful and makes for a wonderfully light and chewy crust. The pizza is then covered with bright and savory toppings, and roasted under radiant heat of over 300 degrees in the wood burning oven which imparts a beautiful crackling texture, satisfying char and a smoky nuance.

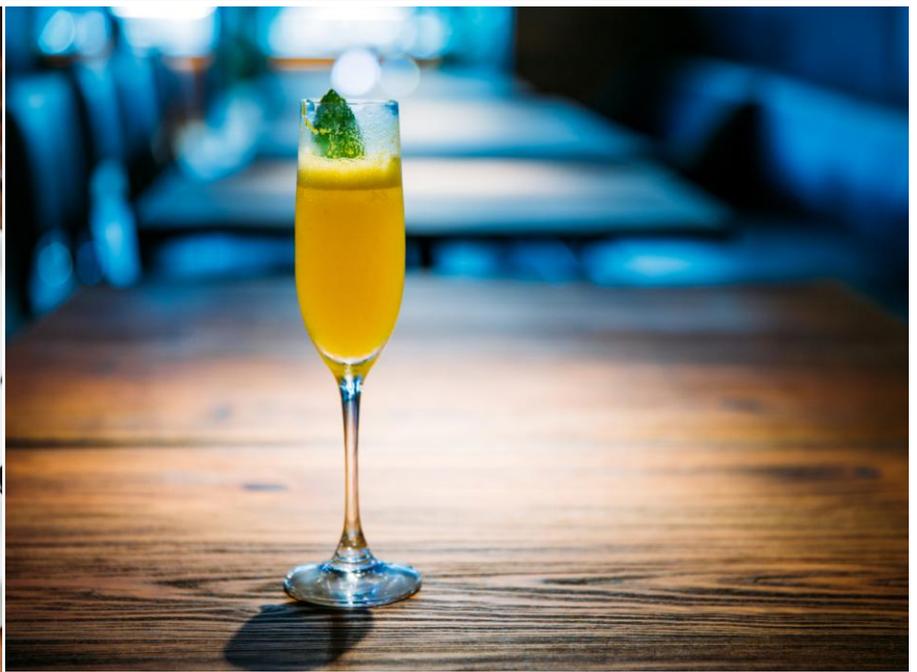
The design of Mercato Piccolo reflects the design of Mercato Shanghai, through the use of reclaimed wood and metal in key elements like the tables or partitions. Yet here the style is a

little modernized, notably with the stone flooring, to bridge with the contemporary building hosting it. Here, cement and mosaic have been integrated to highlight certain areas like the bar or the lounge, which are more integrated yet independent from the restaurant. The restaurant's warm farm-chic ambiance makes it a welcoming environment for casual or business all-day dining, with family, friends and business associates. The gorgeous terrace compliments the dining room and is ideal to enjoy alfresco dining.

The Mercato Piccolo Bar also features an original selection of cocktails including: Passion fruit Infusion: the aromatic recipe of sparkling wine and homemade passion fruit syrup make its taste pleasant and smooth; Sicilian Margarita: with silver tequila as base and spiced up with Cointreau, lime and basil, the palate is fresh with basil and a subtle pepper aftertaste; Espresso Martini, vodka base and coffee-flavored liqueur bring an exceptional rich taste, which is well appreciated. A short yet well thought selection of Italian, old and new world wines are available as well, making Mercato Piccolo Bar the perfect spot to enjoy a pre-dinner cocktail or late night drink.

Mercato Piccolo's decidedly simple and understated approach represents a refreshing face to Hangzhou's dining scene. The relaxed sophistication, addictive cuisine, and friendly, thoroughly unpretentious service paints a picture of Italian lifestyle as it should be experienced in its purest form.







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Hours	Monday – Sunday 11:30am – 21:30pm
Cuisine	Italian Restaurant
Dress Code	Casual
General Manager	Dominic Chen

**Editor's Note:**

## About Jean-Georges

Chef Jean-Georges is one of the most awarded chefs in the world, a Three Michelin Star, 4 Star of the New York Times, recipient of the James beard, and creator of 27 outstanding multi awarded restaurants in 8 countries.

## About Mercato

Mercato, a vibrant Italian restaurant from celebrated three Michelin star chef Jean-Georges Vongerichten and Three on the Bund, is one of the most popular restaurants and food lovers' favorite choice on the Shanghai dining scene. Mercato's decidedly simple and understated approach represents a refreshing addition to Shanghai's dining scene. The relaxed sophistication, addictive cuisine, and friendly, thoroughly unpretentious service paints a picture of Italian lifestyle as it should be experienced in its purest form.

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