



MENU BASED ON 10 GUESTS

PRINCIPIANTI

CAESAR SALAD 160

Romaine Hearts, Tuscan Kale, Classic Caesar Dressing, Lemon Croutons & Shaved Grana Padano.

ADD CHICKEN 60, SHRIMP 70

CAPRESE SALAD 140

Fresh locally made Mozzarella with Florida tomato and Basil, Topped with Balsamic glaze, Extra virgin Olive Oil & Maldon Sea Salt.

ADD PROSCIUTTO 80

ARUGULA SALAD 140

Shaved Fennel, Heirloom Tomatoes, Radishes, Cucumbers, Pistachios, Orange Wedges, Ricotta Salata & Lemon Vinaigrette.

ADD CHICKEN 60, SHRIMP 70

SPICY SHRIMP 230

Coal Roasted Shrimp, Baby Heirloom Tomatoes & Calabrian Chiles.

GRILLED VEGETABLE ANTIPASTI 200

Marinated and Grilled Mushrooms, Zucchini, Eggplant, Red Peppers, Olives and Semi Dried Tomatoes.

ANTIPASTO MERCATO 280

Prosciutto Di Parma, Salami Felino, Salami Finocchio, Coppa Picante, Baby Arugula, Red Seedless Grapes & Fresh Mozzarella.

PASTA DELLA NONNA

LINGUINE ALFREDO 140

Classic Alfredo Sauce, Linguine & Cracked Black Pepper.

ADD CHICKEN 60, SHRIMP 70, SALMON 80

GNOCCHI BIANCO 180

Ricotta Gnocchi, Truffle Cream, Fresh Mozzarella and Ricotta.

RIGATONI ALLA BOLOGNESE 160

Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce.

LASAGNA 200

Layers of Fresh Pasta, Bolognese, Mozzarella & Ricotta Impastata, Finished with Grana Padano.

BUCATINI AMATRICIANA 200

Slow Braised Pancetta, Onions & San Marzano Tomatoes.

LINGUINE SCAMPI 200

Jumbo Shrimp, Lemon, Garlic, White Wine & Butter, Tossed with Linguine & Finished with Extra Virgin Olive Oil.

GHIOTTONERIA

PARMIGIANA DI POLLO 280

Free Range Chicken Breast, Fresh Mozzarella, Fresh Made Fettuccine & Roasted Tomato Sauce.

SNAPPER ALLA GRIGLIA 660

Creamed Leeks, Crispy Pancetta and Shaved Fennel Salad.

FILET MIGNON 690

Hand-Cut Filet Mignon, Tender & Delicate.

SIDES 10

ROASTED POTATOES

Coal Roasted Fingerling Potatoes, Rosemary, Caramelized Yellow Onions, Grana Padano & Extra Virgin Olive Oil

BRUSSEL SPROUTS

Grilled Pears, Pancetta, Parmesan & Chili Crisp Aioli

ITALIAN BROCCOLINI

Chili Flakes, Lemon, Garlic, Shallots & Extra Virgin Olive Oil

FORAGED MUSHROOMS

Wild Mushrooms, Garlic, Shallots & Olive Oil

ASPARAGUS

Pecorino Romano & Lemon

LA VITA E' DOLCE

TUSCAN CHEESE PLATE 140

Ricotta Cheesecake, Pine Nut Crust, Red Wine Reduction Sauce, Roasted Red Grapes, Caramelized Pine Nuts.

STRAWBERRY & CREAM BRUSCHETTA 180

Coal Fire-grilled Citrus Olive Oil Cake, Balsamic Glazed Fresh Strawberries, Whipped Vanilla Bean Crème Fraiche.

TIRAMISU 160

Savolardi Lady Fingers, Kahlua Spiked Espresso-Dark Chocolate Soak, Imported Mascarpone Cheese Mousse, Table Side Grated 60% Dark Chocolate Shavings.

KEY LIME PIE 140



ORDER TODAY

@mercatoridellapescheria
www.mercatoridellapescheria.com



SALTY FLAME



ADRIAN GOMEZ
Catering Sales Manager

+1 (305) 546 2280
agomez@vehospitality.com

VIDA | ESTILO
HOSPITALITY GROUP



WE CATER

Office Lunches • Birthdays • Special Occasions
ANY EVENT, ANY SIZE

VEHOSPITALITY.COM

@VEHOSPITALITYGROUP