



MIAMI SPICE

\$65

DINNER

APPETIZER + ENTREE + DESSERT



@mercatoellapescheria • www.mercatoellapescheria.com

A mandatory 20% service charge will be added to the bill and distributed to the service team & to support the restaurant's operations

**Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

ALLERGY NOTICE: At VE Hospitality, your safety and enjoyment are important to us. Some menu items, including desserts, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.



DINNER MENU

APPETIZER

CHOICE OF

CRISPY CALAMARI

Golden Calamari, Charred Lemon & Calabrian Chili Aioli

SALMON TARTARE*

Fresh Salmon, Crispy Prosciutto, Green Apples & Squid Ink Aioli
(\$3 Supplemental)

BRUSCHETTA

Fresh Tomatoes, Olive Oil & Basil

 *Gavi, Villa Sparina. Piemonte, Italy***

ENTREE

CHOICE OF

LINGUINE SCAMPI

Jumbo Shrimp, Lemon, Garlic, White Wine and Butter
Tossed with Linguine & Finished with EVOO

PARMIGIANA DI POLLO

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

SALMON ARROSTO

Coal Roasted Salmon, Corn Puree, Fresh Corn and Baby Heirloom Tomatoes

 *Supertuscan, Greppicante Bolgheri, Tuscany, Italy***

DESSERT

CHOICE OF

FRESH FLORIDA KEY LIME PIE

Lime Gelee & Whipped Cream

BAVARESE DI CIOCCOLATO

Chocolate-Almond Cake with Meyer Lemon Mousse, White
Chocolate Crème Anglaise & Wild Berry Coulis

 *Dolcevita Moscato D'Asti DOCG, Italy***

WINE

** ITALIAN WINE SELECTION

Includes one glass per dish
\$17

PINK FLAMINGO TÊTE DE CUVÉE

Grenache, Camargue,
France

\$14



\$58

