GROUP MENUS

Welcome To
MERCATO DELLA PESCHERIA

www.mercatodellapescheria.com

ABOUT US

AN AUTHENTIC ITALIAN RESTAURANT IN MIAMI BEACH, FL

Located on the best block in South Beach, Mercato della Pescheria is a taste of the history of a coastal Italian seafood market with fresh seafood delivered daily and an entire menu of selections made with natural and fresh ingredients.

From individual to group dining, in the heart of Espanola Way, resulting in a traditional, simply delicious and authentic Italian restaurant cuisine experience with a variety of homemade pasta, wood oven pizza, exquisite fresh fish, savory steaks, Italian wines and cocktails.



GROUP MENUS

Lunch Menu

Appetizers | Choose 1

Bruschetta
Fresh tomatoes, olive oil & basil

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

Tuna Tartar
Ahi Tuna, Spiced Pistachios, Cucumber, Taro Chips & Calabrian Aioli

Main Course | Choose 1

Truffle Mushroom Risotto
Risotto, Roasted Foraged Mushrooms, Grana Padano & Truffle Oil

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

Rigatoni Alla Bolognese
Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce

Dessert
Fresh Florida KeyLime Pie



GROUP MENUS

MERCATO DIVINO

Appetizers | Choose one

MEATBALLS
Pork & Beef Meatballs, Slowly Braised in San Marzano Tomato Sauce, Finished with Grana Padano & Ricotta Cheese

BRUSCHETTA
Fresh Tomatoes, Olive Oil & Basil

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

Main Course | Choose one

GNOCCHI BIANCO
Ricotta Gnocchi, Truffle Cream, Fresh Mozzarella and Ricotta

SALMON ARROSTO
Coal Roasted Salmon, Corn Puree, Fresh Corn & Babu Heirloom Tomatoes

RIGATONI ALLA BOLOGNESE
Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce

DESSERT | Served family style

TIRAMISU
Savolardi Lady Fingers, Kalhlua Spiked Espresso-Dark Chocolate Soak, Imported Mascarpone Cheese Mousse.
Topped with 60% Dark Chocolate Shavings

MERCATO EMOZIONANTE

Appetizers | Choose one

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

SALMON TARTAR
Fresh Salmon, Crispy Prosciutto ,Green Apples & Squid Ink Aioli

PROSCIUTTO BRUSCHETTA
Fresh Tomatoes, Olive Oil , Basil & Prosciutto

Main Course | Choose one

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

LASAGNA
Layers of Fresh Pasta, Bolognese, Mozzarella & Ricotta Impastata, finished with Grana Padano

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

DESSERT | Served family style

TIRAMISU
Savolardi Lady Fingers, Kalhlua Spiked Espresso-Dark Chocolate Soak, Imported Mascarpone Cheese Mousse.
Topped with 60% Dark Chocolate Shavings

GROUP MENUS

MERCATO GIOIOSO

FAMILY STYLE BRUSCHETTA
Fresh Tomatoes, Olive oil & Basil

Appetizers | Choose one

CRISPY CALAMARI
Golden Calamari, Charred Lemon & Calabrian Chiles

OCTUPUS CARPACCIO
Shaved celery, Red Peppers, Arugula, Fennel, Pink Peppercorn, Lemon Zest, Extra Virgin Olive Oil

RUCULA SALAD
Arugula, Shaved Fennel, Heirloom Tomatoes, Radishes, Cucumbers, Pistachios, Orange Wedges, Ricotta Salata & Lemon Vinaigrette

Main Course | Choose one

RIGATONI ALLA BOLOGNESE
Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce

SALMON ARROSTO
Coal Roasted Salmon, Corn Puree, Fresh Corn & Babu Heirloom Tomatoes

TORTELLINI AL PROSCIUTTO
Hand Crafted Pasta Dough, Filled with Prosciutto di Parma, in a Grana Padano Broth, Finished with Tomatoes & Truffle Oil

DESSERT | Served family style

TIRAMISU
Savolardi Lady Fingers, Kalhlua Spiked Espresso-Dark Chocolate Soak, Imported Mascarpone Cheese Mousse.
Topped with 60% Dark Chocolate Shavings

MERCATO STUPENDO

FAMILY STYLE ITALIAN PROSCIUTTO & CHEESE BOARD
Chef's Choice of freshly sliced Italian Salumi & Cheeses

Appetizers | Choose One

MEATBALLS
Pork & Beef Meatballs, Slowly Braised in San Marzano Tomato Sauce, Finished with Grana Padano & Ricotta Cheese

GRILLED OCTOPUS
Kalamata Olive Aioli, Roasted Fingerling Potatoes, Pickled Onions, Fennel, Arugula, Salsa Verde & Lemon Vinaigrette

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

Main Course | Choose One

BRANZINO
Spicy Calabrian Tomato Sauce, Arugula, Fennel & Charred Lemon

NEW YORK STRIP
Rich & Well Marbled , cooked in a coal fired josper & grill served with Arugula Fennel Salad

LINGUINI FRUTTI DI MARE
Jumbo Shrimp, Octopus, Mussels, Clams, Calamari & Linguini in a Rich Seafood Broth

TRUFFLE MUSHROOM RISOTTO
Risotto, Roasted Foraged Mushrooms, Grana Padano & Truffle Oil

DESSERT | served family style

TIRAMISU
Savolardi Lady Fingers, Kalhlua Spiked Espresso-Dark Chocolate Soak, Imported Mascarpone Cheese Mousse.
Topped with 60% Dark Chocolate Shavings

BAR APERTO



2 Hours Beer & Wine Open Bar

BEERS: Peroni | Heineken | Bud light

HOUSE WINE SELECTION
White & Sparkling: Chardonnay | Pinot Grigio | Sauvignon Blanc | Prosecco
Red: Chianti | Cabernet Sauvignon | Pinot Noir

3 hours $60
Extra Hour $15

Drink Tickets

Drink Tickets | House Beer & Wine

BEERS: Peroni | Heineken | Bud light

HOUSE WINE SELECTION
White & Sparkling: Chardonnay | Pinot Grigio | Sauvignon Blanc | Prosecco
Red:Chianti | Cabernet Sauvignon | Pinot Noir

2 Hours Premium Package Open Bar

LIQUOR:
Tito's Vodka | Tanqueray Gin | Bacardi Rum | JW Black Whiskey | Herradura Reposado

BEERS: Peroni | Heineken | Bud light

HOUSE WINE SELECTION
White & Sparkling: Chardonnay | Pinot Grigio | Sauvignon Blanc | Prosecco
Red: Chianti | Cabernet Sauvignon | Pinot Noir

3 hours $95
Extra Hour $25

Drink Tickets | Selected Cocktails, House Beer & Wine

BEERS: Peroni | Heineken | Bud light

HOUSE WINE SELECTION
White & Sparkling: Chardonnay | Pinot Grigio | Sauvignon Blanc | Prosecco
Red:Chianti | Cabernet Sauvignon | Pinot Noir

Selected Cocktails



AMBIENCE & DESIGN

Mercato della Pescheria also features a unique indoor dining room with direct views into the chef's kitchen, creating an engaging culinary experience for your guests. Available for semi-private events or exclusive indoor buyouts, the space offers privacy without losing the vibrant atmosphere of Española Way. Floor-to-ceiling glass windows connect the dining room to the lively outdoor patio, making it the perfect setting for corporate dinners, celebrations, and exclusive events that blend sophistication with the energy of Miami Beach.





Located in the heart of historic Española Way, Mercato della Pescheria offers a charming outdoor patio where the vibrant energy of Miami Beach meets the timeless elegance of Italy. Surrounded by Mediterranean-style architecture, it's the perfect setting to enjoy handcrafted pastas, fresh seafood delivered daily, wood-fired pizzas, and an exceptional selection of Italian wines and cocktails. Whether you're planning an intimate dinner, a lively gathering, or simply soaking in the atmosphere, the patio provides an authentic al fresco dining experience that's uniquely South Beach.

AMBIENCE & DESIGN







AMBIENCE & DESIGN







INFORMATION

GUARANTEED NUMBER OF GUESTS is required 48 hours prior to the event. This number shall constitute a minimum guarantee and is not subjected to
reduction. If more guests than the final guarantee arrives, we will do our best to accommodate, however menu substitution may be necessary at extra cost.
If the restaurant is not notified of the final guest count, the expected number of guests will become the guaranteed count. Group will be responsible of final
guaranteed number, if less guests show up, the check will reflect the actual guaranteed number of guests.

MINIMUM SPENT (consumption) for all parties that do not have a prefix menu or that do have a prefix menu will be applied to all events. Even when the event
is held with separated checks. The credit card on file will be charged with the difference if minimum spent is not reached.

CREDIT CARD ON FILE for final payment requires a written request from the guest prior to the event date. Events that require a credit card on file to hold
the reservations, will be charged $25 per person in case the party is a no show, and did not properly cancel the reservation.

RESERVATION will only be confirmed when Banquet Event Order is signed, and credit card is either added on file or deposit is paid. We will hold your space
and allow up to three (3) business days for you to submit your payment after that the space on hold will be . Please note that your space is not guaranteed
until the 50% deposit has been paid. If you need more time or need to pay your deposit in a different way, please notify us so that we can accommodate your
time frame. We accept credit cards, corporate checks, and wire transfers. If you would like to designate a credit card to keep on file for the final charges,
please add it at this time. All events must be paid in full at the close of the event.

CANCELLATION POLICY

Client acknowledges and agrees that upon execution of this Agreement, Venue shall reserve the Event Date and commit resources, staffing, inventory, scheduling, and business opportunities in reliance upon Client's performance under this Agreement. Client further acknowledges that any cancellation of the Event by Client ("Cancellation") shall result in substantial damages to Venue, including but not limited to lost revenue and lost business opportunities, the exact amount of which would be impracticable and difficult to ascertain.

Accordingly, the parties agree that the following cancellation fees constitute reasonable liquidated damages and are not intended as a penalty. Client agrees to provide written notice of any Cancellation to Venue immediately upon making the decision to cancel, and in no event later than five (5) business days following such decision.

In the event of Cancellation, Client shall pay Venue the applicable liquidated damages amount within five (5) calendar days after delivery of the written notice of Cancellation:

Cancellation Notice Period Liquidated Damages Owed
From execution of this Agreement through fifteen (15) days prior to the Event Date Twenty-Five Percent (25%) of the Food and Beverage Minimum
Fourteen (14) days through seven (7) days prior to the Event Date Fifty Percent (50%) of the Food and Beverage Minimum
Six (6) days prior to the Event Date through the Event Date, including failure to appear One Hundred Percent (100%) of the Food and Beverage Minimum
All cancellation payments shall be non-refundable. Venue reserves all rights and remedies available under applicable law for amounts remaining unpaid, including collection costs, reasonable attorneys' fees, and enforcement expenses to the extent permitted by law.

Cancellation fees shall not relieve Client of responsibility for any additional charges, fees, damages, or obligations incurred prior to Cancellation under this Agreement.

ITALIAN SEAFOOD
MERCATO DELLA PESCERIA
MIAMI - LAS VEGAS



CONTACT US

305-515-0723

www.mercatodellapescheria.com

fsoares@vehospitality.com

412 Espanola Way
Miami Beach FL 33130

PROUD MEMBER OF
ITALY AMERICA CHAMBER OF COMMERCE SOUTHEAST