



# MERCATO DIVINO PACKAGE

**\$40.00 per person**

## **Appetizers /** CHOOSE ONE

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### **CRISPY CALAMARI**

Golden Calamari & Calabrian Chili Aioli

### **CAESAR SALAD**

Romaine & Tuscan Kale, Red Peppers, Tomatoes, Cucumbers,  
Toasted Pistachios & Fontina in an Herb Vinaigrette

### **BRUSCHETTA**

Fresh Tomatoes, Olive Oil & Basil

## **Main Course /** CHOOSE ONE

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### **VENETIAN CHICKEN (POLLO ALLA VENEZIANA)**

Pan Seared Free Range Chicken Breast,  
Onion, Fingerling Potatoes

### **COAL GRILLED FLORIDA RED SNAPPER**

Whole Florida Red Snapper, Baby Arugula,  
Cherry Tomatoes, Fennel and Lemon Caper Sauce

### **GNOCCHI ALLA SORRENTINA**

Gnocchi Alla Sorrentina Homemade Gnocchi, Pomodoro Sauce,  
Heirloom Tomatoes, Fresh Mozzarella & Basil

## **Dessert**

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### **FRESH FLORIDA KEY LIME PIE**

Lime Gelee / Whipped Cream

*All prices are subject to Tax & Service charges and will be added to the Total.*



# MERCATO EMOZIONANTE

**\$50.00 per person**

## **Appetizers /** CHOOSE ONE

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### **CRISPY CALAMARI**

Golden Calamari & Calabrian Chili Aioli

### **SALMON TARTAR\***

Scottish Salmon, Speck, Green Apple, Citrus,  
Olive Oil & Taro Chips

### **PROSCIUTTO BRUSCHETTA**

Fresh Tomatoes, Olive Oil & Basil & Prosciutto

## **Main Course /** CHOOSE ONE

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### **SALMON**

Garlic Spinach, Cippolini Onions, Carrot Puree & Pomegranate

### **FETTUCCHINE ALFREDO WITH CHICKEN**

Fresh Homemade Fettuccine, Creamy Alfredo Sauce,  
Grana Padano Cheese & Coal Grilled Chicken

### **SPAGHETTI & MEATBALLS**

Classic Pork & Beef Meatballs Braised in a Roasted  
Tomato Sauce & Tossed in Imported Spaghetti

## **Coffee & Dessert**

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### **PISTACHIO CANNOLI**

Sicilian Pistachio Cream, Dark Chocolate Dipped Cannoli  
Shell And Orange Zest

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# MERCATO GIOIOSO

**\$60.00 per person**

## **Appetizers /** CHOOSE ONE

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### **SHRIMP COCKTAIL**

Classic Citrus Poached Jumbo Shrimp, Cocktail sauce & Lemon

### **CAPRESE**

Heirloom Tomatoes, Mozzarella Fior di Latte,  
Aged Balsamic & Extra Virgin Olive Oil

### **ITALIAN MEATBALLS**

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

## **Main Course /** CHOOSE ONE

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### **CHICKEN PARMIGIANA**

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

### **BUCATINI BOLOGNESE**

Rich Bolognese Sauce Tossed with Imported Bucatini  
Finished with Pecorino Romano

### **SALMON**

Garlic Spinach, Cippolini Onions, Carrot Puree & Pomegranate

## **Coffee & Dessert**

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### **TUSCANA CHEESECAKE**

Imported Ricotta Cheese with Fresh Berry Compote,  
Caramel & Chocolate Sauces & Pistachios

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# MERCATO STUPENDO

## \$75.00 per person

### Appetizers / CHOOSE ONE

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#### TUNA TARTARE

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

#### GRILLED OCTOPUS

Romesco, Roasted Fingerling Potatoes, Cippolini Onions, Pickled Onions, Salsa Verde & Lemon Vinaigrette

#### CAPRESE

Heirloom Tomatoes, Mozzarella Fior di Latte, Aged Balsamic & Extra Virgin Olive Oil

#### ITALIAN PRESCUITO & CHEESE BOARD

Chef's Choice of freshly sliced Italian Salumi & Cheeses.

### Main Course / CHOOSE ONE

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#### MEDITERRANEAN SEABASS

Served Whole-Head Off / Romesco, Roasted Cauliflower, Salsa Verde & Charred Lemon

#### NEW YORK STRIP

Center Cut New York Strip loin, Tender and Juicy with an Ample amount of Marbling, Served with Coal Roasted Fingerling Potatoes, Arugula Salad and Red Wine Demi.

#### LINGUINI FRUTTI DI MARE

Jumbo Shrimp, Mussels, Clams & Calamari in a rich Seafood Broth

#### MUSHROOM RISOTTO

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

### Coffee & Dessert / CHOOSE ONE

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#### TUSCANA CHEESECAKE

Imported Ricotta Cheese with Fresh Berry Compote, Caramel & Chocolate Sauces & Pistachios

#### PISTACHIO CANNOLI

Sicilian Pistachio Cream, Dark Chocolate Dipped Cannoli Shell And Orange Zest

#### FRESH FLORIDA KEY LIME PIE

Pistachio Graham Cracker Crust, Whipped Cream And Lime Gelee

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## MERCATO OPEN BAR

### Beer & Wine

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**First Hour: \$20.00 / 2 Hours: \$28.00 / 3 Hours \$42**

**BEERS:** Peroni / Heineken / Miller light / Coors Light

**HOUSE WINE SELECTION:** Chianti / Cabernet Sauvignon / Chardonnay / Pinot Grigio / Sauvignon Blanc / Prosecco

### House Package

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**First Hour: \$25.00 / 2 Hours: \$38.00 / 3 Hours \$52**

**LIQUOR:** LVOV Vodka (Poland) / New Amsterdam Gin / Castillo Rum (Puerto Rico) / Dewar's Whiskey / Jose Cuervo Tequila

**BEERS:** Peroni / Heineken / Miller light / Coors Light

**HOUSE WINE SELECTION:** Chianti / Cabernet Sauvignon / Chardonnay / Pinot Grigio / Sauvignon Blanc / Prosecco

### Premium Package

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**First Hour: \$28.00 / 2 Hours: \$43.00 / 3 Hours \$58**

**LIQUOR:** Absolut Vodka / Tanqueray Gin / Bacardi Rum / Dewar's 12 Whiskey / Herradura Reposado

**BEERS:** Peroni / Heineken / Miller light / Coors Light

**HOUSE WINE SELECTION:** Chianti / Cabernet Sauvignon / Chardonnay / Pinot Grigio / Sauvignon Blanc / Prosecco

### Specialty Cocktails Open Bar

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**First Hour: \$45.00 / 2 Hours: \$80.00**

Any Cocktail from our Specialty Cocktail List

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