



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

CHOPPED SALAD 180

Romaine Hearts, Radicchio, Fontina, Salami Felino, Red Onions, Roasted Red Peppers, Pistachios, Cucumbers, Tomatoes, Olives & Herb Dressing.

ADD CHICKEN 60, SHRIMP 70, SALMON 80

SHRIMP COCKTAIL 160

Classic Citrus Poached Jumbo Shrimp, Cocktail Sauce & Lemon.

PASTA DELLA NONNA

LINGUINE SCAMPI 200

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

RIGATONI ALLA BOLOGNESE 160

Rigatoni Tossed in a Braised Beef & Pork Bolognese Sauce.

GNOCCHI ALLA VODKA 140

Homemade Gnocchi, Vodka Pink Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella.

LASAGNA 200

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

LINGUINE ALFREDO 140

Classic Alfredo Sauce, Linguine & Cracked Black Pepper.

ADD CHICKEN 60, SHRIMP 70, SALMON 80

LINGUINE SCAMPI 200

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

GHIOTTONERIA

SALMON 300

Garlic Spinach, Cippolini Onions, Carrot Purée & Salsa Verde.

SKIRT STEAK 450

Long, flat, juicy and flavorful cut.

PARMIGIANA DI POLLO 280

rispy Breaded Chicken Breast Drenched in Marinara Sauce & Molten Mozzarella right at Your Table. Served with Linguini Marinara.

SIDES 10

ITALIAN BROCCOLINI

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

ROASTED POTATOES

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

FORAGED MUSHROOMS

Wild Mushrooms, Garlic, Shallots & Olive Oil

TRUFFLE FRIES

Crispy French fries, White Truffle Oil, Shaved Parmesan & Chive

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



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ADRIAN GOMEZ
Catering Sales Manager

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

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