

# Italian Night

AT THE MERMAID

## STARTERS

### **BRUSCHETTA \$16**

*Local Lobster, Shaved Garlic,  
Plum Tomatoes, Virgin Olive Oil, Sea salt*

### **TUSCAN SALAD \$19**

*Mixed Greens, Kalamata Olives,  
Polenta Croutons, Roasted Garlic,  
Cherry Tomatoes, Balsamic Vinaigrette*

### **PROSCIUTTO & PAPAYA \$14**

*Shaved Prosciutto, Sweet Local Papaya,  
Mint Oil, Cracked Pepper*

### **FRITTO MISTO \$21**

*Crispy Calamari,  
Wild-Caught Gulf Shrimp,  
Cherry Peppers, Citrus Aioli*

## ENTREES

### **SEAFOOD ALFREDO \$40**

*Sautéed Shrimp, Mussels, Crab Meat,  
Cheese Ravioli, Creamy Saffron  
Alfredo Sauce*

### **VEAL PICCATA \$38**

*Pan Seared, Lemons, Capers,  
Grilled Italian Vegetables*

### **CLASSIC SPAGHETTI & MEATBALLS \$29**

*Prime Ground Beef, Pecorino Cheese,  
Fresh Italian Parsley*

### **SPAGHETTI ALLE VONGOLE \$32**

*Steamed Baby Clams, Shaved Garlic,  
Pepper Flakes, White Wine,  
Cherry Tomatoes*

### **BISTECCA \$34**

*Grilled Skirt Steak, Gorgonzola Cheese,  
Rosemary, Arugula, Roasted Potatoes*

### **BEYOND MEATBALLS \$27**

*Slow Cooked Tomato Sauce,  
Vegan Cheese, Gluten Free Pasta*

### **TIRAMISU \$12**

*Mascarpone Cheese, Island Coffee, Amaretto*

*Gluten free options are available on menu items marked GF and Vegan options are marked V. Please advise your server if you prefer this option. Please inform your server if you have a food allergy.  
Venligst kontakt en tjener hvis du er allergiker.*

*We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*