

Italian Night

AT THE MERMAID

STARTERS

BRUSCHETTA \$19

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

CAPRESE SALAD \$14

*Sliced Fresh Mozzarella, Plum Tomatoes,
Sweet Basil, Truffle-Balsamic Reduction*

TUSCAN SALAD \$18

*Mixed Greens, Leccino Olives,
Polenta Croutons, Roasted Garlic,
Chopped Tomatoes, Balsamic Vinaigrette*

FRITTO MISTO \$22

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

ENTREES

SEAFOOD ALFREDO \$41

*Sautéed Wild-Caught Gulf Shrimp,
Mussels, Crab Meat, Pappardelle Pasta,
Creamy Saffron Alfredo Sauce*

SPAGHETTI ALLE VONGOLE \$32

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

VEAL PICCATA \$38

*Pan Seared, Lemons, Capers,
Sun-dried Tomatoes, Grilled Artichokes*

BISTECCA \$37

*Fire Roasted Skirt Steak, Gorgonzola Cheese,
Rosemary, Porcini Mushrooms,
Fingerling Potatoes, Baby Arugula Salad*

CLASSIC SPAGHETTI & MEATBALLS \$29

*Prime Half-Pound, Ground Beef, San
Marzano Tomato Sauce,
Pecorino Cheese, Fresh Italian Parsley*

BEYOND MEATBALLS (GF) \$30

*San Marzano Tomato Sauce,
Vegan Cheese, Gluten Free Pasta*

*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.