

TAVOLA DI ANTIPASTI

Visit Mario's antipasti table for a wonderful selection of Italian appetizers, salads and condiments the best way to start your culinary experience with us.

ZUPPE (SOUP)

Minestra di Altamura

Salt Cod | Fennel | Carrots | Celery | Onions | Plum Tomatoes

RISOTTO E PASTI (RISOTTO AND PASTA)

Risotto Bianco con Pesto

Slow Braised Risotto | Concasse Tomato | Toasted Pine Nuts | Pesto

Linguine Pollo e Funghi

Linguine | Chicken | Mushrooms | Creamy Balsamic Reduction

Penne ala Bolognese

Penne | Bolognese | Parmesan Cheese

PIATTI PRINCIPALI (FIRST PLATES)

Tenera Saltimbocca, Aglio e Olio

Veal piccata | Prosciutto | Fresh Sage | Provolone Cheese

Spaghetti | Olive Oil | Chili Flakes | Roasted Garlic

Salsicce con Verdi e Salsa di Pomodoro

Sausage | White Bean Cassoulet | Sweet and Spicy Tomato Salsa

Garlic Crostini

Calamari in Padella con Limone e Pangrattato

Pan Fried Squid | Lemon | Pangrattato Bread Crumbs | Fennel | Artichokes

Kids' Suggestion

Spaghetti con Polpettine di Carne al Pomodoro o Penne Alfredo

Spaghetti meatballs in marinara sauce or penne alfredo

DOLCI (SWEETS)

Our Pastry Chef's Daily Creations

Mario's
RISTORANTE ITALIANO

E.A. MARIO, grandfather to one of our first authentic Italian chefs, was born to a family of humble means in the southwest Italian region of Salerno. Growing up everyone in his family needed to pull their weight to get by. Mario was in charge of preparing dinner and his delicious cooking would bring his whole family to the table every night. Mario passed down that tradition by instilling that same sense of passion for his love of food and family values to his children and grandchildren. That is why today you will feel and taste that same passion when you visit Mario's Restaurant. With dishes inspired by Mario's hometown of Salerno, you can find some of the most authentic Italian food in the world including the signature dish Osso Buco alla Milanese.

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RISTORANTE ITALIANO

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ZUPPE (SOUP)

Zuppa di Finocchi Brasati e Pomodoro

Braised Fennel | Tomato | White Beans | Roast Garlic

RISOTTO E PASTI (RISOTTO AND PASTA)

Risotto al Funghi

Mushroom | White Truffle Oil | Mascarpone | White Wine | Asiago

Risotto ai Frutti di Mare

Mussels | Clams | Prawns | Fennel | Saffron | Tomato

Linguine alla Carbonara di Salsiccia

Linguine | Italian Sausage | Parmesan Cheese | Pancetta | Carbonara Sauce

Spaghetti al Pesto

Spaghetti | Grilled Chicken Breast | Sun Dried Tomato Marinara | Pesto

Lasagna alla Bolognese

Layered Lasagna with Bolognese & Béchamel Sauce

Ravioli Fromagio alla Zucca

Cheese Ravioli | Butternut Squash Veloute | Walnut Butter | Parmesan Cheese

PIATTI PRINCIPALI (FIRST PLATES)

Cioppino

Fresh Seasonal Seafood | Tomato Ragout | Herb Crostini

Pollo Saltimbocca

Prosciutto and Provolone Wrapped Chicken Breast | Olive Oil Crushed Red Skin Potatoes | Garlic Rapaini | Pan Jus

Spinaci Melanzane e Fromaggio di Capra Canneolini

Eggplant | Spinach | Mushroom & Goat Cheese Cannelloni | White Bean & Tomato Ragout

Costoletta di Agnello

Roasted Lamb Rack | Soft Parmesan and Herb Polenta | Vegetables Ratatouille | Rosemary Demi | Confit Garlic

Gamberetti e Casainga di Fagioli

White Wine & Lemon sautéed Shrimp | White Bean | Bacon Ragout

Pesce Siciliani

Parmesan & Herb Crusted Corvina Filet | Anchovy Butter | Garden Vegetable Puttanesca

Ossobuco alla Milanese

Braised Veal Shank | Sweet Pea Risotto | Brunoise Vegetables | Gremolata

KIDS' SUGGESTION

Spaghetti con Polpettine di Carne al Pomodoro o Penne Alfredo

Spaghetti with meatballs in marinara sauce or penne alfredo

DOLCI (SWEETS)

Tiramisu

Sponge cake soaked in coffee with fresh mascarpone cream

Cassata Lime Infuso con Crema di Ricotta

Wild raspberry and fresh lime cassata infused with ricotta cream

Crostata al Cioccolato

Warm chocolate tart with bitter chocolate glaze and almond ice cream

Vanilla Panna Cotta Affogata

Vanilla panna cotta, deglazed with maple and coffee reduction

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