

Mario's

GLUTEN-FREE MENU

Our menu has been carefully modified to create a worry-free dining experience. The Chef has eliminated the "forbidden ingredients" from our menu items and our kitchen staff has been trained to properly prepare these recipes in a manner that is safe for the celiac diet. We feature the award-winning Penne pasta. Please be sure that you inform your server that you are ordering from the gluten-free menu.

Antipasti (*Appetizers*)

- Greens & Beans** – Sautéed escarole and garbanzo beans with garlic and extra virgin oil 4
- Italian Charcuterie** – Artesian Italian cured meats, Grana Padana and a sampling of spreads 12
- Grilled Calamari** – Hand cut and seasoned with sea salt, extra virgin olive oil, lemon 10

Ensalate Fresche (*Fresh Salads*)

- House Salad** – Field greens, tomato, garbanzo, hot peppers, cucumber, zesty balsamic 5
- Grilled Caesar Wedge** – Heart of romaine, shaved Grana Padana, tomato, red onion 8
- Pear & Gorgonzola** – Bosc pears, Belgian endive, radicchio, gluten-free gorgonzola, balsamic, honey 8
- Arugola, Goat Cheese and Red & Golden Beet Salad** – Lightly dressed with aged balsamic 9

Specialita Della Casa (*House Specialties*)

All pasta is Tinkyada Pasta Joy Penne Pasta

- Chicken Flora** – Pittsford Farms Dairy Cream Alfredo, broccoli with grilled chicken 16
- Penne Abruzzi** – Fresh Roma tomatoes, pan roasted garlic, basil & olive oil 13
- Seafood Cioppino Cartoccio** – Calamari, clams, mussels, shrimp, scallops, spicy sweet tomato sauce 26
- Chicken & Mozzarella French** – Egg battered, mozzarella, sherry wine, butter, lemon over greens 15
- Salmon** – Tangy BBQ honey garlic glaze, sautéed butternut squash and pasta 26
- Sea Bass & Greens** – Oven roasted served over traditional greens and beans, fresh lemon 32
- Rack of Lamb** – New Zealand lollypop style chops, rosemary garlic butter 32

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Bistecche *(Mario's Fresh Cut Steakhouse Selections)*

Your steak will be char grilled in our state of the art 1600 degree infra-red oven system. Each steak has been personally hand selected from local butchers. Mario's steaks are served on a sizzling hot iron skillet. As your steak sits it will continue to cook on the hot skillet.

*Steaks served with your choice of one side dish

Delmonico – 16 ounce Certified Angus, highest level of marbling, the juiciest cut 25

NY Strip Steak – 16 ounce USDA Choice Grade, full flavor profile 32

Choice Filet Mignon – 8 ounce USDA Choice Grade, leanest cut 28

Prime Filet Mignon – 8 ounce USDA Prime Grade, most revered cut 38

Porterhouse – 24 ounce USDA Choice Grade, depth of flavor, most popular cut 36

Angus Prime Rib – Served on Fridays and Saturdays. 12 ounce or 20 ounce cut 22/32

Bistecche Contorni *(Steak Side Dishes)*

Caramelized Onions 3

Baked Potato with NY State Bacon and Cheddar 4

Sautéed Mushrooms and Garlic 4

NY State Bacon & Melted gluten-free Gorgonzola Topping 4

Greens and Beans 4

Sautéed Butternut Squash 4

Sautéed Spinach 4

Grilled Asparagus 4

Grilled Seasonal Vegetables 4

Temperatura *(Temperature Guide)*

Blue	Very Red, Cold Center
Rare	Red Cool Center
Medium Rare	Red Warm Center
Medium	Pink Hot Center
Medium Well	Dull Pink Hot Center
Well Done	Not Recommended

Red Bridge Gluten Free Beer 6