

Mario's

In 1961, my wife Flora and I arrived from Abruzzi Italy. We brought with us cherished recipes and a passion for homemade Italian food and culture. I am proud my sons Anthony and Danny join me in sharing my passion for authentic, quality, homemade cuisine. At Mario's you are not just a customer, you are my special guest.



Antipasti (*Appetizers*)

- Antipasto** – Artesian Italian cured meats, Grana Padana and a sampling of gourmet spreads 11
- Grilled Calamari** – Hand cut, dusted in breadcrumbs, sea salt, extra virgin olive oil, lemon 10
- Fried Calamari** – Flash fried crispy, sweet & spicy pepper aioli sauce, tomato marinara 9
- Sicilian Fried Calamari** – with Kalamata olives, hot peppers, seasoned virgin olive oil 10
- Steak Crostini** – NY Strip Steak char grilled, topped with caramelized onion, greens & gorgonzola 14
- Arancini** – Rissotto flavored with imported cheese and aromatic vegetables, lightly fried into a ball 8
- Gnocchi** – Handmade, finished with butter, sage and ricotta cheese, drizzled with aged balsamic glaze 10
- Clams, Mussels, Sausage & Greens** – sautéed with garlic and spicy Italian pepperoncino 12
- Nonna's Homemade Meatballs** – Beef & pork, hand rolled, tomato sauce, Grana Padana 7
- Stone Oven Margarita Pizza** – Crispy thin crust stone oven style, fresh tomatoes, fresh mozzarella 12

Ensalate Fresche (*Fresh Salads*)

- House Salad** – Field greens, tomato, garbanzo, hot peppers, cucumber, asiago crostini, zesty balsamic 5
- Grilled Caesar Wedge** – Heart of romaine, shaved Grana Padana, tomato, red onion, asiago crostini 8
- Pear & Gorgonzola** – Bosc pears, Belgian endive, sweet glazed walnuts, radicchio, balsamic, honey 8
- Arugola, Red Onion and Cured Olive Salad** – lightly dressed with aged balsamic and fine olive oil 9
- Tomato & Fresh Mozzarella Terrine** – In aspic, dressed with rich “Academia” imported olive oil 9

Minestre (*Soups*)

- Minestrone Soup** – Fresh daily, seasonal vegetables, beans, pasta, shaved Grana Padana, asiago crostini 5
- Lobster Bisque** – Homemade daily with fresh lobster and local Pittsford Farms Dairy cream 8

Specialita Della Casa (*House Specialties*)

- Homemade Ravioli of the Day** – Handmade daily with seasonal and local ingredients. Priced daily
- Homemade Spaghetti & Meatballs** – Homemade spaghetti and meatballs, fresh tomato marinara 14
- Homemade Fettuccine Alfredo** – Pancetta, Pittsford Farms cream, Parmigiano, peas & pork 18
- Vodka Pasta** – Homemade egg papardelle pasta, vodka sauce, sweet Italian sausage, lentils, ricotta 16
- Tour Of Italy** – Trio of chicken parmigiano, homemade fettuccine alfredo, and homemade lasagna 18
- Homemade Lasagna** – Hand layered homemade pasta, beef, ricotta, basil, baked in tomato marinara 15
- Rigatoni Bolognese** – Over-sized Paccheri pasta with our homemade classic meat sauce recipe 19
- Ciabatta Burger** – 8oz ground Certified Angus, NY cheddar, caramelized onions, bacon, patatini 12

Carni e Pesci (*Meats and Seafood*)

- Chicken Parmigiano** – Chicken, lightly breaded and golden crispy, baked mozzarella, fettuccine 13
Chicken & Mozzarella French – Egg battered, layered with fresh mozzarella over greens 14
Veal Milanese– Breaded and pan sautéed topped with fresh arugola and shaved Grana, with Arancini 22
Rack of Lamb– New Zealand lollypop style chops, herb drizzle, roasted garlic butter, Gatto potatoes 28
Seafood Cartoccio – Calamari, clams, mussels, shrimp, scallops, spicy seafood tomato sauce 26
Three Olive Encrusted Tuna – Fresh Ahi tuna with a roasted red pepper sauce and Arancini 22
Salmon – Tangy BBQ honey garlic glaze, sautéed brussel sprouts and fresh egg papardelle pasta 25
Sea Bass & Greens – Parmigiano and panko encrusted, traditional greens and beans, fresh lemon 29

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 with grilled ciabatta bread. As your steak sits it will continue to cook on the hot skillet. If you wish to maintain your steak at its temperature, simply place it on the ciabatta bread to insulate it from the heat.

Steaks served with your choice of one side dish (lobster mac & cheese add \$2)

- Delmonico** – 16 ounce Certified Angus, highest level of marbling, the juiciest cut 24
NY Strip Steak – 16 ounce USDA Choice Grade, full flavor profile 32
Choice Filet Mignon – 8 ounce USDA Choice Grade, leanest cut 26
Prime Filet Mignon – 8 ounce USDA Prime Grade, most revered cut 32
Filet Oscar – 6 ounce, topped with Crab with homemade Béarnaise and “Gatto” potato 29
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 21/29

Bistecche Contorni (*Steak Side Dishes*)

- Caramelized Onions** 3
“The Gatto” Twice Baked Mashed Potato with Sopresatta Salami 3
Baked Potato with NY State Bacon and Cheddar 4
Sautéed Mushrooms and Garlic 4
NY State Bacon & Melted Gorgonzola Topping 4
Greens and Beans 4
Sautéed Brussel Sprouts 4
Sautéed Spinach 4
Grilled Asparagus 4
Grilled Seasonal Vegetables 4
Homemade Béarnaise Sauce 4
Arancini, Aromatic Vegetable Rissotto 4
Lobster Mac & Cheese 6 (add \$2 as steak side)

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