

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*)

- Italian Charcuterie** – Artesian Italian cured meats, Grana Padana and a sampling of gourmet spreads 11
- Grilled Calamari** – *Our Specialty*, hand cut, dusted in breadcrumbs, sea salt, extra virgin olive oil, lemon 10
- Fried Calamari** – Flash fried crispy, served with sweet & spicy pepper aioli sauce, tomato marinara 9
- Sicilian Fried Calamari** – Fried Calamari with Kalamata olives, hot peppers, seasoned virgin olive oil 10
- Steak Crostini** – NY Strip Steak, char grilled, topped with caramelized onion, escarole, and gorgonzola 12
- Arancini** – Rissotto, flavored with imported cheese and aromatic vegetables, lightly fried into a ball 8
- Gnocchi** – Handmade, finished with butter, sage, ricotta and asiago cheese, drizzled with aged balsamic glaze 10
- Nonna's Homemade Meatballs** – Hand rolled beef, pork, Italian seasoning, tomato sauce, Grana Padana 7
- Stone Oven Margarita Pizza** – Crispy thin crust stone oven style, fresh tomatoes, fresh buffalo mozzarella 13

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, and asiago crostini 8
- Pear & Gorgonzola** – Bosc pears, Belgian endive, sweet glazed walnuts, radicchio, balsamic and imported honey 8
- Arugola, Goat Cheese, Red Onion & Cured Olive Salad** – Lightly dressed with aged balsamic and fine olive oil 8
- Italian Buffalo Mozzarella and Heirloom Tomato Caprese** – dressed with rich “Academia” imported olive oil 10

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 handmade meatballs, fresh tomato marinara 14
- Homemade Fettuccine Alfredo with Braised Pork** – 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 19
Rack of Lamb – New Zealand lollypop style chops, herb drizzle, roasted garlic butter, Gatto potatoes 29
Filet “Oscar” Crab Stuffed – 6 ounce, with homemade Béarnaise sauce, asparagus and “Gatto” potato 26
Seafood Cartoccio – Calamari, clams, mussels, shrimp, scallops, spicy seafood tomato sauce 26
Three Olive Encrusted Tuna – Fresh Ahi tuna prepared mid-rare 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 34
Porterhouse – 24 ounce USDA Choice Grade, depth of flavor, most popular cut 36
The Angus Prime Rib – Served on Fridays and Saturdays. 12 ounce or 20 ounce cut 21/29

(Chef’s 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

Bistecche Contorni *(Steak Side Dishes)*

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