

# 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)

- Artichoke & Broccoli French** - egg-dipped sautéed with sherry, lemon, butter 9
- Shrimp Cocktail** - eight shrimp, lemon, scallion and celery confetti, traditional dipping sauce 11
- Shrimp Gorgonzola** – Sautéed with fresh garlic, extra virgin olive oil and gluten-free gorgonzola 13

### 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
- Fresh Mozzarella and Arugola Salad** – using local dairy curds, onions, olive oil, lemon 9

### Specialita Della Casa (House Specialties)

*All pasta is Tinkyada Pasta Joy Penne Pasta*

- Penne Carbonara** – Pancetta, Pittsford Farms Dairy Cream, Parmigiano & egg 13
- Vodka Pasta** – Penne pasta, vodka sauce, sweet Italian sausage, peas, ricotta 16
- Shrimp Carbonara** – Prosciutto, Pittsford Dairy Cream, Parmigiano, egg 19
- Chicken Alfredo** – Pittsford Farms Dairy Cream Alfredo with grilled chicken 16
- Penne Abruzzi** – Fresh Roma tomatoes, pan roasted garlic, basil & olive oil 13
- Seafood Cartoccio** – Calamari, clams, mussels, shrimp, scallops, spicy sweet pepper tomato sauce 26
- Chicken or Veal French** – Egg battered, with artichokes, sherry wine, butter, lemon over penne 14/18
- Salmon** – Tangy BBQ honey garlic glaze, sautéed Brussel Sprouts and penne pasta 25
- Sea Bass & Greens** – Oven roasted served over 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.*

Steaks served with your choice of one side dish

**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

**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

**Rack of Lamb**– New Zealand lollypop style chops, rosemary garlic butter 26

## 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 Brussel Sprouts** 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