



## Winter 2009



### In This Issue

**Valentines Menu—1**

**New Cookbook-2**

**Seasonal Menu-2**

**St. Patty's Brunch-2**

**USDA Prime-3**

**Guest Chef -3**

**New Gelato Menu-3**

**Recipe Card #6-4**



*At Mario's,  
you are not  
just a customer,  
you are our  
special guest!*

*-Mario Daniele*

## Valentine's Day Features Special Menu



St. Valentines Day is a special day and one of the busiest nights in the year for most restaurants.

Sweethearts will be out celebrating and once again Mario's will be pulling out all the stops by creating a special fixed price menu for the occasion. For

Valentines night we set aside our usual menu and instead will offer a five course tasting menu. You will have the unique opportunity to sample some of our signature dishes as well as regional Italian specialties not normally found on our regular menu (The menu is shown here at right)

Make your reservations ahead of time as seating is limited. We will also have vegetarian options for each course and can accommodate gluten free diets as well. When making reservations please make the receptionist aware of your dietary needs.

Also, spring is just around the corner so don't forget to call our catering department to book a graduation or communion party . Available space is limited!

### 2009 Valentines Menu

**Choose One Selection From Each Course  
\$39.95 Per Person**

*First Course*

#### **Shrimp and Arugola Salad**

*Giant shrimp, Belgian endive, radicchio, avocado and Meyer lemon-honey vinaigrette*

#### **Tenderloin of Veal Carpaccio**

*Seared with lemon aspic, white truffle oil & field greens*

#### **Warm Tomato and Goat Cheese Bouchee**

*Layered puff pastry, pesto, arugola & aged balsamic*

*Second Course*

#### **Risotto alla Verde**

*Creamy arborio, watercress, peas, asparagus*

#### **Crab and Ricotta Cannelloni**

*Baked with balsamella and parmesan*

#### **Fettuccine with Rubino's Wine and Parsley Sausage**

*fresh cream, broccoli rabe, olives, hot peppers*

*Third Course/Intermettzo*

#### **Strawberry & Vodka Granita**

*Fourth Course*

#### **Pancetta Wrapped Filet Mignon**

*USDA Choice with Dijon-gorgonzola sauce, balsamic onions & turned sea salt potato*

#### **Pan Seared Cold Smoked Swordfish**

*with Catalonia style pinenut sauce, chunky tomatoes & pearl cous cous*

#### **Saffron Honey-Roasted Chicken**

*Supreme breast with roasted peppers & potato "gatto"*

*Fifth Course*

#### **Lemoncello Crème Brulee**

*From Pittsford Farms Dairy, with fresh berries*

#### **Warm Chocolate Soufflé**

*With with raspberry coulis & white chocolate shavings*

#### **Artisan Cheese Plate**

*With green apple, red grapes, berries & marmalade*

**Coming  
This  
Spring!  
The new  
Mario's  
Cookbook**



**“Mario's  
100 Best  
Recipes”**



**Read all  
about it in  
our next  
newsletter!**

**In Celebration of Comfort Food**



**For the WINTER season we debut our new Mashed Potato “Gatto” and Chicken Cooked “Under a Brick”, a cooking technique used in Italy for centuries.**

**Winter Menu Specialties**

**Potato “Gatto”**

*A new side dish from Napoli!  
Baked mashed potatoes with sopresatta salame, parmesan, mozzarella & breadcrumbs.*

**Pollo al Mattone**

Split chicken marinated with olive oil, rosemary, hot chilis & garlic then cooked “under a brick.” Served with potato gatto

**Seasonal Gelato Trio  
The “Classic Italian”**

*Coffee, Amaretto & Pistaccio Gelati*

**St. Patty's Day Theme Brunch March 15**

On Sunday March 15<sup>th</sup> Mario's will host it's 3<sup>rd</sup> annual Saint Patrick's Day themed brunch buffet. The brunch buffet will feature chef carved corned beef with cabbage and all the trimmings in addition to Irish lamb stew, Guinness and garlic steamed mussels, locally made Irish “bangers” breakfast sausage, home made Irish soda bread with currants and a host of other Irish specialty recipes that Mario's Executive Chef Paul Maytan learned while traveling in Ireland.

No Saint Patrick's Day celebration would be complete with out traditional Irish music and we will have Rochester's own Tullamore Celtic Band. They will be returning to perform as strolling musicians, singing classic Irish ballads as well as playing rousing Irish jigs, reels and harp tunes. They even take requests! Last years event proved to be one of our most popular theme brunches ever so make your reservations early!



**Mario's Executive Chef Paul Maytan plays a few tunes with Tullamore Celtic Band**



## Mario's Introduces USDA Prime

We decided it was high time to include USDA Prime graded meat on our menu last year as part of our ongoing commitment to having top quality steaks at Mario's.

USDA Prime is the highest and best tasting grade of meat. What makes it so special you ask? It's all about marbling. Marbling, which is basically intramuscular fat, improves both the flavor and tenderness of the meat making it the ultimate in succulent and juicy.

It's really just as simple as that however USDA Prime makes up only about two percent of meat coming out of the wholesale markets, thus making true USDA Prime very difficult to find except at restaurants that are serious about giving their customers the best steak

experience possible.

Mario's now proudly offers you a choice of either USDA Prime or USDA Choice when selecting our 8 or 12 ounce center cut filet mignon or the 16 ounce center cut NY strip steak.



USDA Prime



## Mario's Holds Guest Chef Dinner with Dino Paganelli

Last fall, we held another of our ongoing series of guest chef dinners. For this event we featured the work of Chef Dino Alberto Paganelli. Chef Paganelli, came to us in November, via Abruzzo Cibus Culinary Tours, based in Abruzzi, Italy.

Chef Paganelli, who was trained at the renowned Via Santa Maria culinary school in Abruzzi, dazzled us with an amazing seven course meal. The fact that he is passionate about cooking and an expert in the cuisine of Abruzzi was

very evident. Over fifty people came out to enjoy a menu that included; phyllo "panzerotto" filled with parmesan and truffle over saffron cream, this dish recently took first place at the New York Fancy Food Show, chestnut gnocchi with fresh porcini mushrooms, duck breast with juniper scented wine sauce and several other outstanding dishes.

Massimo Criscio, founder and director of Abruzzo Cibus was also on hand to give a presentation on the Abruzzi regions cultural and culinary bounty as well as to promote Abruzzo Cibus Culinary Tours.

Abruzzo Cibus, offers a world class experience that includes, hands-on cooking classes and tour excursions custom tailored to you, provided in a spectacular castle set in one of the most beautiful mountain villages in Italy.

We are proud to be affiliated with Abruzzo Cibus and encourage anyone interested in what promises to be *the culinary vacation in Italy*, to check out [www.abruzzocibus.com](http://www.abruzzocibus.com).



Next time you're at Mario's ask for our

## Gelato and Sorbetto Menu



TRY ONE OF OUR 12 REFRESHING FLAVORS

MADE IN THE AUTHENTIC ARTISANAL STYLE



OR CREATE YOUR OWN TRIO

# Mario's Recipe Card #6

## Mario's Upcoming Events!

**Valentine's Day  
Fixed Price  
5 Course Menu  
Saturday  
February, 14**

**St. Patrick's Day  
Theme Brunch  
Buffet  
Sunday  
March, 15**

## Haddock with Tomatoes, Onions & Basil

serves 4

Fresh ingredients make this this simple healthy recipe both light and flavorful.

### Ingredients:

**4 fresh haddock filets, 10-12 ounce each**  
**3 cups chopped plum (Roma) tomatoes**  
**1 cup chopped onion**  
**1 cup olive oil**  
**1 cup clam broth**  
**2/3 cup chopped fresh basil**  
**1 tablespoon chopped fresh parsley**  
**Freshly ground black pepper to taste**  
**Kosher salt to taste**



### Procedure:

- 1-Place the haddock in a shallow baking dish. Season to taste with salt and pepper. Cover the fish with the clam juice and olive oil.
- 2-Add the tomatoes, onions taking care to submerge them in the liquid. Add the basil and parsley.
- 3-Cover with aluminum foil and simmer on the stove over medium heat for 6-7 minutes or until the fish is cooked and the onions are soft.
- 4-Plate the fish and spoon the tomatoes and onions on top.

**MARIO'S ITALIAN STEAKHOUSE  
AND CATERING**  
2740 Monroe Ave.  
Rochester, New York 14445  
(585) 271-1111



**Bazil**  
A Casual Italian Kitchen

