

Mario's

APPETIZERS & SHARING

ARROSTICINI	Sea salt sprinkled succulent mini lamb skewers, char-grilled, served with ciabatta garlic crostini	9.95
FRIED CALAMARI	Crispy flash fried, sweet & spicy pepper aioli, house tomato sauce	10.95
GRILLED CALAMARI	Our Specialty, Charred, hand scored, breadcrumb dusted, sea salt, extra virgin olive oil	11.95
SICILIAN CALAMARI	Flash fried, sautéed Kalamata olives, hot peppers, extra virgin olive oil	12.95
GNOCCHETTI	Homemade potato dumplings in a mouthwatering sage-ricotta cream sauce	9.95
VEGETABLE NAPOLEAN	Layered grilled Portobello, eggplant, red onion, mozzarella, tomato, Gruyere Cheese	9.95
BRUSCHETTA	Marinated fresh tomatoes, Grana Padana Parmigiano, fresh garlic rubbed Tuscan bread	7.95
ARTISAN "CHEESE STICKS"	Breadcrumb crusted mozzarella, egg washed, flash fried, savory tomato marinara sauce	8.95
NONNA'S MEATBALL	Giant sized beef, pork, and veal rolled meatball, baked in tomato sauce and Grana Padana	7.95

SALADS & HOMEMADE SOUPS

HOUSE SALAD	Field greens, tomato, garbanzo, pepperoncini, cucumber, asiago crostini, red onion, house balsamic	5.95
CHICKEN SCRIPPELLE SOUP	Pulled roasted chicken, vegetable soffritto broth, hand-rolled Asiago crepe	5.95
GRILLED CAESAR WEDGE	Heart of romaine, olive oil, shaved Grana Padana, tomato, red onion, asiago crostini	8.95
PEAR & GORGONZOLA	Bosc pears, Belgian endive, glazed walnuts, radicchio, balsamic, orange blossom honey	7.95
BABY ARUGULA	Split Concord grapes, crisp delicious apple slivers, EVOO, lemon, sea salt, Parmigiano Reggiano	8.95
CRAB & LOBSTER BISQUE	Homemade daily using local Pittsford Farms Dairy cream, crème fresh drizzle	8.75

FRESH & HOMEMADE

HOUSE MADE SPAGHETTI & MEATBALL	Egg noodles, hand rolled giant meatball, house made tomato marinara	14.95
HOUSE MADE GNOCCHI	Shredded braised beef rib, house made tomato marinara, Grana Padana Parmigiano	18.95
LINGUINE VONGOLE	Baby clams, roasted garlic, hot pepper, parsley, linguine pasta	18.95
TOUR OF ITALY	Trio of baked chicken parmigiano, house made fettuccine alfredo, house made meat lasagna	18.95
CHICKEN PARMIGIANO	Lightly breaded chicken cutlets, baked mozzarella and marinara, house made fettuccine	14.95
VEAL PARMIGIANO	Lightly breaded veal cutlets, baked mozzarella and marinara, house made fettuccine	18.95
CHICKEN LIMONCELLO FRENCH	Egg battered, Limoncello inspired, sherry-lemon-butter sauce over angel hair	17.95
BERKSHIRE PORK	Marinated grilled tenderloin, marsala, garlic smashed potatoes, grilled asparagus	19.95
LAMB RACK	Rosemary crusted New Zealand lamb chops, char grilled, served with garlic smashed potatoes	33.95
FETTUCINE BELLAGIO	Sautéed shrimp and scallops, fresh basil crab-meat cream sauce, house made egg pasta	26.95
CHILEAN SEA BASS	Hand cut filet, panko Parmigian crusted, sautéed garlic greens and beans, fresh lemon	32.50
SEAFOOD CARTOCCIO	Calamari, clams, mussels, shrimp, scallops, spicy tomato sauce, house made spaghetti	26.95
JAIL ISLAND SALMON	Pan roasted, half lobster tail, lemon herb risotto, grilled asparagus, saffron demi-glaze	28.95

STEAKHOUSE SELECTIONS (Served with your choice of side dish)

DELMONICO	16 ounce Certified Angus Beef, the juiciest cut	29.95	•Brussels Sprouts, Pancetta (add \$3)
NY STRIP STEAK	14 ounce USDA Choice Grade, full flavor profile	32.95	•Rosemary Potato Frites
USDA PRIME NY STRIP	12 ounce, most tender, top 1% of all NY Strip	39.95	•Grilled Asparagus
FILET MIGNON	8 ounce USDA Choice Grade, leanest cut	32.95	•Grilled Seasonal Vegetables
USDA PRIME FILET MIGNON	7 ounce center cut tenderloin, most revered cut	38.95	•Greens & Beans
"PETER LUGER" PORTERHOUSE	32 ounce dry aged USDA Prime, serves two	79.50	•Garlic & Cheddar Smashed Potato
PRIME RIB	Served Fridays & Saturdays, 14 ounce Certified Angus Rib	28.95	•Baked Potato, Bacon & Cheddar
CIABATTA BURGER	Cheddar, caramelized onions, bacon	14.95	•Lobster Mac & Cheese (add \$4.50)

RED WINES

Glass

MONTEPULCIANO D'ABRUZZO, VICOLO – <i>Abruzzo</i>	5
LAMBRUSCO, RIUNITE – <i>Emilia-Romagna</i>	5
CHIANTI, GABBIANO DOCG – <i>Tuscany</i>	6
CHIANTI RESERVA, CAMPOBELLA – <i>Tuscany</i>	9
FONTE AL SOLE, RUFFINO – <i>Tuscany</i>	8
MERLOT, TALUS – <i>France</i>	6
MERLOT, VILLA POZZI – <i>Sicily</i>	7
PINOT NOIR, PENNYWISE – <i>California</i>	8
CABERNET, CYCLES GLADIATOR – <i>California</i>	7
CABERNET, LIBERTY SCHOOL – <i>California</i>	9
ZINFANDEL, FOUR VINES – <i>California</i>	8
MALBEC, JEAN BOUSQUET – <i>Argentina</i>	8
SUPER TUSCAN, LE SUGHERE – <i>Tuscany</i>	12

WHITE WINES

Glass

PINOT GRIGIO, VICOLO – <i>Veneto</i>	5
SAUVIGNON BLANC, BEYOND – <i>South Africa</i>	7
RIESLING, RED NEWT – <i>Seneca Lake, New York</i>	8
CHARDONNAY, COPPOLA – <i>California</i>	6
CHARDONNAY, GEYSER PEAK – <i>California</i>	8
MOSCATO D'ASTI, RUFFINO – <i>Tuscany</i>	8

BLUSH WINE

Glass

WHITE ZINFANDEL, COASTAL VINES – <i>Sonoma</i>	5
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SPARKLING WINES

Glass

BRUT, WYCLIFF – <i>California</i>	5
PROSECCO, LUNETTA – <i>Italy</i> (187ml bottle – 2 servings)	7



VIEW OUR AWARD WINNING WINE LIST

RECIPIENT OF THE
WINE SPECTATOR AWARD OF EXCELLENCE
SINCE 1995

CLASSIC COCKTAILS & MARTINIS

CRÈME BRULÈE MARTINI – <i>Vanilla Vodka, Kahlua, Cream, Caramel Swirl</i>	7
POMEGRANATE MARTINI – <i>Pomegranate Vodka, Cranberry Juice, Triple Sec</i>	7
ESPRESSO MARTINI – <i>Vanilla Vodka, Espresso, Coffee Liqueur, Cream, Three Espresso Beans</i>	7
MASTERPIECE BLUE MARTINI – <i>Absolute, Olive juice, Three Blue Cheese Stuffed Olives</i>	9
CHOCOLATE MARTINI – <i>Vanilla Vodka, Dark & White Chocolate Liqueur, Chocolate Swirl</i>	8
MARIO'S MANHATTAN – <i>Jim Beam, Amaretto, Sweet Vermouth</i>	9
TROPICAL RUM PUNCH – <i>Malibu Coconut Rum, Pineapple, Orange, Cranberry Juice, Splash of Lemon Soda</i>	7
MOSCATO COCKTAIL – <i>Moscato d'Asti, St. Germain Liqueur, Fresh Squeezed Lemon</i>	8
PEACH MARTINI – <i>Clementine Vodka, Peach Schnapps, Orange Juice, Orange Slice</i>	7
COSMOPOLITAN – <i>Citrus Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice</i>	7
MOJITO – <i>Bacardi Limon, Fresh Lime, Mint, Simple Syrup, Soda</i>	7
LEMON DROP – <i>Citrus Vodka, Triple Sec, Sour Mix, Fresh Lemon Juice, Sugar Rimmed Glass</i>	7

DRAFT BEERS

STELLA ARTOIS – <i>Belgium</i>	6
ROHRBACH HIGHLAND LAGER – <i>Rochester, NY</i>	6
YUENGLING – <i>Pottsville, PA</i>	5
MAGIC HAT #9 – <i>South Burlington, VT</i>	6
LABATT BLUE LIGHT – <i>London, Ontario, Canada</i>	5
SEASONAL BEER SPECIALS – <i>Various</i>	

BOTTLED BEERS

PERONI – <i>Italy</i>	6
CORONA – <i>Mexico</i>	6
GUINNESS – <i>Dublin, Ireland</i>	6
SAMUEL ADAMS, BOSTON LAGER – <i>Boston, MA</i>	6
HEINEKEN – <i>Amsterdam</i>	6
LABATT BLUE – <i>London, Ontario, Canada</i>	5
COORS LIGHT – <i>Golden, CO</i>	5
KALIBER NA – <i>Dublin, Ireland</i>	5