

Mario's

Since Coming from Italy in 1961, Authentic Italian Hospitality, Family Owned & Operated



Antipasti (*Appetizers*)

- Italian Charcuterie** – Artesian Italian cured meats, Grana Padana and a sampling of gourmet spreads 12
- 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 11
- 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 Meatball** – “Rochester's Biggest” Hand rolled beef, pork, tomato sauce, Grana Padana 8
- 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 & Golden Beets** – Lightly dressed with red wine shallot vinaigrette and fine olive oil 9
- Italian Buffalo Mozzarella and Heirloom Tomato Caprese** – “Academia” select olive oil & Balsamic Caviar 10

Minestre (*Homemade 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 (*Classic, Old School, House Specialties*)

- Homemade Stuffed Pasta of the Day** – Handmade daily with seasonal and local ingredients. Priced daily
- Homemade Spaghetti & Meatball** – Homemade spaghetti and handmade meatball fresh tomato marinara 14
- Homemade Fettuccine, Mascarpone Alfredo, Pancetta & Asparagus** – Pittsford Farms cream 19
- Pollo Rigatoni** – Small Rigatoni, shitake mushrooms, peas and sun-dried tomatoes finished with Vodka sauce 18
- Tour Of Italy** – Trio of chicken parmigiano, homemade fettuccine alfredo, and homemade lasagna 18
- Homemade Lasagna** – Hand layered homemade pasta, beef, sausage, ricotta, mozzarella, baked in marinara 15
- Bucatini Bolognese** – Long hollow pasta with our hearty homemade classic meat sauce recipe 18
- Chicken Parmigiano** – Chicken, lightly breaded and golden crispy, baked mozzarella, fettuccine 13
- Veal Parmigiano** – Veal Cutlet, lightly breaded and golden crispy, baked mozzarella, fettuccine 18
- Chicken & Mozzarella French** – Egg battered, layered with fresh mozzarella over sautéed greens 15
- Eggplant Parmigiana** – Mario's classic “East Ave” lasagna-style, layered with cheese and sauce 15

Carni e Pesci *(Meat & Seafood)*

- Osso Bucco** – Slow-braised veal shank in aromatic vegetables, over grilled portobello polenta 28
Veal Milanese – Breaded and pan sautéed topped with fresh arugola and shaved Grana, with Arancini 21
Lolly-pop Lamb Rack – New Zealand chops, grilled and drizzled with rosemary-garlic-shallot, Gatto potatoes 32
Filet “Oscar” Crab Stuffed – 6 ounce, with homemade Béarnaise sauce, asparagus and “Gatto” potato 27
Shrimp Fra Diavolo – Jumbo shrimp sautéed in a spicy fresh tomato garlic sauce over angel hair pasta 19
Seafood Ciopino Cartoccio – Calamari, clams, mussels, shrimp, scallops, spicy seafood tomato over spaghetti 26
Fresh Atlantic Salmon – Tangy BBQ honey garlic glaze, sautéed butternut squash and fresh egg fettuccine 26
Sea Bass & Greens – Parmigiano and panko encrusted, traditional greens and beans, fresh lemon 32
Ciabatta Burger – 8oz ground Certified Angus, NY cheddar, caramelized onions, bacon, patatini 14

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 or bacon cheddar baked potato, add \$3)

- Delmonico** – 16 ounce Certified Angus Beef, highest level of marbling, the juiciest cut 25
NY Strip Steak – 16 ounce USDA Choice Grade, full flavor profile 32
Choice Filet Mignon – 8 ounce USDA Choice Grade, leanest cut 28
Prime Filet Mignon – 8 ounce USDA Prime Grade, most revered cut 38
Porterhouse – 24 ounce USDA Choice Grade, depth of flavor, most popular cut 36
The Certified Angus Beef Prime Rib – Served every day 12 ounce or 20 ounce cut 22/32

(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 | Butternut Squash w/ nutmeg butter 4 |
| “The Gatto” Baked Mashed Potato & Sopresatta Salami 4 | Sautéed Spinach 4 |
| Baked Potato with NY State Bacon and Cheddar 6 | Greens and Beans 4 |
| Sautéed Mushrooms and Garlic 4 | Grilled Asparagus 4 |
| NY State Applewood Bacon & Melted Gorgonzola Topping 4 | Grilled Seasonal Vegetables 4 |
| Homemade Béarnaise Sauce 5 | Arancini, Aromatic Vegetable Risotto 4 |
| Lobster Mac & Cheese 6 (add \$3 as steak side) | Natural Baked Potato 4 |
| Grilled Portobello Polenta 4 | Cauliflower, raisins, pine nuts 4 |