

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 Heartland Gluten Free Penne Pasta. Please be sure that you inform your server that you are ordering from the gluten-free menu.

APPETIZERS & SHARING

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| GRILLED CALAMARI <i>Char-grilled, Hand cut and seasoned with sea salt, extra virgin olive oil, lemon</i> | 11.95 |
| VEGETABLE NAPOLEAN <i>Layered grilled Portobello, eggplant, red onion, mozzarella, tomato, Gruyere</i> | 9.95 |
| ARROSTICINI <i>Sea salt sprinkled succulent mini lamb skewers, char-grilled</i> | 9.95 |
| BRUSCHETTA <i>Marinated fresh tomatoes, Grana Padana Parmigiano, gluten free bread</i> | 8.95 |

SALADS

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| HOUSE SALAD <i>Field greens, tomato, garbanzo, hot peppers, cucumber, red onion, balsamic</i> | 5.95 |
| GRILLED CAESAR WEDGE <i>Heart of romaine, shaved Grana Padana, tomato, red onion</i> | 8.95 |
| PEAR & GORGONZOLA <i>Bosc pears, Belgian endive, radicchio, gluten-free gorgonzola, balsamic, honey</i> | 7.95 |
| BABY ARUGULA <i>Split Concord grapes, crisp delicious apple slivers, EVOO, lemon, sea salt, Parmigiano Reggiano</i> | 8.95 |

FRESH & HOMEMADE *All pasta is Heartland Gluten Free Penne Pasta*

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| PENNE ABRUZZI <i>Fresh Roma tomatoes, pan roasted garlic, basil & olive oil</i> | 14.95 |
| LINGUINE VONGOLE <i>Baby clams, hot pepper, roasted garlic, parsley, linguine pasta</i> | 18.95 |
| CHICKEN FLORA <i>Pittsford Farms Dairy Cream Alfredo, broccoli florets, grilled chicken, penne pasta</i> | 17.95 |
| SEAFOOD CARTOCCIO <i>Calamari, clams, mussels, shrimp, scallops, spicy seafood tomato sauce, penne pasta</i> | 27.95 |
| PENNE BELLAGIO <i>Sauteed shrimp and scallops, fresh basil crab-meat cream sauce, penne pasta</i> | 24.95 |
| CHICKEN "FRENCH" LIMONCELLO <i>Egg battered, Limoncello inspired lemon-butter sauce over penne pasta</i> | 18.95 |
| BERKSHIRE PORK MARINATED <i>grilled tenderloin, marsala, garlic smashed potatoes, grilled asparagus</i> | 19.95 |
| CHILEAN SEA BASS <i>Oven roasted with traditional greens and beans, fresh lemon</i> | 32.50 |
| LAMB RACK <i>New Zealand chops, served with roasted garlic and cheddar smashed potatoes</i> | 33.95 |
| JAIL ISLAND SALMON <i>Pan roasted, half lobster tail, garlic & cheddar mashed potato, grilled asparagus</i> | 28.95 |

STEAKHOUSE SELECTIONS *Served with your choice of side dish*

Regarded as one of the best steakhouses in Rochester, your steak is char-grilled in our state of the art 1600° infra-red oven. Mario's steaks are served on a sizzling hot iron skillet, as your steak sits it will continue to cook.

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| DELMONICO <i>16 ounce Certified Angus, the juiciest cut</i> | 29.50 | •Brussels Sprouts, Pancetta (add \$3) |
| NY STRIP STEAK <i>14 ounce USDA Choice Grade,</i> | 32.95 | •Grilled Asparagus |
| USDA PRIME NY STRIP <i>12 ounce, most tender,</i> | 39.95 | •Grilled Seasonal Vegetables |
| FILET MIGNON <i>8 ounce USDA Choice Grade, leanest cut</i> | 32.95 | •Greens & Beans |
| USDA PRIME FILET MIGNON <i>7 ounce center cut,</i> | 38.95 | •Garlic & Cheddar Smashed Potato |
| "PETER LUGAR" PORTERHOUSE <i>Dry Aged, USDA Prime</i> | 79.50 | •Baked Potato, Bacon & Cheddar |
| PRIME RIB <i>Served on Fridays and Saturdays. 14 ounce Certified Angus</i> | 28.95 | |

GLUTEN FREE DESSERT

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| MERINGATA <i>Layers of almond meringue and sweetened mascarpone, fresh berries and raspberry puree</i> |
| ITALIAN LEMON ICE <i>Refreshing lemon sorbet with fresh fruit garnish</i> |

