

TABLE SNACKS

FRIED PORCHETTA SKINS 4

Flash fried, fresh rosemary, chili flakes, garlic, sea salt

PATATTINI 4

Artisan fries, fresh rosemary, sea salt

PROSCIUTTO BOARD 9

Prosciutto di Parma, grilled ciabatta, white balsamic melon cuts

PARMIGIANO BOARD 7

Parmigiano Reggiano cheese, grilled ciabatta, house pickled grapes

ITALIAN SAUSAGE 5

Hand made, sweet Gianelli Italian Sausage link

MARIO'S MEATBALLS 5

House made daily, two

APPETIZERS

PORCHETTA SLIDERS 9

Slow roasted rosemary rubbed tender pork, roasted garlic remoulata, arugula, fresh baked pretzel roll, House pickles

CALAMARI 11

Flash fried calamari, spicy red pepper remoulata, homemade marinara

With Sicilian peppers and Kalamata olives, add \$2
Black Char Grilled with focaccia breadcrumbs, add \$3

BAKED GOAT CHEESE 8

Spicy San Marzano tomato sauce baked with whipped goat cheese, ciabatta

BRUSCHETTA 7

Plum tomatoes, shaved Grana Padano, grilled ciabatta crostini

ENSALATE

MARIO'S HOUSE CHOPPED 7

Radichio, Boston, Romaine, provolone, chick peas, salami, oregano dressing

ABRUZZI WEDGE 8

Organic Boston Butter lettuce, creamy gorgonzola, black mission figs, red onion, crispy prosciutto

GRILLED CAESAR 8

Char grilled heart of romaine, shaved Grana, tomato, red onion, ciabatta crisps

BABY KALE 8

Crispy baby kale, aged goat cheese, candied walnuts, sherry vinaigrette

MARIO'S THROWBACK FAVORITES

45 Years of Top Sellers

Since 1969

- HOUSE MADE SPAGHETTI & MEATBALLS** *Homemade spaghetti, Mario's hand-rolled meatballs, fresh tomato marinara* 14
- CHICKEN OR VEAL PARMAGIANA** *Lightly breaded, baked with mozzarella and marinara, over fettuccine* 16/19
- HOUSE MADE GNOCCHI** *Slow braised pork shoulder, homestyle San Marzano tomato sauce, grated aged Pecorino Cheese* 19
- BAKED ZITI** *Pasta smothered in our delicious sauce, topped with mozzarella and baked* 16 (add meatballs or Italian Sausage 3.50)
- EGGPLANT PARMAGIANA** *Battered eggplant, layered with ricotta, Parmigiano-Reggiano, mozzarella and marinara* 16
- HOMEMADE LASAGNA** *Layers of pasta, meats, cheeses and sauce, our recipe from 30 years ago* 18
- CHICKEN FRENCH** *Sautéed in a tangy, sherry wine lemon butter sauce, served over Linguine pasta* 18
- CHICKEN MARSALA** *Sautéed in Marsala wine, mushroom sauce over roasted garlic mashed potatoes* 18
- HOT PASTA** *Homemade Spaghetti with a tomato and Italian hot pepper sauce* 15 (add meatballs or Italian Sausage 3.50)
- LINGUINI VONGOLE** *Baby Mediterranean clams in a white wine sauce with garlic, Italian parsley, olive oil and a touch of spice* 18

TODAY'S CLASSICS

- TOUR OF ITALY** *Trio of baked chicken parmigiano, homemade spaghetti and meatball, hand rolled baked meat cannelloni* 20
- HOMEMADE TORTELLONI** *Homemade roasted red pepper pasta, stuffed with five savory cheeses in a light browned sage butter cream sauce, sautéed house cured pancetta and toasted pine nuts* 18
- BAKED CANNELLONI** *Hand rolled with sausage, spinach and ricotta, then baked in asiago-cream and Grana Padano* 18
- CHICKEN PALAZZO** *Lightly breaded cutlet, pesto spaghetti nest, prosciutto, fresh arugula* 19
- FETTUCCHINE BELLAGIO** *Sautéed shrimp and scallops, fresh basil crab-meat cream sauce, handmade Fettuccine* 28
- CHILEAN SEA BASS** *Hand cut filet, fennel-cracked-pepper crusted, over spaghetti, arugula, olives, garlic, grape tomato* 34
- SEAFOOD CIOPINO** *Half lobster, scallops, clams, mussels, shrimp, calamari, market fresh fish, spicy San Marzano tomato broth* 34
- SALMON & LOBSTER** *Pan seared salmon over creamy lobster-asparagus risotto, caramelized tomato, fennel salad nest* 31

STEAKHOUSE

(Served with your choice of side dish)

SIDE DISHES

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|---|--------------------------------------|-----------------------------|
| DELMONICO 16 ounce Certified Angus Beef Delmonico, the juiciest cut 34 | Brussels sprouts, pancetta (add \$3) | Greens & beans |
| NY STRIP STEAK 14 ounce USDA Choice Grade, full flavor profile 38 | Lobster-asparagus risotto (add \$3) | Grilled asparagus |
| FILET MIGNON 8 ounce USDA Choice Grade, leanest cut 36 | Lobster mac & cheese (add \$4) | Rosemary patattini |
| | Homemade spaghetti & meatball | Grilled seasonal vegetables |
| | Roasted garlic mashed potatoes | |

COCKTAILS

MARIO'S MANHATTAN *Bulleit Bourbon, Amaretto, and a dash of bitters* 10

THE FLORA *St. Germaine, brut champagne, and fresh squeezed lime juice* 8

VITA LUCE *Fresh muddled cucumber, Crop cucumber vodka, St. Germain, triple sec, lime juice, and a splash of Chambord* 9

SPEZIA NOTTE *Seagrams Whiskey, Amaro Montenegro, fresh lemon juice, apricot liquor, and a splash of cranberry juice* 8

MOJITO ROSSO *Fresh muddled mint, Bacardi rum, Campari, lime juice, and soda water* 9

CLASSIC NEGRONI *Hendrick's Gin, Campari, and sweet vermouth* 9

POMPELMO *1800 Tequila, Cointreau, crème de cassis, lemon juice, and fresh squeezed ruby red grapefruit juice* 9

MARTINIS

MASTERPIECE BLUE MARTINI *Ketal One Vodka, Three Blue Cheese Stuffed Olives* 9

PEACH MARTINI *New Amsterdam Peach Vodka, Triple Sec, Peach Liqueur* 7

POMEGRANATE MARTINI *Pearl Pomegranate Vodka, Cointreau, Chambord, Fresh Lime Juice, dash of Grenadine* 9

BISCOTTI MARTINI *Faretti Biscotti Liqueur, Vanilla Vodka, Frangelico, Cream* 8

ESPRESSO MARTINI *Vanilla vodka, espresso (regular or decaf), illy coffee liqueur* 8

GLASS OF WINE

RED WINES *By The Glass*

PINOT NOIR, ANGELINE *California* 8

MONTEPULCIANO D'ABRUZZO, VICOLO *Abruzzo* 6

CHIANTI, GABBIANO *Tuscany* 6

MERLOT, VILLA POZZI *Sicily* 7

BARBERA D'ASTI, MICHELE CHIARLO *Piedmont* 8

CABERNET SAUV., LIBERTY SCHOOL *California* 9

PRIMITIVO, TORMORESCA *Puglia* 8

MALBEC, JEAN BOUSQUET *Argentina* 8

ESSENTIAL RED, BOGLE *California* 7

**Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah Blend*

LAMBRUSCO, RIUNITE *Emilia-Romagna* 6

WHITE WINES *By The Glass*

PINOT GRIGIO, VICOLO *Veneto* 6

CHARDONNAY, COPPOLA *California* 6

CHARDONNAY, WILLIAM HILL *California* 8

ORVIETO, RUFFINO *Umbria* 7

RIESLING, SHELDRAKE POINT *Cayuga Lake, New York* 8

MOSCATO D'ASTI, UMBERTO FIORE *Piedmont* 7

WHITE ZINFANDEL, COASTAL VINES *Sonoma* 6

SPARKLING WINES *By The Glass*

BRUT, WYCLIFF *California* 6

PROSECCO, LUNETTA *Italy (187ml bottle – 2 servings)* 9

COLD BEERS

DRAFT BEERS

ASK YOUR SERVER FOR OUR SELECTION

We proudly support local breweries

BOTTLED BEERS

PERONI NASTRO AZZURO *Italy* 6

CORONA *Mexico* 6

GUINNESS *Dublin, Ireland* 6

SAMUEL ADAMS, BOSTON LAGER *Boston, MA* 6

HEINEKEN *Amsterdam* 6

LABATT BLUE *London, Ontario, Canada* 5

COORS LIGHT *Golden, CO* 5

KALIBER NA *Dublin, Ireland* 5

Mario's

ASK TO VIEW OUR AWARD WINNING WINE LIST

*Recipient of The Wine Spectator
Award of Excellence – Since 1995*

