

## TABLE SNACKS

### WARM OLIVES 3

Assorted olives, citrus zest, Calabrese balsamic, roasted garlic

### FRIED PORCHETTA SKINS 4

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

### PATATTINI 4

Artisan fries, fresh rosemary, sea salt

### PROSCIUTTO BOARD 5

Prosciutto di Parma, grilled ciabatta, white balsamic melon cuts

### PARMIGIANO BOARD 5

Parmigiano Reggiano cheese, grilled ciabatta, pickled grapes

### HOUSE ROASTED WARM NUTS 4

Walnuts, hazelnuts, rosemary

### HOUSE PICKLED GIARDINIERA 3

Cauliflower, carrots, peppers, celery, prepared sottaceti

### MARIO'S MEATBALL DUET 4

House made daily

## APPETIZERS

### PORCHETTA SLIDERS 9

Slow roasted rosemary rubbed tender pork, roasted garlic remoulata, arugula, flash fried pork cracklings, fresh baked pretzel roll, pickled giardiniera

### CALAMARI 10

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

### ORECHIETTE GREENS & BEANS 9

Artisan orechiette pasta, sweet spicy sausage, broccoli rapini, white beans, roasted garlic, hand shaved Grana Padano, extra virgin olive oil

### CIABATTA & POMODORO 8

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

### CLAMS & MUSSELS 11

Tomato saffron broth, roasted garlic cloves, pancetta, oven roasted plum tomatoes, grilled ciabatta wedges

### FLATBREAD AIR-YEAST PIZZA 8

San Marzano tomatoes, buffalo mozzarella, fresh basil

### BRUSCHETTA 7

Plum tomatoes, shaved Grana Padano, grilled ciabatta crostini

### ARROSTICINI 10

Sea salt sprinkled, miniature char grilled, succulent lamb skewers

## ENSALATE

### MARIO'S HOUSE CHOPPED 7/12

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 WEDGE 8

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

### BABY KALE 7

Crispy baby kale, aged goats cheese, dried Bing cherries, candied walnuts, sherry vinaigrette

### WHITE TRUFFLE ARUGULA 9

Baby arugula, white winter truffle vinaigrette, ciabatta air wafers, Bosc pears, shaved Grana

## FRESH & HOMEMADE

**HOUSE MADE SPAGHETTI & MEATBALLS** Handmade spaghetti, Nonna's hand-rolled meatballs, fresh tomato marinara 14

**HOUSE MADE GNOCCHI** Shredded braised slow roasted pork shoulder, Sunday Sauce, Pecorino Romano cheese 19

**LINGUINE CLAMS & MUSSELS** Tomato-Saffron broth, oven roasted tomatoes, whole roasted garlic 19

**TOUR OF ITALY** Trio of baked chicken mozzarella, homemade spaghetti and meatball, Mario's baked meat cannelloni 19

**CHICKEN OR VEAL MOZZARELLA** Lightly breaded, baked with fresh mozzarella and marinara, asiago-cream fettuccine 15/19

**TORTELLONI DI FORMAGGI** Homemade roasted red pepper pasta, stuffed with 5 savory cheeses in a light browned sage butter cream sauce, sautéed house cured pancetta and toasted pine nuts 17

**ORECHIETTE CAVOLFIOR AL FORNO** Artisan orechiette pasta with caramelized cauliflower, pancetta, shallots and fresh cream finished with smoked provolone, focaccia breadcrumbs and flash fried rosemary 18

**BAKED CANNELLONI** Homemade, sausage, spinach, ricotta stuffed, baked in asiago-cream, topped with shaved grana 19

**CHICKEN PALAZZO** Lightly breaded cutlet over pesto pasta, shaved prosciutto, arugula dressed, fresh tomato marinara 19

**PORCHETTA MILANESE** Pan-fried porchetta steak, sea salt seasoned fingerling potatoes and lemon dressed arugula 19

**FETTUCCHINE BELLAGIO** Sautéed shrimp and scallops, fresh basil crab-meat cream sauce, handmade Fettuccine 27

**CHILEAN SEA BASS** Hand cut filet, fennel-cracked pepper crusted, over spaghetti, arugula, olives, garlic, grape tomato 33

**SEAFOOD CIOPINO** Half lobster, scallops, clams, mussels, calamari, market fresh fish in spicy garlic San Marzano tomato broth 27

**SALMON & LOBSTER** Pan seared salmon over creamy lobster-asparagus risotto, caramelized tomato, fennel salad nest 29

## STEAKHOUSE SELECTIONS (Served with your choice of side dish)

**DELMONICO** 16 ounce Certified Angus Beef Delmonico, the juiciest cut 31

**NY STRIP STEAK** 14 ounce USDA Choice Grade, full flavor profile 33

**FILET MIGNON** 8 ounce USDA Choice Grade, leanest cut 33

**USDA PRIME FILET MIGNON** 7 ounce center cut tenderloin, most revered cut 39

**CIABATTA BURGER** Smoked provolone, crisp pancetta, cherry pepper jam, roasted garlic mayo, house pickled giardiniera & patattini 14

### SIDE DISHES

Brussels sprouts, pancetta (add \$3)

Lobster-asparagus risotto (add \$3)

Lobster mac & cheese (add \$4.50)

Rosemary patattini

Grilled asparagus

Grilled seasonal vegetables

Greens & beans

Sea salt fingerling potatoes

Homemade spaghetti & meatball

## COCKTAILS

**MARIO'S MANHATTAN** Prichard's Double Barrel Bourbon, Splash of Amaretto 8

**THE FLORA** St. Germain Elderflower Liqueur, fresh lime juice, champagne 7

**TEAM AZZURRI** In support of the Italian Soccer Team ... Spiced Rum, Coconut Rum, Blue Curacao, Pineapple Juice 7

**BLOOD ORANGE FIZZ** Solerno Blood Orange Liqueur, Orange Vodka, Grenadine, Sour Mix, Club Soda, on the Rocks 8

**TROPICAL RUM PUNCH** Malibu Coconut Rum, Pineapple, Orange, Cranberry Juice, Splash of Lemon Soda 7

**PAPER AIRPLANE** Amaro Nonino Quintessentia, Campari, Prichard's Double Barrel Bourbon, Fresh Squeezed Lemon, on the Rocks 8

**LOCK 32** Fresh muddled raspberries, triple sec, raspberry vodka, splash of soda 7

## MARTINIS

**CRÈME BRULEE MARTINI** Vanilla Vodka, Kahlua, cream, caramel swirl 7

**POMEGRANATE MARTINI** Pearl Pomegranate Vodka, Pomegranate Juice, Triple Sec 7

**CHOCOLATE BISCOTTI MARTINI** Vanilla Vodka, Faretto Biscotti Liqueur, White Chocolate Liqueur, Biscotti Cookie 8

**MASTERPIECE BLUE MARTINI** Ketel One Vodka, Three Blue Cheese Stuffed Olives 8

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

**ESPRESSO MARTINI** Vanilla Vodka, Espresso, Coffee Liqueur, Three Espresso Beans 8

## GLASS OF WINE

### RED WINES *By The Glass*

PINOT NOIR, ANGELINE California 8

MONTEPULCIANO D'ABRUZZO, VICOLO Abruzzo 5

CHIANTI, GABBIANO Tuscany 6

CHIANTI RISERVA, CAMPOBELLA Tuscany 9

MERLOT, VILLA POZZI Sicily 7

VALPOLICELLA, BERTANI Veneto 9

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 5

### WHITE WINES *By The Glass*

PINOT GRIGIO, VICOLO Veneto 5

SOAVE, RE MIDAS Veneto 7

CHARDONNAY, COPPOLA California 6

CHARDONNAY, WILLIAM HILL California 8

ORVIETO, RUFFINO Umbria 7

RIESLING, RED NEWT Seneca Lake, New York 8

MOSCATO D'ASTI, UMBERTO FIORE Piedmont 7

WHITE ZINFANDEL, COASTAL VINES Sonoma 5

### SPARKLING WINES *By The Glass*

BRUT, WYCLIFF California 5

PROSECCO, LUNETTA Italy (187ml bottle – 2 servings) 7

## COLD BEERS

### DRAFT BEERS

PERONI NASTRO AZZURO Italy 6

ROHRBACH HIGHLAND LAGER Rochester, NY 6

CB CHRISTMAS ALE Honeoye Falls, NY 6

SOUTHERN TIER I.P.A. Lakewood, NY 6

CB NIGHT OWL CREAM PORTER Honeoye Falls, NY 6

SEASONAL BEER SPECIALS

### 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

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Award of Excellence – Since 1995

