

## APPETIZERS

### Artichoke & Broccoli French

Artichoke hearts & broccoli egg-dipped sautéed with sherry, lemon, butter. \$9

### Shrimp Cocktail

Eight shrimp, lemon, scallion and celery confetti, traditional dipping sauce. \$10

### Grilled Calamari

Tender calamari char-grilled with fresh lemon and extra-virgin olive-oil. \$9

## SALADS

### House Salad

Mixed field greens, red onion, tomato, Garbanzo Beans, cucumber and oil & vinegar. \$5  
Add crumbled blue cheese. \$.95

### Grilled Caesar Wedge Salad

Heart of romaine, shaved Grana Padana, mini tomato wheels, red onion confetti. \$8

### Pear & Gorgonzola Salad

Bosc pears, gorgonzola, belgian endive, radicchio, aged balsamic vinegar, honey. \$8

### Arugola, Tomato & Mozzarella Salad

Fresh mozzarella, tomatoes, arugola, Spanish onions, extra virgin olive oil, lemon, kosher salt & pepper. \$7

## PASTA ENTREES

Featuring "Finkyada Pasta Joy" Penne Pasta

### Pasta Alfredo alla Flora

Gluten-free pasta, fresh cream, garlic, parmigiana, grilled chicken and steamed broccoli. \$17

### Pasta Abruzzese

Gluten-free pasta tossed with fresh Roma tomatoes, pan-roasted garlic, basil, and olive oil. \$13

### Pasta al Cartoccio

Shrimp, scallops, clams, mussels, and calamari tossed with gluten-free pasta in a spicy tomato sauce and finished in a foil sleeve. \$24

### Shrimp Scampi

Gluten-free pasta with shrimp, extra virgin olive oil, sauvignon blanc, shallots, garlic, garden parsley, fresh tomato. \$18

### Vodka Pasta

Mario's Vodka Sauce, sausage, fresh tomatoes, peas & ricotta cheese over gluten-free pasta. \$16

## MARIO'S SPECIALTIES

### Chicken or Veal & Artichoke French

Rochester's favorite: egg-dipped chicken or veal cutlet sautéed with sherry, lemon, and butter over gluten-free Pasta. \$14 / \$17

### Sea Bass

Buttery filet of Chilean Sea Bass, served over greens and beans. \$28  
**Salmon**  
Served with steamed broccoli over Gluten-free pasta \$24

## SEAFOOD

Our fresh seafood special can be done Gluten-free

## STEAK SELECTIONS

### Delmonico

16 oz Boneless Certified Angus \$21

### New York Strip Steak

16 ounce USDA Choice: \$29

### Prime Rib

(served Fridays and Saturdays)  
12 ounce Certified Angus \$19  
20 ounce Certified Angus \$26

### Toppings

Sautéed mushrooms with garlic 4  
Caramelized onions 3  
Bacon & melted gorgonzola 4

### Filet Mignon Cuts

8 ounce USDA Choice: \$23  
8 ounce USDA Prime: \$29

### Porterhouse

20 ounce USDA Choice: \$29

### Rack of Lamb

19 ounce New Zealand Lollipop Style \$25

### Sides

Grilled pencil asparagus 4  
Sautéed spinach & garlic 4  
Broccoli & melted Cuba NY cheddar 4  
Bacon & cheddar baked potato 4  
Gluten-free pasta with marinara 4  
Greens and Beans 4  
Grilled Seasonal Vegetables 4

# Welcome,

## Gluten-free special guests!

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 Penne pasta.

Please be sure that you inform your server that you are ordering from the gluten-free menu.

For more information on our menu, please call:

(585) 271-1111

Or visit our website:

[www.mariosit.com](http://www.mariosit.com)

Created by our  
Executive Chef Paul Maytan, since 1996

# Mario's

## GLUTEN-FREE MENU