

Mario's

In 1961 my wife Flora and I emigrated from Abruzzi Italy to begin new lives here in America. We brought with us our cherished homemade recipes and passion for Italian food and culture. In 1976 we opened our first Mario's restaurant here in Rochester. Today, together with my two sons Anthony and Danny, we are proud to continue sharing our homemade cooking with you and your family because at Mario's you are not just a customer, you are my special guest. Buon Appetito!



Antipasti (Appetizers)

- Grilled Calamari** – Hand cut, dusted in breadcrumbs, sea salt, extra virgin olive oil, lemon 9
Fried Calamari – Flash fried crispy, sweet & spicy pepper aioli sauce, tomato marinara 9
Shrimp Cocktail – Eight shrimp, lemon drizzle, scallion and celery confetti, spicy dipping sauce 10
Stone Oven Margarita Pizza – Crispy thin crust stone oven style, fresh tomatoes, fresh mozzarella 11
Shrimp Ciabatta – Sautéed with fresh garlic, extra virgin olive oil, gorgonzola over ciabatta bread 13
Artichokes & Broccoli French – Sautéed in a sweet sherry wine, lemon, and butter sauce 9
Nonna's Homemade Meatballs – Beef, veal, & pork, hand rolled, tomato sauce, Grana Padana 6

Ensalate Fresche (Fresh Salads)

- House Salad** – Field greens, red onion, tomato, garbanzo, cucumber, Asiago crostini, zesty balsamic 5
Pear & Gorgonzola – Bosc pears, Belgian endive, sweet glazed walnuts, radicchio, balsamic, honey 8
Grilled Caesar Wedge – Heart of romaine, shaved Grana Padana, tomato, red onion, asiago crostini 8
Arugola Salad – Fresh mozzarella, tomatoes, Spanish onions, extra virgin olive oil, lemon 7

Minestre (Soups)

- Minestrone Soup** – Fresh daily, seasonal vegetables, beans, pasta, shaved Grana Padana, asiago crostini 5
Seasonal Soup – Homemade daily with seasonal and local ingredients. Priced daily

Specialita Della Casa (House Specialties)

- Homemade Ravioli of the Day** – Handmade daily with seasonal and local ingredients. Priced daily
Homemade Spaghetti & Meatballs – Homemade spaghetti and meatballs, fresh tomato marinara 14
Bolognese Bianco – Sautéed beef, veal, pork, white wine, garlic and olive oil, homemade spaghetti 15
Shrimp Scampi – Sautéed with shallots, onions, diced tomato, fresh basil, garlic and white wine 18
Seafood Cartoccio – Calamari, clams, mussels, shrimp, scallops, spicy sweet pepper tomato sauce 24
Chicken or Veal Parmigiano – chicken or veal, golden crispy, baked mozzarella, fettuccine 14/17
Vodka Pasta – Homemade egg papardelle pasta, vodka sauce, sweet Italian sausage, peas, ricotta 16
Tour Of Italy – Trio of chicken parmigiano, homemade fettuccine alfredo, and homemade lasagna 18
Eggplant Rigatoni – Egg battered eggplant, baked in marinara, mozzarella, Grana Padana & swiss 15
Homemade Lasagna – Hand layered homemade pasta, beef, ricotta, basil, baked in tomato marinara 15
Ciabatta Burger – 10oz ground Certified Angus, NY cheddar, caramelized onions, bacon, patatini 13

Pesci é Carni *(Meats and Seafood)*

- Filet Tasting Trio** – Bacon & NY cheddar, caramelized onions & gorgonzola, sautéed mushrooms 29
Chicken or Veal French – Egg battered, with artichokes, sherry wine, butter, lemon, cappellini 14/17
Rack of Lamb– New Zealand lollypop style chops, rosemary garlic butter, Gatto potatoes 25
Salmon – Tangy BBQ honey garlic glaze, over broccoli and fresh egg papardelle pasta 24
Sea Bass & Greens – Parmigiano and panko encrusted, traditional greens and beans, fresh lemon 28
Seafood Special of the Day – Transported from the wharfs of Boston every day. Priced daily

Bistecche Tagliata in Casa *(Mario's Fresh Cut Steaks)*

- Delmonico** – 16 ounce Certified Angus, highest level of marbling, the juiciest cut 21
NY Strip Steak – 16 ounce USDA Choice Grade, full flavor profile 29
Porterhouse – 20 ounce USDA Choice Grade, depth of flavor, most popular cut 29
Choice Filet Mignon – 8 ounce USDA Choice Grade, leanest cut 23
Prime Filet Mignon – 8 ounce USDA Prime Grade, most revered cut 29
Prime Rib – Served on Fridays and Saturdays. 12 ounce or 20 ounce cut 19/26

Bistecche Contorni *(Steak Side Dishes)*

- Caramelized Onions** 3
Sautéed Mushrooms and Garlic 4
NY State Bacon & Melted Gorgonzola Topping 4
“The Gatto” Twice Baked Mashed Potato with sopresatta salami 3
Baked Potato with NY State Bacon and Cheddar 4
Broccoli with Melted NY Cheddar 4
Greens and Beans 4
Sautéed Spinach 4
Grilled Pencil Asparagus 4
Grilled Seasonal Vegetables 4
Lobster Mac & Cheese 6

Temperatura *(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

Your steak will be char grilled in our state of the art 1600 degree high heat infra-red oven system. Each steak has been personally hand selected from local butchers by our Executive Chef, Paul Maytan. 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 current temperature, simply place it on the ciabatta bread to insulate it from the heat. Enjoy your dinner.