

Mario's

In 1961, my wife Flora and I arrived from Abruzzi Italy. We brought with us cherished recipes and a passion for homemade Italian food and culture. I am proud my sons Anthony and Danny join me in sharing my passion for authentic, quality, homemade cuisine. At Mario's you are not just a customer, you are my special guest.



Antipasti (*Appetizers*)

- Grilled Calamari** – Hand cut, dusted in breadcrumbs, sea salt, extra virgin olive oil, lemon 10
Fried Calamari – Flash fried crispy, sweet & spicy pepper aioli sauce, tomato marinara 9
Sicilian Fried Calamari – with Kalamata olives, hot peppers, seasoned virgin olive oil 10
Nonna's Homemade Meatballs – Beef & pork, hand rolled, tomato sauce, Grana Padana 7
Shrimp Ciabatta – Sautéed with fresh garlic, extra virgin olive oil, gorgonzola over ciabatta bread 13
Shrimp Cocktail – Eight shrimp, lemon drizzle, scallion and celery confetti, spicy dipping sauce 11
Artichokes & Broccoli French – Sautéed in a sweet sherry wine, lemon, and butter sauce 9
Stone Oven Margarita Pizza – Crispy thin crust stone oven style, fresh tomatoes, fresh mozzarella 12

Ensalate Fresche (*Fresh Salads*)

- House Salad** – Field greens, tomato, garbanzo, hot peppers, cucumber, Asiago crostini, zesty balsamic 5
Grilled Caesar Wedge – Heart of romaine, shaved Grana Padana, tomato, red onion, asiago crostini 8
Pear & Gorgonzola – Bosc pears, Belgian endive, sweet glazed walnuts, radicchio, balsamic, honey 8
Fresh Mozzarella and Arugola Salad – using local dairy curds, onions, olive oil, lemon 9

Minestre (*Soups*)

- Minestrone Soup** – Fresh daily, seasonal vegetables, beans, pasta, shaved Grana Padana, asiago crostini 5
Seasonal Soups – 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
Homemade Spaghetti Carbonara – Pancetta, Pittsford Farms Dairy Cream, Parmigiano & egg 13
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
Homemade Lasagna – Hand layered homemade pasta, beef, ricotta, basil, baked in tomato marinara 15
Shrimp Carbonara – Prosciutto, Pittsford Dairy Cream, Parmigiano, egg, homemade spaghetti 19
Ciabatta Burger – 8oz ground Certified Angus, NY cheddar, caramelized onions, bacon, patatini 12

Carni e Pesci (*Meats and Seafood*)

Seafood Special of the Day – Transported from the wharfs of Boston every day. Priced daily

Chicken or Veal Parmigiano – chicken or veal, golden crispy, baked mozzarella, fettuccine 13/16

Chicken or Veal French – Egg battered, with artichokes, sherry wine, butter, lemon, cappellini 14/18

Rack of Lamb– New Zealand lollypop style chops, rosemary garlic butter, Gatto potatoes 26

Seafood Cartoccio – Calamari, clams, mussels, shrimp, scallops, spicy sweet pepper tomato sauce 26

Salmon – Tangy BBQ honey garlic glaze, sautéed Brussel Sprouts and fresh egg papardelle pasta 25

Sea Bass & Greens – Parmigiano and panko encrusted, traditional greens and beans, fresh lemon 29

Bistecche (*Mario's Fresh Cut Steakhouse Selections*)

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

Steaks served with your choice of one side dish (lobster mac & cheese add \$2)

Delmonico – 16 ounce Certified Angus, highest level of marbling, the juiciest cut 24

NY Strip Steak – 16 ounce USDA Choice Grade, full flavor profile 32

Choice Filet Mignon – 8 ounce USDA Choice Grade, leanest cut 26

Prime Filet Mignon – 8 ounce USDA Prime Grade, most revered cut 32

Porterhouse – 24 ounce USDA Choice Grade, depth of flavor, most popular cut 36

Angus Prime Rib – Served on Fridays and Saturdays. 12 ounce or 20 ounce cut 21/29

Bistecche Contorni (*Steak Side Dishes*)

Caramelized Onions 3

“The Gatto” Twice Baked Mashed Potato with sopresatta salami 3

Baked Potato with NY State Bacon and Cheddar 4

Sautéed Mushrooms and Garlic 4

NY State Bacon & Melted Gorgonzola Topping 4

Greens and Beans 4

Sautéed Brussel Sprouts 4

Sautéed Spinach 4

Grilled Asparagus 4

Grilled Seasonal Vegetables 4

Lobster Mac & Cheese 6 (add \$2 as steak side)

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