



# M A R I O ' S

SUMMER SPECIALS

## APPETIZERS

BAKED CLAMS 'N SHRIMP - (4) LITTLE NECKS/(2) SHRIMP/SEASONED BREADCRUMBS/LEMON & WHITE WINE	12
BERGAMO'S FRIED CALAMARI - LIGHTLY DUSTED/JULIENNE ZUCCHINI/CARROTS/APPLES/FRESH HERBS/LEMON	10
GARDEN BURRATA - FRESH MOZZARELLA FILLED W/CREAM/GRILLED VEGETABLES/BLOOD ORANGE VINAIGRETTE GF	12
POT OF MUSSELS - STEAMED/DICED VEGETABLES/RICH TOMATO-SHRIMP BROTH/GARLIC BREAD	10
MEATBALLS - (4) MINI TOMATO BRAISED MEATBALLS/OVER SOFT POLENTA/GRATED PECORINO	11
FRIED PIZZETTE - 7" LIGHTLY PAN-FRIED DOUGH/BAKED IN BRICK OVEN/TOPPED W/TOMATO/RICOTTA/FRESH MOZZARELLA	11
LA COLLINA BOARD - A MIXED BOARD OF PROSCIUTTO/SALAMI/PIZZA/OLIVES/CHEESES/FIG-ALMOND CAKE (FOR TWO) 24 (FOR FOUR) 40	
GRILLED OCTOPUS - BLACKENED/ROASTED PORTOBELLO/TOPPED W/EGGPLANT PUREE/FINGERLING POTATOES/BELL PEPPER GF	14
SUMMER TRUFFLE - TRUFFLED BURRATA/HEIRLOOM TOMATOES/FIGS/PUMPKIN SEEDS/EXTRA VIRGIN OLIVE OIL GF	13
BUTTERED MUSSELS - SHELLS, STEAMED MUSSELS/GARLIC & BUTTER/TOASTED GARLIC BREAD	9
SWEET MELON - RIPENED MELON/PROSCIUTTO/CHILLED BABY SHRIMP/HONEY RICOTTA GF	11
ZUCCHINI FLOWERS - FILLED AND FRIED W/FRESH MOZZARELLA & PROSCIUTTO/OVER ARUGULA, FENNEL, BLOOD ORANGE, BLACK OLIVE SALAD	15

## SALADS 'N SOUP

CAESAR SALAD - ROMAINE/CROUTONS/CLASSIC CAESAR DRESSING	7
KALE SALAD - TUSCAN KALE/BABY SPINACH/RICOTTA SALATA/MARINATED MUSHROOMS/CHIANTI-SESAME VINAIGRETTE GF	8
POACHED PEAR SALAD - ARUGULA/ALMONDS/GORGONZOLA/PROSCIUTTO CRISPS/CHAMPAGNE VINAIGRETTE GF	8
ROASTED BEET SALAD - ARUGULA/FROSTED WALNUTS/CRAISINS/GOAT CHEESE/WALNUT DRESSING GF	9
MINISTRONE SOUP - ITALIAN VEGETABLE SOUP W/MINI PASTA SHELLS	7
WATERMELON SALAD - FETA CHEESE/FENNEL/ARUGULA/BASIL/MINT GF	8

## PASTAS

ALL FRESH PASTAS AND RAVIOLI ARE MADE IN HOUSE

LOBSTER RAVIOLI - CRUMBLLED CAULIFLOWER/BLUSH SAUCE/TRUFFLE CREAM DRIZZLE	23
LINGUINE FRUTTA DI MARE - SHRIMP/CLAMS/CALAMARI/MUSSELS/SCALLOPS/TOMATO/WHITE WINE/BASIL	22
PENNE VODKA WITH SHRIMP - TOMATO/CREAM/BASIL/SHRIMP	19
FILETTO DI POMODORO - PAPPARDELLE/SWEET ONIONS/PLUM TOMATOES/PROSCIUTTO	16
CAVATELLI - HOMEMADE W/CLASSICAL GROUND SAUSAGE/BROCCOLI RABE/LIGHT RED PEPPER FLAKES/GARLIC & OIL	22
TWISTED VODKA - GEMELLI PASTA/SUN-DRIED TOMATOES/SPRING PEAS/PROSCIUTTO/TOMATO/TOUCH OF CREAM/GRAPPA	19
TAGLIATELLI A LIMONE - THIN SHORT RIBBON PASTA/TOMATOES/PISTACHIO/LEMON ZEST/TOUCH OF CREAM/PESTO DRIZZLE	19
ARTICHOKE RAVIOLI - ARUGULA PASTA FILLED WITH ARTICHOKE/LIGHT GRAPE TOMATO & ONION SAUCE	21
CAVATAPPI - CORKSCREW PASTA W/CAULIFLOWER/ZUCCHINI/ZUCCHINI FLOWERS/GARLIC & OIL/TOASTED BREADCRUMBS	18

## SIDES

ROASTED CAULIFLOWER - ROASTED W/ONIONS/PARMIGIANO/LEMON/LIGHT RED PEPPER GF	7
BROCCOLI RABE - SAUTÉED W/GARLIC, OIL & LEMON GF	9
BANANA PEPPERS - OREGANATA-STYLE	8
TRUFFLE FRIES - SKIN-ON POTATOES/FRESH HERBS/ROASTED GARLIC/TRUFFLE AIOLI	7
ASPARAGUS - GRILLED/NUTMEG/TRUFFLE OIL GF	7

## ENTREES

CHICKEN PROSECCO - SAUTÉED CHICKEN BREAST/ARTICHOKE HEARTS/SUN-DRIED TOMATOES/PROSECCO SAUCE GF	25
SKIRT STEAK - CAST IRON-SEARED/CARAMELIZED ONIONS/HOT CHERRY PEPPERS/CHIANTI-SOY WINE SAUCE GF	27
RACK OF LAMB - (8) BREADCRUMB-HERB-DIJON COATED NEW ZEALAND LAMB CHOPS/LEMON/GARLIC/SWISS CHARD	29
BEEF BAROLO - SHORT RIBS/CABERNET-BRAISED OVER CREAM OF SPINACH/TOPPED W/TRUFFLE BREADCRUMBS	28
BRANZINO - BROILED/CURED OLIVES/ROASTED BABY BELL PEPPERS/SAUTÉED SPINACH/WHITE WINE-GRAPE TOMATO SAUCE GF	28
BLACKENED AHI TUNA - OVER ARUGULA/FENNEL/ORANGE/TOMATO/CITRUS DRESSING GF	28
ORANGE ROUGHY - WHITE FLAKE FISH/BROILED W/LEMON-PINOT GRIGIO SAUCE/TOPPED W/FRIED LEEKS & APPLES/ SAUTÉED SPINACH GF	28
PEPPERED PORK - SLICED TENDERLOIN/OVER WILD MUSHROOM RISOTTO/CRUMBLLED GOAT CHEESE/FIG SAUCE GF	27
CRISPY CHICKEN - BREADED, PAN-FRIED CHICKEN BREAST/TOPPED W/TOMATOES, ARUGULA, KALE, PEACHES, PARMIGIANO SHAVINGS, MYER LEMON & OLIVE OIL	24
SUMMER DUET - EGG-BATTERED SOFT SHELL CRABS AND SHRIMP/OVER ARUGULA, PICKLED RED ONIONS, CAPERS, LEMON, TOMATO SALAD	29
MONK FISH - SCALOPPINE-STYLE OVER ARUGULA/PROSECCO, FAVA BEAN & MUSSEL RISOTTO	28
FREGOLA SALMON - GRILLED/OVER FREGOLA (ITALIAN COUSCOUS) TOPPED W/CUCUMBER, TOMATO, AVOCADO & SCALLION SALAD	27

EXECUTIVE CHEF: MARIO GENTILE

CHEF DE CUISINE: LUIS JIMENEZ

GF Gluten Free. Cross contamination may occur. For those allergic to gluten, please advise your server before ordering. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. Please alert your server if you have special dietary requirements or if you are allergic to any foods.