

MARIO'S

Mother's Day Menu

\$55 PER PERSON + TAX & GRATUITY



APPETIZERS

FAMILY STYLE OPTIONS FOR THE TABLE

fried calamari • baked clams • zuppa di mussels • mozzarella and tomato • cold anti pasto

OR Your Individual Choice of:

GREEN HOUSE SALAD

mixed greens • tomatoes • cucumbers • pickled red onions • balsamic dressing

CAESAR SALAD

romaine • croutons • classic caesar dressing

FARRO SALAD

farro • dry figs • chopped kale • feta • pumpkin seeds • balsamic dressing

MINISTRONE SOUP

mixed vegetables • cannellini beans • pasta

ZUPPA DI MUSSELS

steamed • rich tomato & shrimp broth

MARIO'S MEATBALLS

three meatballs • soft polenta • arugula garnish

BAKED CLAMS

six clams • seasoned bread crumbs • lemon white wine

BURATTA

fresh mozzarella filled w/ cream • ripened tomatoes • drizzled pesto • pistachio nuts

FRIED PIZETTE

7" pan fried • tomato • ricotta • fresh mozzarella

PENNE VODKA

tomato • touch cream • basil

FILLETTO DI POMODORO

rigatoni • onion • plum tomato • prosciutto

ADDITIONAL SIDES FOR TWO (ADD \$6 FOR EACH)

grilled asparagus • roasted cauliflower • roasted beets • sauté kale, pine nuts, raisins • 3 times cooked truffle fries

DESSERT

CHEF'S TRIO

cream puffs • mini sfogliatelle • fresh fruit

Choice of American Coffee or Tea



ENTRÉES (CHOOSE ONE)

SWORD FISH LIVORNESE

grilled • onions • green olives • capers • plum tomato • white wine sauce

VEAL CHOP (ADD \$8)

grilled • risotto w/ peas and leeks • cognac

FILET OF SOLE

broiled • classic oreganata

CHICKEN TRUFFLE

sautéed chicken breast • portobello mushroom • sun dried tomatoes • asparagus • truffle sauce

CHICKEN MILANESE

breaded • pan fried • topped w/ mixed greens, fresh mozzarella, tomatoes, red onions • fresh lemon olive oil

LINGUINE SHRIMP AND CLAMS

manila clams • shrimps • garlic white wine sauce

PAPPARDELLE AMATRICIANA

homemade pasta • pancetta • onions • ricotta salata

PENNE VODKA SHRIMP

tomato • touch cream • basil • shrimp

VEAL SPIEDINI

stuffed w/ raisins, pine nuts, fontina cheese • sherry wine sauce

TWIN LOBSTER TAILS (ADD \$6)

classic oreganata style

FILET MIGNON (ADD \$6)

classic aupua sauce

ATLANTIC COD

soft polenta and black olives • onions • plum tomato

All Entrées Served w/ Sautéed Spinach and Roasted Potatoes

CHILDREN'S MENU

\$25 PER CHILD

APPETIZERS

MOZZARELLA STICKS OR FRENCH FRIES

ENTRÉES

CHICKEN FINGERS AND FRIES

CHEESE PIZZA

PENNE W/ TOMATO SAUCE OR BUTTER

CHEESE RAVIOLI W/ TOMATO SAUCE OR BUTTER

DESSERT

VANILLA OR CHOCOLATE ICE CREAM

MARIO'S TO GO APP

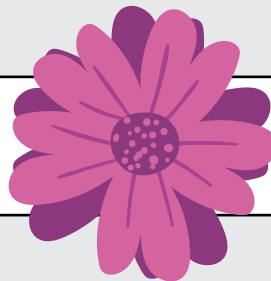
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MARIO'S BRUNCH

EVERY SUNDAY 11 AM TO 2 PM

CHOCOLATE CHIP PANCAKES ... \$12
with whipped cream • Jaques Torres chocolate

STEAK AND EGGS ... \$16
skirt steak • two poached eggs
apple hash brown • toasted brioche

BAM BAM WAFFLES ... \$12
topped with banana flambe • chocolate chips
fresh whipped cream

BRUNCH PIZZA PIE ... \$14
fresh mozzarella • bacon
poached eggs • scallions

BREAKFAST SANDWICH ... \$12
bacon • fresh mozzarella • tomato
three scrambled eggs • fresh baked panini

RED VELVET PANCAKES ... \$14
topped with banana flambe • chocolate chips
fresh whipped cream

TRUFFLE CAULIFLOWER ... \$12
two poached eggs • bacon

FRENCH TOAST CROISSANT ... \$14
two mini croissants french toast style
poached pear • maple syrup

MAKE IT **BOTTOMLESS ... \$16 per person for two hours**
SANGRIA | BELLINI | MIMOSA