



# MARIO'S



## CHRISTMAS EVE DINNER MENU



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# CHRISTMAS EVE DINNER MENU

\$58 PER PERSON + TAX & GRATUITY

## APPETIZERS (CHOOSE 1)

### CAESAR SALAD

romaine • croutons • parmesan shavings

### MIXED GARDEN SALAD

mixed greens • grape tomatoes • apple  
carrots • craisins • balsamic dressing

### SEAFOOD SALAD

chilled calamari • octopus • shrimp  
celery • lemon vinaigrette

### BURRATA

fresh mozzarella filled w/ cream  
grilled eggplant • truffle honey drizzle

### BAKED CLAMS & SHRIMP

clams and shrimp served oreganata style

### LOBSTER BISQUE

classic lobster bisque w/ lobster meat

### SHRIMP COCKTAIL

chilled shrimp • cocktail sauce • lemon

### LINGUINI CLAMS

linguini finni • manila white clams sauce

### PENNE VODKA SHRIMP

classic vodka sauce w/ shrimp

### GRILLED ARTICHOKE

grilled artichoke heart • fresh mozzarella  
prosciutto • balsamic-fig reduction

## ENTRÉES (CHOOSE 1)

### ZUPPA DI PESCE

clams • mussels • calamari  
filet of sole • fra diavolo tomato sauce

### TWIN LOBSTER TAIL (ADD \$6)

6oz lobster tails • oreganata style

### VEAL SCALOPINI

artichokes • sun-dried tomatoes • prosecco sauce

### FILET MIGNON (ADD \$6)

sautéed w/ mixed mushrooms • caramelized onions  
cognac truffle sauce

### FILET OF SOLE

broiled • fried leeks and apples • pinot grigio sauce

### LOBSTER RAVIOLI

mario's homemade lobster ravioli • blush sauce  
drizzle truffle cream • grated cauliflower

### GREEN PLATE

assortment of grilled vegetables

### CHICKEN TRUFFLE

sautéed chicken breast • asparagus • mushrooms • sun-dried  
tomatoes • cognac-truffle sauce

### BRANDY SHRIMP

broiled shrimp • cognac • garlic • lemon w/ wine

### VEAL CHOP (ADD \$8)

grilled • mixed exotic mushrooms • cognac-truffle sauce

### SCOTTISH SALMON

grilled • sautéed spinach • dijonaise pink peppercorn sauce

### CHICKEN & SHRIMP

chicken francaise • shrimp • asparagus  
basil • lemon white wine sauce

### CHILEAN SEA BASS (ADD \$6)

pan-seared • lima beans • fresh tomato  
artichoke heart • clams • mussels • white wine sauce



## DESSERT

### CHEF'S TRIO:

CREAM Puffs • CANNOLI • DOUBLE CHOCOLATE CAKE  
*INCLUDES COFFEE OR TEA*



## CHILDREN'S MENU.....\$25

APPETIZER: PENNE PASTA  
with butter or tomato sauce

ENTRÉE: CHICKEN FINGERS OR PIZZA

DESSERT: VANILLA OR CHOCOLATE ICE CREAM