

DESSERT

CHEFS DUET TASTING

-DOUBLE CHOCOLATE CAKE-

-NY CHEESE CAKE-

-MIXED BERRIES-

COFFEE, TEA, or ESPRESSO

Thank You For Sharing Mother's Day with Us

KIDS MENU

CHOOSE ONE APPETIZER

-PENNE BUTTER OR TOMATO SAUCE-

-MOZZ STICKS-

CHOOSE ONE ENTREE

-CHICKEN FINGERS & FRENCH FRIES-

-PIZZA-

-RAVIOLI BUTTER OR TOMATO SAUCE-

DESSERT

-VANNILA OR CHOCOLATE ICE CREAM-

FOOD FOR THOUGHT

- MARIO'S Is now offering a fixed price FAMILY-STYLE option concept to the dinner menu which includes beer & wine. *(ask server for menu)*
- A LUNCH MENU which includes sandwiches, *baked on our own bread*, Gourmet Burgers, Award winning Brick-oven pizzas, and more...
- Two level PARKING LOTS with elevator access.
- Take-out & Delivery.
- Private Party room "La Collina" which accommodates up to 85 guests.

MARIO'S

Happy Mother's Day

55 per Adult | 25 per Child + tax & gratuity

FAMILY STYLE APPERTIZER OPTION FOR ENTIRE TABLE

FRIED CALAMARI | BAKED CLAMS | MEATBALLS | ZUPPA DI MUSSLES | MOZZARELLA, TOMATO, MORTADELLA

OR

INDIVIDUAL CHOICE OF ONE:

SALAD | SOUP

-CEASER SALAD-

-GREEN HOUSE- BALSAMIC DRESSING

-PEAR SALAD- ARUGULA | ALMOND | GORGONZOLA
PROSCIUTTO CRISP | CHAMPAGNE DRESSING

-MINISTRONE SOUP-

1/2 ORDER PASTAS

-PENNE VODKA-

-RIGATONI FILETTO DI POMODORO-

-BAKED ZITI-

-RADIATORE PASTA- MARINARA

-PASTA CAVATAPPI- ZUCCHINI | GARLIC & OIL |
BREAD CRUMBS

APPERTIZERS

-BAKED CLAMS & SHRIMP- OREGANATO

-8" FRIED PIZZA- SAUCE | RICOTTA | MOZZARELLA

-ZUPPA DI MUSSELS- RED SAUCE

-MEATBALLS- OVER SOFT POLENTA

-BURATTA- VINE TOMATO | DRIZZLED PESTO | HAZEL NUTS

-PROSCIUTTO E MELONE-

- FRIED CALAMARI-

-ARTICHOKE HEARTS OREGANATO-
PINENUTS | RAISINS | BREAD CRUMBS | GORGONZOLA SAUCE

INDIVIDUAL CHOICE OF ONE ENTREE:

-LINGUINE SHRIMP & CLAMS- WHITE WINE | GARLIC & OIL.

-RIGATONI SUNDAY SAUCE- BRACIOLE | SAUSAGE | MEATBALLS | RIGATONI PASTA | SIDE RICOTTA

-PENNE VODKA (SHRIMP OR CHICKEN)-

-CHICKEN TRUFFLE- PORTOBELLO MUSHROOM | SUN DRIED TOMATOES | PEAS | CONGANC SAUCE.

-CHICKEN CAPRICCIOSA- BREADED PAN FRIED | TOPPED WITH ARUGULA, DICED MOZZARELLA,
RED ONIONS, KALAMATA OLIVES, TOMATOES | LEMON | E.V.O.O.

-VEAL SPIEDINI- STUFFED WITH RAISINS | PROSCIUTTO | PINE NUTS | FONTINA CHEESE | SHERRY WINE.

-FILET MIGNON (ADD 5)- GRILLED 10oz | MIX MUSHROOMS | CABERNET SAUCE

-VEAL CHOP (ADD 5)- OVER BROCOLI RABE | CARMALIZED ONIONS | BRANDY SAUCE

-PORK TENDERLOIN- ROASTED & SLICED | MUSHROOM | ONIONS | WILD CHERRIES | MARSALLA.

-FILET OF SOLE- BROILED | DRIZZLE PESTO CREAM | CHOPPED TOMATOES

-SWORD FISH- GRILLED | PUTTANESCA SAUCE

-TWIN LOBSTER TAILS (ADD 5)- OREGANATO | SCAMPI SAUCE.