

Happy Valentine's Day

MARIO'S

Price | Cash Discount



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BAKED CLAMS & SHRIMP- 4 Clams 2 Shrimp Oreganato style. **14.57 | 14.**

FRIED CALAMARI- Topped with Fried Zucchini. **15.61 | 15.**

CAST IRON EGGPLANT- Eggplant Parm. **14.57 | 14.**

MUSSELS- Tomato White Wine broth | Garlic Bread. **12.49 | 12.**

ARTICHOKE HEARTS- Oreganato | Pine Nuts | Raisins | Gorgonzola Sauce. **15.61 | 15.**

BURRATA- Tomato | Baby Arugula | Balsamic Reduction. **14.57 | 14.**

NAKED RAVIOLI- Just the Filling of a Cheese Ravioli, Rolled into Dumplings | Truffle Sauce. **13.53 | 13.**

PEAR SALAD- Arugula | Almonds | Gorgonzola | Prosciutto Crisp | Champagne Vinaigrette. **12.49 | 12.**

CAESAR SALAD- Classically Prepared. **10.41 | 10.**

GARDEN SALAD- Mixed Greens | Tomato | Cucumber | Onions | Carrots | Balsamic Dressing. **9.37 | 9.**

BUTTERNUT SQUASH SOUP- Roasted Butternut | Puree. **10.41 | 10.**

MINISTRONE- Mixed Vegetables | Pasta. **9.37 | 9.**

LINGUINE & CLAMS- Little Neck Clams | Garlic & Oil White Wine. **27.06 | 26.**

BUCATINI - Zucchini | Pine Nuts | Raisins | Bread Crumbs | Garlic & Oil. **24.97 | 24.**

RIGATONI FILITO DI POMODORO- Plum Tomato | Onions | Prosciutto | Basil. **23.93 | 23.**

PENNE VODKA SHRIMP or CHICKEN- Classically Prepared. **27.06 | 26.**

CHEESE RAVIOLI- (6) Homemade | Marinara Sauce | Basil. **22.89 | 22.**

Dessert



SIDES 10.41 | 10.

CAULIFLOWER- Roasted | Onions | Grated Cheese.

TRUFFLE FRIES- Triple Cooked | Truffle Aioli. **10** **SPINACH**- Garlic & Oil.

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SURF n TURF - 6oz Lobster Tail Oreganato | 6oz Filet Minigon Mixed Mushroom Cabernet Sauce. **46.83 | 45.**

SHORT RIB- Boneless | Cream Spinach | Truffle bread crumbs. **36.42 | 35.**

BRANZINO- Broiled | Black Olives, Baby Peppers, Grape tomato | White wine sauce. **34.34 | 33.**

SCOTTISH SALMON- Grilled | Dijonnaise Caper Sauce. **32.26 | 31.**

CHICKEN ARTICHOKE- Sauté with Artichokes, Sun Dried Tomato | Champagne Sauce. **29.14 | 28.**

CHICKEN n SHRIMP- Francese Style | Broiled Shrimps | Asparagus. **33.30 | 32.**

GRILLED CHICKEN- Topped with Arugula, Red Onions, Tomato, Mozzarella | Balsamic dressing. **28.10 | 27.**

OSSO BUCCO- Braised Pork shank over pappardelle Pasta. **36.42 | 35.**

ZUPPA di PESCE- Shrimp | Clams | Mussels | Calamari | Over Linguinni Finni | Fra Diavlo Sauce. **36.42 | 35.**

CAPRICCIOSA - Veal or Chicken Milanese | Topped With Arugula | Fresh Mozzarella | Red Onions |

Black Olives | Grape Tomatoes | Lemon |EVOO. Chicken: **28.10 | 27.** | Veal: **31.22 | 30.**

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COCKTAIL SPECIALS

FEELING RUMANTIC

Atlantico Rum | Pomegranate Liqueur | Fresh Pressed Lime Juice. 10

PEACHY KEEN

Belvedere Cosmopolitan | Peach Nectar | Fresh Pressed Lemon Juice. 10

CUPID'S SOUR

Pisco | Aperol | Fresh Pressed lemon Juice | Mint Leaf. 12

MARIO'S



Quality Family-Style
Menus

Prix Fixe Menu

29.95

Tue-Sat 4-7 | Sun 1-8

La Collina

2nd Floor Private Party Room



DESSERT | COFFEE

American | Decaf. 2.75

Espresso. 3.75

Double Espresso. 4.75

Espresso Macchiato. 3.50

Espresso Corretto. (sambuka, anisette) 6.50

Cappuccino. 5

Cappuccino Mille Luci (kahlua). 6.50

Mexican Coffee. Kahlua | Whipped Cream 7

Irish Coffee. Irish Whiskey | Whipped Cream 7

Tea | Decaf 2.25

Herbal Mighty Leaf. 3.50

Mini Cannolis. 8

(3) Pistachio Nuts | Fig Preserve

Bag of Zeppoles. 8

Served warm in paper bag | Side Vanilla Ice Cream

TIRAMISU. 8

Lady Fingers Soaked In Espresso | Mascarpone Cream.

Tartufo Affogato. 9

Doused with Hot Espresso

Chocolate Explosion. 9

Warm Chocolate Cake | Ganache | Vanilla Ice Cream

Ice Cream. 7

Vanilla | Chocolate
With Fabbri Amarena Cherries. 3