



MARIOS

ITALIAN
CUISINE

E.A. Mario, grandfather to one of our first authentic Italian chefs, was born to a family of humble means in the southwest Italian region of Salerno. Growing up with a family of six in a cramped apartment behind his father's barbershop, everyone in his family needed to pull their weight to get by. Mario was in charge of cooking dinner and his authentic Italian dishes would bring his family to the table every night.

Mario passed down that tradition by instilling that same sense of passion for his love of food and family to his children and grandchildren. That is why today, you will feel and taste that passion when you visit Mario's Restaurant.

Il Buffet Degli Antipasti - Antipasto Buffet

Visit Mario's Antipasto Buffet for a wonderful selection of Italian appetizers, the best way to begin your culinary experience with us!

Zuppa - Soup

Minestrone di Verdure 

Vegetables, legumes, pasta, vegetable broth

Zuppa del Giorno

Soup of the day

Piatti Principali - Main Courses

Spaghetti alla Carbonara

Spaghetti, bacon, Parmesan cheese, cream, black pepper

Gnocchi al Formaggio

Potato gnocchi, creamy cheese sauce, parsley

Penne Alfredo

Penne pasta, creamy garlic Parmesan sauce, chicken breast, mushrooms

Risotto del Giorno 

Please ask your server for today's preparation.

Ravioli alla Bolognese

Cheese ravioli, Bolognese sauce, Parmesan cheese

Farfalle al Brandy  

Farfalle pasta, shrimp, smoked salmon, capers, brandy sauce


Linguine allo Scoglio 


Linguine, shrimp, scallops, mussels, squid, clams, white wine tomato sauce


Tonno alla Griglia 

Grilled yellowfin tuna, tomatoes, capers, olives, grilled vegetables, roasted potato

 Vegetarian

 Balanced Lifestyle
These dishes offer
healthier preparations
and lower calorie counts

 Gluten Free
Please consult your server
on which dishes can
be prepared gluten-free

 Lactose Free
Please consult your server
on which dishes can
be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements.
Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.



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Piatti Principali - Main Courses

Osso Buco alla Milanese - Signature Dish

Tender braised veal shank, saffron risotto, citrus gremolata

Lasagna Classica

Beef-tomato ragout, bechamel sauce, tomato, herbs, Mozzarella cheese

Sottiletto di Manzo ♡

Beef tenderloin, Sicilian style caponata, Barolo reduction

Parmigiana di Pollo

Breaded chicken breast, mozzarella cheese, tomato sauce, spaghetti

Parmigiana di Melanzane ♡

Breaded eggplant, pomodoro sauce, mozzarella cheese, herbs

Dolci - Sweets

Tiramisù

Lady finger cookies, espresso coffee, mascarpone cream

Gelati e Sorbetti

Please ask your server for our selection of ice cream and sorbets

Panna Cotta al Cioccolato

White and dark chocolate panna cotta, Frangelico mint sauce

Torta di Ricotta

Ricotta cheesecake, blueberry and strawberry coulis

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