

## TAVOLA DI ANTIPASTI

Visit Mario's antipasti table for a wonderful selection of Italian appetizers, salads and condiments the best way to start your culinary experience with us.

### ZUPPE (SOUP)

#### Minestra di Altamura

Salt Cod | Fennel | Carrots | Celery | Onions | Plum Tomatoes

### RISOTTO E PASTI (RISOTTO AND PASTA)

#### Risotto Bianco con Pesto

Slow Braised Risotto | Concasse Tomato | Toasted Pine Nuts | Pesto

#### Linguine Pollo e Funghi

Linguine | Chicken | Mushrooms | Creamy Balsamic Reduction

#### Penne ala Bolognese

Penne | Bolognese | Parmesan Cheese

### PIATTI PRINCIPALI (FIRST PLATES)

#### Tenera Saltimbocca, Aglio e Olio

Veal piccata | Prosciutto | Fresh Sage | Provolone Cheese

Spaghetti | Olive Oil | Chili Flakes | Roasted Garlic

#### Salsicce con Verdi e Salsa di Pomodoro

Sausage | White Bean Cassoulet | Sweet and Spicy Tomato Salsa

Garlic Crostini

#### Calamari in Padella con Limone e Pangrattato

Pan Fried Squid | Lemon | Pangrattato Bread Crumbs | Fennel | Artichokes

#### Kids' Suggestion

Spaghetti con Polpettine di Carne al Pomodoro o Penne Alfredo

Spaghetti meatballs in marinara sauce or penne alfredo

### DOLCI (SWEETS)

Our Pastry Chef's Daily Creations

Mario's  
RISTORANTE ITALIANO

## TAVOLA DI ANTIPASTI

Visit Mario's antipasti table for a wonderful selection of Italian appetizers, the best way to start your culinary experience with us.

### ZUPPE (SOUP)

#### Zuppa di Finocchi Brasati e Pomodoro

Braised Fennel | Tomato | White Beans | Roast Garlic

### RISOTTO E PASTI (RISOTTO AND PASTA)

#### Risotto al Funghi

Mushroom | White Truffle Oil | Mascarpone | White Wine | Asiago

#### Risotto ai Frutti di Mare

Mussels | Clams | Prawns | Fennel | Saffron | Tomato

#### Linguine alla Carbonara di Salsiccia

Linguine | Italian Sausage | Parmesan Cheese | Pancetta | Carbonara Sauce

#### Spaghetti al Pesto

Spaghetti | Grilled Chicken Breast | Sun Dried Tomato Marinara | Pesto

#### Lasagna alla Bolognese

Layered Lasagna with Bolognese & Béchamel Sauce

#### Ravioli Fromagio alla Zucca

Cheese Ravioli | Butternut Squash Veloute | Walnut Butter | Parmesan Cheese

### PIATTI PRINCIPALI (FIRST PLATES)

#### Cioppino

Fresh Seasonal Seafood | Tomato Ragout | Herb Crostini

#### Pollo Saltimbocca

Prosciutto and Provolone Wrapped Chicken Breast | Olive Oil Crushed Red Skin Potatoes | Garlic Rapaini | Pan Jus

#### Spinaci Melanzane e Fromaggio di Capra Canneolini

Eggplant | Spinach | Mushroom & Goat Cheese Cannelloni | White Bean & Tomato Ragout

#### Costoletta di Agnello

Roasted Lamb Rack | Soft Parmesan and Herb Polenta | Vegetables Ratatouille | Rosemary Demi | Confit Garlic

#### Gamberetti e Casainga di Fagioli

White Wine & Lemon sautéed Shrimp | White Bean | Bacon Ragout

#### Pesce Siciliani

Parmesan & Herb Crusted Corvina Filet | Anchovy Butter | Garden Vegetable Puttanesca

#### Ossobuco alla Milanese

Braised Veal Shank | Sweet Pea Risotto | Brunoise Vegetables | Gremolata

### KIDS' SUGGESTION

#### Spaghetti con Polpettine di Carne al Pomodoro o Penne Alfredo

Spaghetti with meatballs in marinara sauce or penne alfredo

### DOLCI (SWEETS)

#### Tiramisu

Sponge cake soaked in coffee with fresh mascarpone cream

#### Cassata Lime Infuso con Crema di Ricotta

Wild raspberry and fresh lime cassata infused with ricotta cream

#### Crostata al Cioccolato

Warm chocolate tart with bitter chocolate glaze and almond ice cream

#### Vanilla Panna Cotta Affogata

Vanilla panna cotta, deglazed with maple and coffee reduction

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