



# 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 northern Italian city of Milano. 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 preparing dinner and his delicious cooking would bring his whole 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 values to his children and grandchildren. That is why today you will feel and taste that same passion when you visit Mario's Restaurant. With dishes inspired by Mario's hometown of Milano, you can find some of the most authentic Italian cuisine in the world.

## *Il Buffet Degli Antipasti (Antipasto Buffet)*

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

### *Zuppa (Soup)*

Minestrone   

Beans, vegetables, tomato

## *Piatti Principali (Main Courses)*

### *Spaghetti alla Carbonara*

Spaghetti, cream sauce, pancetta, Parmesan cheese, black pepper

### *Linguine Alfredo*

Linguine, Parmesan & roasted garlic cream, Italian sausage, grilled chicken breast, confit cherry tomatoes, fresh herbs

### *Penne all'Arrabiata*

Penne, fresh tomatoes, chili, garlic, basil

### *Pollo alla Parmigiana*

(Signature Dish)

Fried & breaded chicken breast, mozzarella cheese, tomato sauce, spaghetti

### *Corvina alla Siciliana*

Grilled corvina fillet, tomato, capers, olives, cous cous salad

### *Lasagna Tipica*

Lasagna layered with beef ragù, mozzarella cheese, tomato sauce

### *Penne Bolognese Vegane*


Penne, premium plant-based Hungry Planet® meat and tomato ragoût, chopped scallions


### *Cioppino*


Fresh local fish, mussels, clams, shrimp, calamari, fresh tomatoes, white wine, herb crostini

 Vegan

 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.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: First Choice Iga • Island Fresh Produce • Fresh Products TCI Ltd • Gk Food Service



# MARIOS

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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.

## *Specialità Della Lombardia (Lombardian Specialties)*

### *Controfiletto di Manzo alla Griglia*

*Grilled striploin steak, olive oil, crushed red skin potatoes, arugula, Parmesan, cherry tomato, balsamic reduction*

### *Risotto Giallo alla Milanese* 🌿

*Milanese-style saffron risotto, Parmesan*

### *Ossobucco alla Milanese*

*Tender braised veal shank, saffron risotto, gremolata*

## *Dolci - Sweets*

### *Tiramisù*

*Traditional Italian sponge, espresso, marsala liqueur, soft mascarpone, fresh cream zabaglione*

### *Cassata al Lime e Lamponi*

*Raspberry-lime cassata, ricotta cream*

### *Crostata al Cioccolato*

*Warm chocolate tart, bitter chocolate glaze, almond ice cream*

## *Kids' Suggestion*

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



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