

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





Balanced Lifestyle These dishes offer healthier preparations and lower calorie counts

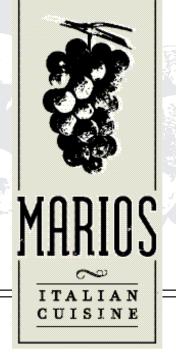


Please consult your server be prepared gluten-free



🚶 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.



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.

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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

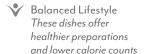
Crostata al Cioccolato
Warm chocolate tart, bitter chocolate glaze, almond ice cream

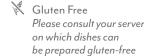
Kids' Suggestion

Spaghetti con Polpettine di Carne al Pomodoro o Penne Alfredo











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