



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 in an 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!

Piatti Principali - Main Courses

Lasagne Classiche

Meat ragù, fresh mozzarella, mascarpone cheese

Linguine con Polpo

Linguine, baby octopus, chili-parmesan-tomato broth, toasted almonds, lemon-parsley emulsion

Penne alla Sorrentina - V

Tomato sauce, cherry tomato, mozzarella, fresh basil leaves

Fettuccine ai Gamberi

Fettuccini, oven-dried tomatoes, seared shrimp, lemon cream, arugula salad

Linguine Primavera - VV

Linguine, roasted vegetables, tomato sugo, basil

Rigatoni in Salsa alla Vodka

Italian sausage, spinach, rich creamy vodka sauce, rigatoni, parmesan cheese

Risotto al Tartufo e Piselli - V

Arborio rice, green pea puree, truffle parmesan tuille

Petto di Pollo alla Parmigiana

Breaded chicken breast, spaghetti, tomato sauce

Ossobuco

Braised veal shank, creamy saffron polenta, gremolata

Costoletta di Vitello alla Griglia

Milk-fed veal chop, roasted butternut squash puree, slow-cooked vegetable ragù, veal jus

Filetto di Salmone Scottato in Padella

Pan-fried salmon fillet, kale, chorizo and cannellini bean ragù, parsley-basil cream

Per i Ragazzi - Kids' Menu

Pollo Grigliato

Grilled chicken breast, alfredo sauce, mashed potato, seasonal vegetables

Spaghetti e Polpette

Spaghetti, marinara sauce, meatballs, parmesan cheese

Salmone Fritto in Padella

Pan-seared salmon, roasted potato, lemon butter, broccoli carrot

Dolci - Sweets

Tiramisù

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

Torta di Pistacchi e Mandorle

Pistachio, raisins and cherry-almond tart, citrus-infused ricotta cheese

Crostata al Cioccolato

Warm chocolate tart, bitter chocolate glaze, almond ice cream

Vegetarian - V Vegan - VV

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.