



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 Antipasti Buffet for a wonderful selection of Italian appetizers and soup, the best way to begin your culinary experience with us!

Zuppa - Soup

Minestrone di Verdure – VV
Vegetables, legumes, pasta, vegetable broth

Piatti Principali - Main Courses

Parmigiana Di Pollo
Signature Dish
Breaded chicken breast, mozzarella cheese, tomato sauce, spaghetti

Penne Alfredo
Penne pasta, creamy garlic Parmesan sauce, mushrooms; Also available with grilled chicken breast

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

Dentice Alla Pizzaiola
Pan-fried red snapper, onion, garlic, capers, Kalamata olives, cherry tomato, green pea puree, light tomato sauce

Tonno Scottato Incollato
Seared tuna, saffron-leek purée, tomato-eggplant caponata, citrus basil oil

Sottofiletto di Manzo
Beef tenderloin, grilled vegetables, Barolo reduction

Spaghetti alla Carbonara
Spaghetti, bacon, egg, Parmesan cheese, black pepper

Lasagna Classica
Beef-tomato ragoût, bechamel sauce, tomato, herbs, Mozzarella cheese

Dolci - Sweets

Tiramisù
Ladyfinger cookies, espresso coffee, mascarpone cream

Torta di Ricotta
Ricotta cheesecake, blueberry & strawberry coulis

Panna Cotta al Cioccolato
White and dark chocolate panna cotta, Frangelico mint sauce

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.