

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!

Zuppa - Soup

Minestrone di Verdure 

Vegetables, legumes, pasta, vegetable broth

Piatti Principali - Main Courses

Parmigiana Di Pollo 

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

Penne Alla Boscaiola   

Sautéed mushrooms, garlic, onion, tomato sauce, chopped herbs

Filetto di Dentice Grigliato 

Braised fennel, parsley potatoes, lemon butter sauce

Gnocchi al Formaggio

Potato gnocchi, creamy cheese sauce, parsley

Tonno Scottato Incollato 

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

Risotto del Giorno

Please ask your server for today’s preparation

Scaloppe di Pollo Vegane ai Tre Peperoni

Premium plant-based Hungry Planet® chicken escalope, seasonal sweet peppers, roasted potatoes

Sottofiletto di Manzo

Beef tenderloin, grilled vegetables, Barolo reduction

Spaghetti alla Carbonara

Spaghetti, bacon, Parmesan cheese, cream, 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


 Balanced Lifestyle

 Vegan

 Vegetarian

 Please consult your server on which dishes can be prepared gluten-free

 Please consult your server on which dishes can be prepared lactose-free

 Signature Dish



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.

Black Bay Small Farmers Association • Bellevue Farmers Cooperative • Trans Caribbean Agency Ltd • Banana Click • Plant Grow Eat • Tropic Plus