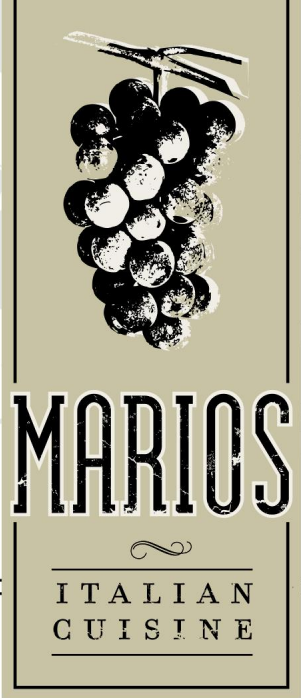




E.A. Mario, grandfather to one of our first authentic Italian chefs, was born to a family of humble means in the southwest Italian region of Salerno. Growing up in an apartment behind his father’s barbershop, everyone in his family needed to pull their weight to get by. Mario was in charge of cooking 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.

Modern Italian dining inspired by heritage, reimagined with island warmth.

Antipasti | Appetizers

Minestrone Soup

Classic light tomato-based soup with vegetables, drizzled with pesto

Panzanella

Herb olive oil toasted focaccia bread, ripe tomatoes, cucumbers, onion, arugula and caper dressing

Caprese Salad

Fresh mozzarella, vine-ripened tomatoes, pesto olive oil dressing, cracked black pepper

Provolone Filled Arancini

Roasted tomato sauce

Fritto Misto di Mare

Fried paprika flour-dusted calamari, shrimp, fish, garlic aioli and lemon

Antipasti Plate

Italian cured ham, grilled marinated vegetables, olives, garlic crostini, gorgonzola cheese

Regioni E Sapori | Italian Heritage

Polpette al Sugo di Maria (Campania)

Our tender beef meatballs, simmered in our special tomato sugo served over spaghetti, basil oil and aged parmesan. *A dish we could not forget.*

Spaghetti alla Carbonara

Cream sauce, pancetta, Parmesan cheese, black pepper

Linguine al Gambero Piccante (Sicilia)

Linguine with seared shrimp, Calabrian chili butter, grilled scallions, roasted tomato broth, and lemon pangrattato.

Gnocchi al Pesto Genovese (Liguria) (V)

Crisp potato gnocchi tossed in vibrant sunflower seed and basil pesto, lemon zest and parmesan crumble.

Risotto alla Zucca e Ricotta (Lombardia) (V)

Silky and buttered risotto, roasted pumpkin, whipped ricotta, pepitas, agrodolce, brown butter & crispy sage.

Lasagna della Nonna Teresa (Emilia-Romagna)

Fresh pasta sheets layered with slow-cooked pulled beef ragù, rustic tomato passata, roasted garlic béchamel, smoked mozzarella & parmesan cheese. *Just as Nonna used to make!*

Terra E Mare | Land & Sea

Filetto di Salmone (Sardegna)

Skin-on griddled salmon fillet, lemon-scented seafood risotto, Ligurian pesto Genovese

Scaloppine di Maiale alla Milanese (Lombardia)

Herb-crusted pork loin, with shaved fennel & celery salad, lemon dressing, and caper aioli.

Parmigiana di Pollo

Parmesan-breaded chicken breast, smoked cheese gratinated, spaghetti marinara, herb oil

Taglio di Manzo con Salsa Verde (Piemonte)

Grilled beef with Italian salsa verde, crisp polenta fries, Tuscan bean ragout and sweet-and-sour cipollini onions.

La Dolce Vita | Sweet Indulgence

Tiramisù “Reinventato”

Italy’s most travelled dessert: layers of espresso-soaked ladyfingers, vanilla mascarpone, bitter chocolate and cocoa.

Panna Cotta Amarena

Silky vanilla custard infused with fragrant vanilla, topped with Amarena cherries and crisp coconut biscotti.

Lava al Cioccolato

Chocolate lava cake, Sambuca cream, chocolate shavings

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.