



MARIOS

ITALIAN
CUISINE

E.A. Mario, grandfather to one of our first authentic Italian chefs, was born to a family of humble means in the northern Italian region of Lombardia. 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.

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!

Piatti Principali - Main Course

Gnocchi alla Sorrentina - V

Potato gnocchi, light tomato sauce, mozzarella, basil

Gnocchi al Pesto Genovese - V

Potato gnocchi, extra virgin olive oil, basil pesto, grated parmesan

Rigatoni con Zucchini - VV

Rigatoni pasta, zucchini ribbons, parsley oil, basil pesto

Linguine allo Scoglio

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

Filetto di Salmone

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

Filetto di Dentice

Pan-seared fillet of snapper, sautéed zucchini & eggplant, Puttanesca sauce, potato gnocchi

Lasagne Classiche

Beef-tomato ragoût, bechamel sauce, tomato, herbs, mozzarella cheese & grated parmesan

Parmigiana di pollo

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

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.



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Specialità della Lombardia - Lombardian Specialties

Costoletta di Vitello alla Griglia

Flame-grilled veal chop, roasted broccolini, parmesan-scented stirred polenta, veal jus, parsley oil

Controfiletto Piemontese

Chargrilled beef sirloin steak, braised red onion-balasmic jus, Roasted broccoli, carrots & asparagus, potato wedges

Risotto del Giorno

Chef's daily risotto preparation

Dolci - Sweets

Tiramisù

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

Lava al Cioccolato

Chocolate lava cake, Sambuca cream, chocolate shavings

Panna Cotta ai Frutti Freschi

Vanilla-flavored cooked milk and cream, diced seasonal fresh fruits

Macedonia con Gelato

Fresh fruit salad, tulip basket, vanilla ice cream, chocolate ganache fondue

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