



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.

La Tavola Di Mario

Begin your dining experience with our chef-curated selection of classic Italian starters — house-marinated olives, grilled vegetables, cured meats, regional cheeses, focaccia, seasonal salads, and the chef’s daily soup — crafted to reflect the diverse flavors of Italy.

Regioni E Sapori | Italian Heritage

Polpette al Sug 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.*

Linguine al Gambero Piccante (Sicilia)

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

Mezzi Rigatoni “Carbonara 2.0” (Lazio)

Crisp pork belly, egg yolk emulsion, smoked cheese foam. Finished with chive oil, black pepper biscotti crumble.

Risotto alla Zucca e Ricotta (Lombardia) (V) (VV)

Silky and buttered risotto, roasted pumpkin, whipped ricotta, pepitasagri-dolce, brown butter & crispy sage.

Gnocchi al Pesto Genovese (Liguria) (V) (VV)

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

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 use to make!!*

Terra E Mare | Land & Sea

Snapper alla Campidanese (Sardegna)

Crispy snapper fillet with saffron-tomato broth, sweet pepper caponata, and herbed semolina crumble.

Pollo “alla Cacciatora” (Toscana)

Crisp-roasted chicken thigh glazed in Chianti-tomato reduction, served with roasted peppers, olive powder, and creamy pumpkin polenta.

Scaloppine di Maiale alla Milanese (Lombardia)

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

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.

Torta al Cioccolato Fondente

Warm molten dark chocolate cake served with smooth Sambuca cream and delicate chocolate

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.