

# Mario Restaurant - Lunch Menu

## Antipasto - Appetizers

Antipasto Fantasia . . . . . 9.75 <i>Italian hors d'oeuvres</i>	Funghi Ripieni al Forno <i>stuffed mushrooms</i> 8.75
Prosciutto con Melone . . . . . 9.75 <i>Italian ham and melon</i>	Acciughte alla Contadina . . . . . 8.75 <i>roasted peppers with anchovy filets</i>
Gamebretti su Ghiaccio <i>shrimp cocktail</i> . . 12.75	★Suprema di Vongole- 6 pcs 7.25 12 pcs 14.00 <i>clam cocktail - served raw</i>
Scampi All'Italiana . . . . . 12.75 <i>scampi saute with wine</i>	Bresaola <i>fine sliced cured beef</i> . . . . . 11.75
Spiedino Capriccioso . . . . . 8.75 <i>brochette of bread, cheese and ham</i>	Salami Prosciutto e Peperoni . . . . . 11.75 <i>salami, Italian ham and pepper</i>
Antipasto di Crostacei al Forno . . . . . 11.75 <i>hot antipasto</i>	Vongole Parteneopea . . . . . 9.75 <i>clams in aromatic herbs</i>
Ostriche Gorgonzola . . . . . 12.75 <i>oysters with gorgonzola cheese, red wine reduction</i>	Cozze al Brodetto <i>mussels in broth</i> . . . . . 8.75
Bocconcini . . . . . 9.75 <i>tomato, roasted red pepper, red onion and fresh mozzarella in balsamic dressing over arugula</i>	Seafood Stuffed Portobello Mushroom 11.75
Asparagi in Carrozza . . . . . 9.75 <i>asparagus wrapped in prosciutto and mozzarella, breaded and fried on a bed of tomato caper sauce</i>	New Zealand Clams . . . . . 11.75 <i>baby clams steamed in white wine, garlic and basil</i>
Vongole Casino o Oreganato . . . . . 9.75 <i>clams casino or oreganato</i>	Trota Affumicato <i>smoked rainbow trout filets</i> 13.75
	Insalata di Frutti di Mare . . . . . 13.75 <i>calamari, scungilli, pulpo and shrimp, lemon and olive oil dressing</i>
	Calamaretti Fritti . . . . . 9.75 <i>fried baby squid</i>
	Mozzarella Carrozza . . . . . 8.75

## Minestre - Soups

Zuppa di Spinachi . . . . . 6.50 <i>spinach soup</i>	Cappelletti in Brodo di Pollo . . . . . 6.50 <i>dumpling in broth</i>
Zuppa alla Campagnola . . . . . 6.50 <i>vegetable soup</i>	Ristretto con Pastina . . . . . 6.50 <i>consomme with pastina</i>
Stracciatella Italiana . . . . . 6.50 <i>eggs with spinach</i>	Zuppa di Cipolle . . . . . 7.00 <i>onion soup</i>

## Specialita Casalinghe - Specialties of the House

Ravioli al Sugo di Carne alla Romana <i>ravioli roman style</i> . . . . . 15.75	
Cannelloni all'Italiana . . . . . 15.75 <i>large noodles filled with meat</i>	Spaghetti Carbonara . . . . . 15.75
Manicotti Vegetariani . . . . . 14.75 <i>vegetarian pasta</i>	Linguine ai Frutti di Mare . . . . . 17.75 <i>thin pasta with sea food</i>
Fettuccine al Triplo Burro . . . . . 14.75 <i>egg noodles in butter and cream</i>	Paglia e Fieno . . . . . 15.75 <i>hay and straw</i>
Trenette al Pesto . . . . . 14.75 <i>thin noodles, basil and garlic</i>	Linguine alla Vongole . . . . . 16.75 <i>thin pasta with clam sauce</i>
Fettuccine Verdi Cacciatora . . . . . 14.75 <i>green noodles, tomatoes and mushroom sauce</i>	Capelli d'Angelo Mario . . . . . 18.75 <i>fine pasta with crab meat sauce</i>

## Pesce - Fish

Basa in Brodetto . . . . . 20.75 <i>fillet of Basa with clams</i>	African Lobster Tail . . . . . 35.75
Branzino alla Griglia . . . . . 21.75 <i>broiled striped bass</i>	Brodetto della Costa Atlantica . . . . . 19.75 <i>Italian fish soup</i>
Calamaretti Fritti . . . . . 17.75 <i>fried baby squid</i>	Zuppa di Cozze Marinara . . . . . 15.75 <i>mussels in tomato or white sauce</i>
Conchiglie del Mare . . . . . 22.75 <i>sea scallops</i>	Scampi Dei Sette Colli . . . . . 20.75 <i>shrimp saute with artichoke</i>
Filetti di Basa Fiorentina . . . . . 20.75 <i>fillet of Basa with spinach</i>	Branzino Brasato alla Francese . . . . . 21.75 <i>striped bass with white wine</i>
Filetti di Sogliola alla Francese . . . . . 21.75 <i>fillet of sole alla Francese</i>	Gamberetti alla Griglia . . . . . 20.75 <i>broiled shrimp</i>
	Scampi alla Francese . . . . . 20.75

★ This Menu Item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

## Carne - Meats

Scaloppini di Vitello "Mario" . . . . . 18.75	Saltimbocca alla Romana . . . . . 18.75
Cervello Fritto alla Fiorentina . . . . . 17.75 <i>fried calf brain</i>	Scaloppine di Vitello Come a Roma . . 18.75 <i>veal saute with artichokes and mushrooms</i>
Rognone di Vitello alla Paesana . . . . . 17.75 <i>veal kidneys</i>	Costoletta di Vitello alla Griglia . . . . . 29.75 <i>broiled veal chop</i>
Piccata di Vitello al Prezzemolo . . . . . 17.75 <i>veal saute with white wine</i>	Costoletta di Vitello Milanese . . . . . 21.75 <i>pounded breaded veal chop</i>
Scaloppine di Vitello al Marsala . . . . . 17.75 <i>veal saute with marsala wine</i>	Fegato di Vitello Veneziana . . . . . 17.75 <i>calf's liver saute with onions</i>
Scaloppine di Vitello del Piemonte . . . 17.17 <i>veal saute with pepper and mushrooms</i>	Fegato di Vitello all'Inglese . . . . . 17.75 <i>broiled calf's liver</i>
<i>Scaloppine alla Anderson . . . . . 18.75</i> <i>veal saute with Italian ham and cheese</i>	
★ Filetti di Bue Brasati al Marsala . . . . . 31.75 <i>mignonettes of beef saute</i>	★ Minuta Fiorentina . . . . . 24.75 <i>Angus sirloin steak</i>
★ Filetto di Bue . . . . . 31.75 <i>Angus filet mignon</i>	Costolette d'Agnello Giotte . . . . . 22.75 <i>breaded lamb chops, lemon and wine</i>
<i>Trippa Napoletana tripe . . . . . 17.75</i>	
Spezzatino di Pollo con Peperoni . . . . . 15.75 <i>boneless chicken with peppers</i>	Costolette di Pollo alla Bolognese . . . . . 16.75 <i>breast of chicken, Italian ham and cheese</i>
Spezzatino di Pollo alla Romana . . . . . 16.75 <i>boneless chicken with artichoke</i>	Costolette di Pollo Forestiera . . . . . 15.75 <i>breast of chicken saute with marsala</i>
Spezzatino di Pollo del Contadino . . . 15.75 <i>boneless chicken with garlic</i>	Costoletta di Pollo Campagnola . . . . . 16.75 <i>breast of chicken, cheese and eggplant</i>

## Legumi - Vegetables

Spinacchi Freschi Saltati . . . . . 5.75 <i>fresh spinach saute</i>	Punte di Asparagi Freschi in Stagione . . . . . 5.75 <i>fresh asparagus</i>
Cuori di Carciofi Dorati . . . . . 5.75 <i>hearts of artichoke</i>	Funghi Saltati . . . . . 5.75 <i>fresh mushroom saute</i>
Fagiolini in Erba al Pomodoro . . . . . 5.75 <i>string beans with tomato</i>	Melanzane alla Parmigiana per due . . . . . 11.50 <i>baked eggplant for two</i>

## Insalate - Salads

Insalata di Spinaci e Funghi per due . 14.00 <i>spinach salad with mushrooms and onion (for 2)</i>	Insalata Cesare caesar salad . . . . . 7.00
Endivia endive . . . . . 6.25	Insalata Verde mixed green salad . . . . . 6.25
Rugola Italian field greens . . . . . 6.25	Rugola and Endivia . . . . . 6.25

## Dolci - Gelati - Desserts - Ice Cream

Torta al Formaggio cheese cake . . . . . 5.50	Sorbetti Italian sherbet . . . . . 7.00
Torta del Giorno cake of the day . . . . . 5.50	Spumoni o Tortoni . . . . . 5.50
Zabaglione . . . . . 7.00	Fragole con Gelato alla Lampada . . . . . 9.75 <i>strawberry flambe</i>
Fragole Fresche alla Panna . . . . . 5.50 <i>fresh strawberry</i>	

Tea ~ Caffè coffee ~ Decafe 3.00      Espresso 3.00      Cappuccino 4.00

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