

GLOSSARIO

AGLIO-OLIO –GARLIC & OIL
AGRA DOLCE –SWEET AND SOUR
ai FUOCO –BAKED UNDER THE FIRE
AMATRICIANA –PASTA SAUCE MADE OF GUANCIALE, ONIONS, CHILE PEPPERS AND CHEESE
ARAGOSTA –LOBSTER
ARANCINI –RICE BALLS, LITTLE ORANGES
AROSTO –ROASTED
ASIAGO –SHARP COWS MILK CHEESE FROM VENETO
ASSAGINO –SAMPLE, SMALL BITE OR TASTE
BISCOTTI –TWICE BAKED ALMOND COOKIE
BOLOGNESE –HEARTY, LONG SIMMERED MEAT AND VEGETABLE SAUCE, RAGU
BRONZINI –MEDITERRANEAN SEABASS
BRUSCHETTA –TOASTED BREAD RUBBED WITH GARLIC, DRIZZLED WITH OLIVE OIL –WITH VARIOUS TOPPINGS
BUFALA –BUFFALO
BURRATA –MADE FROM MOZZARELLA CREAM
CALABRESE STYLE –PAN FRIED PEPPERS, TOMATO, TOUCH OF RICOTTA
CAPPELLINI D'ANGELO –ANGEL HAIR PASTA
CARPACCIO –PAPER THIN SLICES OF RAW MEAT OR FISH
CARROZZA –IN A CARRIAGE
CECI –CHICKPEAS
CHITARRA –SPAGHETTI WITH SQUARE EDGE
CONTORNI –SIDE DISHES
COPPA –COOKED & PRESSED CURED PORK, AIR DRIED 6 MONTHS OR MORE
COSTOLE –RIB OR CHOP
CROSTATA –TART, OPEN FACE
CROSTINI –THIN SLICES OF TOAST COVERED WITH VARIOUS INGREDIENTS
CRUDO –RAW
della NONNA –FROM THE GRANDMOTHER
DELMONICO –RICH CUT OF BEEF FROM THE RIB
FARRO –SPELT, WHOLE GRAIN WHEAT
FEDELINI –THIN SPAGHETTI
FEGATO GRASSO –FOIE GRAS, DUCK LIVER
FONTINA –ANCIENT CHEESE FROM THE VALLE D'AOSTA
FRA DIAVOLO –DISH MADE WITH HOT CHILE PEPPERS
FRICO –ITALIAN CHEESE CRISP
FRITTO MISTO –MIXED FRY, FRIED FOOD ASSORTMENT
FRUGULA SARDA - TOASTED WHEAT PASTA
FRUTTI DI MARE –FRUIT OF THE SEA, SEAFOOD
GREMOLATA –MIXTURE OF CHOPPED GARLIC, LEMON PEEL AND PARSLEY
GUANCIALE - JOWL, PIGS CHEEK
GUAZETTO –SEAFOOD COOKED IN A LIGHT SAUCE OF WINE, GARLIC AND PARSLEY
in BIANCO –DISH SERVED WITHOUT TOMATO
in BRODO –IN BROTH
INSALATA MISTA –BOSTON, FRISEE, ARUGULA, ICEBERG, ROMAINE, RADICCHIO EXPECT 4 OR MORE OF THESE LETTUCE GREENS MENTIONED
KUROBUTA PORK –BIRKSHIRE, PUREBRED
LANGOSTINO –DEEP SEA SCAMPI
MACCHERONI –TUBULAR PASTA, OFTEN RIDGED
MACCHIATO –STAIN OF SAUCE
MANTECATO –ADDING BUTTER AND PARMIGIANO TO A DISH AT THE END OF THE COOKING PROCESS
MARINARA –TOMATOES, BASIL, GARLIC, SALT & PEPPER, EVOO
MORTADELLA –LARDED SAUSAGE MADE OF FINELY GROUND PORK MEAT AND SPICES (BOLOGNA)
MOZZARELLA –SOFT CHEESE MADE FROM COWS MILK
NDUJA –CALABRIAN SALAMI SPREAD
OSSO BUCCO –PIERCED BONE, BRAISED SHANK FROM LOMBARDY
PANCETTA –CURED PORK SIMILAR TO BACON
PANNA COTTA –EGGLESS CUSTARD
PANZANELLA –SALAD CONTAINING TOMATOES, CUCUMBER, BREAD, BASIL, VINEGAR AND OLIVE OIL
PECORINO PEPATO –A SHARP HARD CHEESE FROM FRESH EWE'S MILK CONTAINING PEPPER CORNS
PEPERONATA –STEW OF SWEET PEPPERS, TOMATOES, OLIVE OIL AND GARLIC
PERCIATELLI –PIERCED THROUGH HOLLOW SPAGHETTI
PESCE –FISH
PICCOLINE –VERY SMALL
PIGNOLI –PINE NUTS, FROM THE ITALIAN STONE TREE
POMODORINI –SMALL ROUND, SWEET CHERRY TOMATOES
POMODORO –GOLDEN APPLE, SAUCE MADE FROM PLUM TOMATOES
PROFITEROLE –CREAM PUFF PASTRY SHELLS
PROSCIUTTO –CURED HAM IN THE REGION OF PARMA
ROCCA - CREAMY CHEESE, GOAT, COW, SHEEP MILK
SALMORIGLIO –LEMON PARSLEY SAUCE, CONTEMPORARY VERSIONS SOMETIMES INCLUDE GARLIC & POMODORINI TOMATOES
SALTIMBOCA –LEAP IN THE MOUTH, LAYERED WITH SAGE LEAF AND PROSCIUTTO
SAN MARZANO –TOMATO FROM THE CAMPANIA REGION
SCHIACCIATA –BROKEN PIECES
SCOTTADITA - BURN YOUR FINGERS
SOPPRESSATA –SALAMI MADE FROM PORK MEAT AND FAT, FLAVORED WITH LEMON PEEL AND VARIOUS SPICES
TAGLIOLINI - FLAT NOODLE, EGG
TORTIGLIONE –LARGE TUBE SHAPED PASTA WITH SPIRALED EDGES
VONGOLE –TRUE CLAMS, CARPET SHELL CLAM
ZABIGLIONE –DESSERT OF WHIPPED EGG YOLKS, MARSALA WINE AND SUGAR

MARIO'S

O S T E R I A

ASSAGGINI

Sicilian, White Anchovies	9
Sicilian Anchovies / Taggiasca Olives / Celery Leaves Tutto Calabria Peppers / Crostini	
Roman Style Artichokes	10
Roasted Garlic / Lemon / Fresh Rosemary / Parmesan	
Josephine's Bread Basket	7
This was a snack my mother made on Saturday afternoon for the kids in the neighborhood. Red & White Pizza Bread / Focaccia and Whipped Ricotta Cheese for Smearing	
Fried Mozzarella	10
Bocconcini & Cellincini... with Fried Sage leaves Asiago Pomodoro Sauce & Grated Parmesan Cheese	
Arancini	7
Saffron Rice Balls / Sweet Peas / Fontina Cheese	
Olives & Reggiano Parmigiano	8
Marinated Olives In Colivita Olive Oil / Aged Parmesan	
Hot Italian Stuffed Peppers	9
"Spicy-Hot" Grandpa Patsy's Favorite Recipe	
Portobello Mushrooms Calabrese , "Grilled"	10
Spinach Aglio E Olio / Marsala Sauce / Asiago Cheese	

APPETIZERS

Italian Pork Fennel Sausage	10
Grilled Sausages / Peppers / Onions	
Eggplant Pancakes	10
"Signature Dish Since 1985" Feta / Asiago / Parmesan / Fresh Mozzarella San Marzano Asiago Tomato Syrup	
Meatballs with Fried Peppers	11
(3) Meatballs / Scoop of "Polly-O" Old Fashion Ricotta	
Baked Clams Oreganata	13
Fried Pepper Bruschetta / Eight Small Tender Clams	
Mussels Arosta, "Sardinia Style"	12
Oven Roasted Mussels In Cast Iron Skillet With Butter Fresh Thyme / Garlic / Sea Salt	
Calamari – 3 Ways	
• Fra Diavolo – "fried crispy" Pan Tossed with Hot Peppers & San Marzano Sauce	12
• Crispy Fried – Fresh Lemons / Marinara Sauce	12
• Simply Grilled – Lemon / S & P / Fresh Parsley / EVOO	13
Shrimp Scampi Bruschetta	18
Jumbo Shrimp / Scampi Sauce / Sweet Peas / Bruschetta	
Antipasto	Family Style 24
Artichokes / Mozzarella Cellincini / Olives / Reggiano Parmigiano / Sweet Cherry Tomatoes / Red Onion Fried Eggplant / Bruschetta / Prosciutto/Coppa Salami / Soppressata "And Always Something Extra!" "Share with Friends"	
Octopus, Calabrese Style	15
Grilled Octopus from Portugal - Roasted Pomodorini Fingerling Potato / Hericot Verts	
Beef Carpaccio	14
Tenderloin of Beef, Truffle Oil, Arugula, Slivered Radish, Shaved Reggiano Cheese, Cracked Black Pepper, Grey Salt	
Toasted Cheese Fondue Ravioli	12
With Marinara Dipping Sauce	

Zucchini Fritte	9
Fried Crispy Zucchini / Lemons / Parmesan Cheese	
Prosciutto Di Parma & Reggiano Parmigiano	17
Thin Sliced Imported Prosciutto / 18 Month Aged Reggiano / Imported Olives	
Chicken Sausage & Rappini	13
Grilled Chicken Sausages / Rappini	

SALADS

Arugula Salad	9
Radishes / Parmigiano Reggiano / Radicchio / Ceci Balsamic Vinaigrette	
Caprese Salad	10
EVOO / Olives / Basil / Ripe Tomatoes / Mozzarella	
Mario's Famous Gorgonzola House Salad	10
"Signature Salad Since 1985" Hearts of Romaine / Gorgonzola / Olives / Sweet Cherry Tomatoes / Belgian Endive / EVOO Add Grilled Chicken or Steak 6 / 8 Add Grilled Salmon or Shrimp 10	

Italian Salad	9
Hearts of Romaine / Iceberg / Hard-Boiled Egg Cucumbers / Pomodorini / Celery / Ceci Olives / Red Onions / EVOO / Pepperoncini Parmesan / Oregano Vinaigrette	
Luigi Salad	13
Arugula / Sweet Cherry Tomatoes / Red Onion / Shaved Reggiano Parmesan Cheese / Fried Eggplant Milanese Cow's Milk Cellincini Mozzarella / Garlic Chips Fried Red Peppers	

Antipasto Chopped Salad	14
Insalata Mista - "Mixed Greens" / Sweet Cherry Tomatoes Aged Provolone / Sopressatta / Genoa Salami / Olives Pepperoncini / Ceci Beans / Artichokes / Red Onion Parmesan / Cherry Peppers / Oregano Vinaigrette	

Roasted Beets & Goat Cheese	11
Pistachios / Currants / Arugula / Taggiasca Olives Crostini / Colavita Extra Virgin Olive Oil	

BLT Salad	10
Baby Iceberg / Crispy Applewood Smoked Bacon Pomodorini / Blue Cheese Dressing / Gorgonzola	

Caesar Salad	9
Hearts of Romaine / Caesar Dressing Parmesan / Croutons *Anchovies on Request Add Grilled Chicken or Steak 6 / 8 Add Grilled Salmon or Shrimp 10	

Mario's Insalata Mista, Side Salad	5
Mixed Greens / Ceci / Cucumber / Celery / Carrots Olives / Sweet Cherry Tomatoes	



MARIO'S OSTERIA @ UNIVERSITY COMMONS

1400 GLADES ROAD BOCA RATON, FLORIDA 33431 P: 561 239 7000 WWW.MARIOSOSTERIA.COM

PANINI - "ITALIAN SANDWICH"

Pollo Milano	12
Gilled Chicken / Fried Onions / Wilted Spinach / Fontina "Round Rustic Roll"	
Meatball or Sausage Parmigiana.	12
"Italian Tina Bread"	
Chicken or Veal Parmigiana	12
Grande Mozzarella / Pomodoro Sauce / Grated Parmesan "Italian Tina Bread"	
Grilled Chicken Breast	12
Arugula / Roasted Peppers / Vine Ripe Tomato "Italian Tina Bread"	
Veal Cutlet Milanese	12
Fried Pepper & Arugula / "Italian Tina Bread"	
Sicilian Tuna	13
Tuna Imported from Sicily / Sliced Hardboiled Egg Red Onion / Arugula / Olive Tapenade / Capers "Round Rustic Roll"	
Fish Sandwich - "Always Fresh"	14
Lettuce / Tomato / Onions / Pickle Chips Served on "Briosche Roll" or "Rustic Labrea Roll" Grilled / Blackened / Pan Fried, Milanese Style	
Italian Deli	14
Aurricchio Provolone / Prosciutto / Coppa / Salame / EVOO Soppresetta / Imported Ham / Fried Peppers / Arugula Balsamic / Basil / Fresh Mozzarella / "Crusty Battard"	
Grilled Italian Pork Sausage	12
Peppers / Onions / Smear of Sauce "Crusty Battard"	
Grilled Eggplant	13
Roasted Peppers / Fresh Mozzarella / Basil / Arugula "Multi Grain Ciabatta"	
Turkey Club BLT	14
Turkey Breast / Applewood Bacon / Provolone Cheese Hellman's Mayo / Baby Iceberg / Cranberry Sauce "Multi Grain Ciabatta Bread"	
Chicken Cutlet - "Tailgate Style"	14
Fried Chicken Cutlets / Broccoli Rabe / Auricchio Provolone Cheese / Fried Peppers Hot or Sweet "Crusty Battard"	
Chicken Sausage & Rappini	14
Grilled Italian Chicken Sausages with Rappini Aglio E Olio Arosto with Sharp Provolone / "Crusty Battard"	
Chicken Meatball Sliders	12
Trio of our Famous House Made Chicken Meatballs Grated Parmesan Cheese / "Mini Ciabattini Rolls"	
Beef Short Rib Sliders	14
Forever Braised Short Ribs / Gorgonzola Cheese Sauce Onions 2 Ways - Fried Rings & Grilled Balsamic "Mini Ciabattini Rolls"	
Filet Mignon Sliders	14
Melted Provolone Cheese / Onion Rings / Arugula Kumato Tomato Slice / "Mini Ciabattini Rolls"	
Italian Prime Burger - "Brioche Roll"	14
8 oz. Beef Blend - Short Rib, Brisket and Chuck Parmesan Frico / Crisp Grilled Portabella Mushroom Provolone Cheese / Roasted Red Peppers Lettuce / Tomato / Pickle Chips Add Applewood Smoked Bacon 3 Add Fried Egg 1	
Burger Americana - "Brioche Roll"	12
Lettuce / Tomato / Pickle Chips / Sliced Red Onion	

Served with Choice of Cup of Soup, Fries or Side Salad

SOUP

Pasta Fagioli	7
"The original, since 1985"	
Chicken Vegetable	7
"The original, since 1985"	
Soup of the Day	7

MARIO'S OSTERIA

Mario's prepared its first pizza
and house made garlic rolls
in Boca Raton, Florida on
November 15, 1985.

We prepare our Pizza dough
fresh daily for our neopolitan
style thin crust pizza and world
famous garlic rolls. Emphasis
is on quality & fresh ingredients.

Mario's "A South Florida
Institution", we treat your
family like our family.



CREATE YOUR OWN PIZZA

Large Cheese Pizza - 16" 14.95

Start with Mario's Sauce and Grande Mozzarella Cheese

Medium Cheese Pizza - 12" 12.00

Start with Mario's Sauce and Grande Mozzarella Cheese

Each Item	12" \$1.50	16" \$2.25
Three Items	12" \$3.25	16" \$5.75

12" SIGNATURE PIZZA

Mario's Special	15.25
Sausage / Pepperoni / Sweet Peppers / Onions / Olives Mushrooms / Mario's Sauce / Grande Mozzarella	
Pizza Verde	15.25
Melted Asiago & Fontina on a Pizza Crust With a Cool Salad of Arugula / Radicchio / Pignoli / Sweet Cherry Tomatoes / Sweet & Sour Poppy Seed Dressing	
Polpettine	15.25
Meatballs / Fried Peppers / Grande Mozzarella Old Fashion Ricotta Cheese / Mario's Sauce	
Pepperoni Americana	15.25
Molinari Premium Pepperoni / Grande Mozzarella Mario's Sauce / Grated Parmesan	
Prosciutto & Arugula	15.25
Pesto Sauce / Bocconcini Mozzarella / Colavita Extra Virgin Olive Oil / Pecorino / Arugula / Prosciutto	
Barese	15.25
Calabrese Italian Sausage / Broccoli Rabe / Garlic Infused Oil Grande Mozzarella / Mario's Sauce	
Margarita - "Mario's Signature Pie"	15.25
D.O.P. San Marzano Tomato / Fiori di Latte / Fresh Genovese Basil / Sea Salt / Colavita Extra Virgin Olive Oil	
Tomato Pie	15.25
Pecorino / D.O.P. San Marzano Tomato / Fresh Garlic Colavita Extra Virgin Olive Oil / Sea Salt	
Pizza Bianca	15.25
Alfredo Sauce / Asiago / Ricotta / Gorgonzola Fiori di Latte / Fontina	
Ligurian	15.25
Arugula / Fiori di Latte / Fontina / Pesto / Pignoli / Parmesan	
Ham & Eggs	15.25
Fontina & Grande Mozzarella Cheese / Peppers / Onions "We serve this pie with Cholula Hot Sauce on the side"	
Chicken Parmigiana	15.25
Chicken Cutlets / Grande Mozzarella / Mario's Sauce Grated Parmesan Cheese	
Florentine	15.25
Baby Spinach / Fontina Cheese / Broken Kalamata Olives Feta / Crimini Mushrooms	
Melanzane - "Eggplant"	15.25
Fried Eggplant Cutlets / Grande Mozzarella / Fiori di Latte Grated Parmesan Cheese / Mario's Sauce	
Bacon & Eggs	15.25
Nueske Applewood Smoked Bacon / Fried Organic Eggs Home Fries / Grande Mozzarella "We serve this pie with Cholula Hot Sauce on the side"	
Chicken Sausage & Red Peppers	15.25
Fontina Cheese / Sharp Provolone / Fried Red Peppers Crushed San Marzano Tomatoes	
Fungi	15.25
Shitake / Crimini / Portobello Mushrooms Grated Parmesan / Taleggio / Fontina Cheese / Arugula	
Black-N-White "dessert pizza"	15.25
Pistachios / Nutella / Sea Salt / Whipped Mascarpone Baby Marshmallows	

PIZZA TOPPINGS

Cheeses

Asiago
Bocconcini Mozzarella
Feta
Fiori di Latte
Fontina
Gorgonzola
Grande Mozzarella
Provolone
Ricotta
Taleggio

Sauces

Alfredo
Bolognese
Mario's Sauce
Pesto

Other

Anchovies
Boiled Ham
Grilled Chicken
Meatballs
Nueske Bacon
Chicken Sausage

Organic Eggs

Pepperoni
Prosciutto
Salami
Sausage

Veggies

Artichokes
Broccoli
Broccoli Rabe
California Black Olives
Cherry Peppers
Eggplant

Escarole

Fresh Sliced Tomatoes
Fried Peppers
Garlic
Hot Peppers, Long Italian
Kalamata Olives
Mushrooms
Onions
Roasted Peppers
Spinach
Zucchini

PASTA

Spaghetti	12
"Josephine's 75 Year Old Recipe"	
Mario's Homemade Red Gravy made from Imported Italian Tomatoes	
Add Meatballs or Sausage 4	
Big Cheese Ravioli	14
Marinara, Alfredo or Bolognese Sauce	
Ricotta / Parmesan / Pecorino / Mozzarella	
Rigatoni Vodka	14
Pink Vodka Sauce / Sweet Mild Sausage / Basil / Asiago	
Penne & Broccoli	14
California Broccoli / Asiago Cheese / Aglio E Olio	
Add Grilled Chicken 4	
Butternut Squash Ravioli	15
Biscotti Dust / Vanilla Bean Brown Butter / Fresh Sage / Squash Confit / Parmesan	
Rigatoni & Short Ribs "Costole Corte"	19
'Forever Braised' Short Ribs of Beef / Broccoli Rabe	
Fresh Ricotta / Parmesan	
Spinach Gnocchi	15
Brussels Sprouts / Sweet Peas / Butter / Parmesan	
Fettuccine Rachael	15
Tenders of Chicken Marinated in Balsamic Vinegar and White Wine / Peas / Sundried Tomatoes / Asparagus	
Light Cream / Gorgonzola Sauce / Fettuccine Pasta	
Fedelini & Clams	18
Pasta Clams / Italian Parsley / Chilies / Aglio E Olio	
Orecchiette & Broccoli Rabe	15
Sausage / Broccoli Rabe / Garlic / Olive Oil	
Big Rigatoni & Sunday Gravy	21
Slow Roasted Pork Short Rib / Meatballs / Sausage	
Fried Peppers / Savory Pork Gravy / Ricotta	
Cavatelli & Chicken Meatballs	14
San Marzano Sugo / Reggiano Parmesan / Ricotta	
Cavatelli is from the Region of Puglia Italy	
Garganelli "Penne" Bolognese	14
Authentic Meat Sauce recipe from the Bologna Region	
Fettuccini Alfredo, Paglia E Fieno	18
Straw and Hay Pasta with house made Alfredo Sauce	
Reggiano Parmesan Cheese	
Add Asparagus 3	
Veal Osso Bucco Ravioli	19
Truffle Mushroom Crema / Reggiano Parmesan Cheese	
"Penne" Escarole & Beans	15
Escarole / Beans / Garlic / Colavita Extra Virgin Olive Oil	
Mezza Rigatoni & Cauliflower Sicilian	14
Cauliflower Sauted in Colivita Olive Oil / Garlic	
Red Chilies / Toasted Bread Crumbs	

PASTA AL FORNO (BAKED)

Baked Ziti Mario	12
Parmesan / Ricotta / Mozzarella / San Marzano Sauce	
Baked Spaghetti Bolognese	13
Bolognese Sauce / Mozzarella / Fresh Ricotta	
Reggiano Parmesan	
Eggplant Parmigiana	15
Side of Macaroni	
Potato Gnocchi Alla Vodka	15
Sausage Bolognese / Vodka Sauce	
Fresh Mozzarella / Grated Parmesan Cheese	
Lasagna	17
"Signature Dish Since 1985"	
Ricotta / Mozzarella / Asiago / Veal Bolognese	
Mascarpone / Thin Sheet of Fresh Pasta	
Italian Feast	21
Lasagna / Eggplant / Baked Ziti / Ravioli / Meatball	
Sausage	

Mario's Offers Gluten Free, Organic and Whole Wheat Pasta

*Supplemental Charges Apply

MEAT ENTREES

Veal Chop – 2 Ways "On The Bone"	
• Milanese Style / Arugula Insalata Mista	29
• Parmigina Style / Side Macaroni	32
Veal Parmigiana	19
Side Macaroni	
Veal Scaloppine – 4 Ways	19
• Marsala	
• Francese	
• Picatta & Artichokes	
• Cutlets Milanese, fried Hot & Sweet Peppers	
Includes Side Macaroni	
Chicken Parmigiana	17
Side Macaroni	
Char Grilled Chicken Breast	16
Side Steamed Broccoli / Lemon	
Chicken Scaloppini – 3 Ways	17
• Marsala	
• Francese	
• Picatta & Artichokes	
Includes Side Macaroni	
Roasted Lemon Chicken, "Frascati Style"	19
Artichokes / Lemon / Rosemary / White Wine	
Roasted Vesuvio Potatoes	
Chicken Cutlets Milanese – 3 Ways	18
Pan Fried / Olive Oil / Garlic / Rosemary	
• with Fried Hot & Sweet Peppers	
• with Italian Salad	
• with Broccoli Rabe	
Chicken Scarpiello	21
"Signature dish since 1985"	
Your Choice: On The Bone or Boneless Breast	
White Wine Sauce / Pepperoncini / Broken Cherry Peppers	
Roasted Peppers / Calamata Olives / Sicilian Olives	
Artichokes / Pasta Scarpiello Sauce	
Add Sausage 3	
Bistecche "Arrabiata" – "Guido Style"	29
"It just doesn't get any better"	
Certified Angus Ribeye - "Spinalis, Cap Steak"	
Hot & Sweet Peppers / Crispy Vesuvio Potatoes	
Scallions / Onions / Grilled to Perfection and Sliced	
Short Ribs of Beef	23
Forever Braised Short Ribs / Creamy Parmesan Mashed Potatoes / Broccoli Rabe	
Pork Chop "Guido"	24
Berkshire Kurobuta Pork – "The Very Best Quality"	
"Guido Style" – Pan Seared, Hot & Sweet Italian Vinegar Peppers / Onions / Potatoes Vesuvio	
Lamb Chops – Scottadita	29
Grilled Double Cut Lamb Chops / Broccoli Rabe	
Roasted Potatoes	
Skirt Steak, "Tagliata"	25
Grilled - Sliced Balsamic Marinated Skirt Steak	
Gorgonzola Steak House Salad / House Cut Italian	
Parmesan Fries / Salsa Verde, served on the side	

*Consumption of raw or undercooked beef, eggs, seafood, pork or poultry may increase your risk of foodborne illness, especially if you have decreased immunities and/or certain medical conditions.

MARIO'S

O S T E R I A

FRESH FISH & SEAFOOD

Shrimp Scampi	24
Garlic Butter / White Wine Lemon Sauce	
Jumbo Shrimp & Broken Shrimp / Sweet Peas	
Fedelini Pasta	
Shrimp Parmigiana	23
Shrimp Milanese / Fresh Mozzarella / Fedelini Pasta	
Flounder Vesuvio	29
"Signature Dish Since 1985"	
Red Roasted Peppers / Capers / Artichokes / White Wine	
Lemon Sauce / Side Spinach Aglio E Olio	
Snapper Francese	28
Sauted in White Wine Lemon Sauce	
Side Spinach Aglio E Olio	
Snapper Oreganatta	28
Nestled on Spinach Aglio E Olio	
Salmon "Grilled"	26
Blistered Cherry Tomatoes / Capers / Sweet Peppers	
Black Beluga Lentils	
Lobster Fra Diavolo or Francese	32
Twin African Lobster Tail / Homemade Tagliolini Pasta	
Cioppino	32
San Francisco's "American Italian Seafood Stew"	
Lobster / Dungeness Crab / Shrimp / Mussels / Clams /	
Calamari / Frugula Sarda	
Zuppa Di Clams or Mussels	17
D.O.P. San Marzano Seafood Tomato in Brodo	
"Crusty Bruschetta"	
Add Fedelini Pasta 3	
Pesce Spada Barbaresco, "Grilled Swordfish"	29
Pan Roasted Barbaresco Vegetali...	
Shitake Mushrooms / Carrots / Hericoverts / Leeks	
Broccoli / Zucchini / Sweet Peas / Brussels Sprouts	
"Always Something Extra"	

1/2 Doz. Free... "Garlic rolls"

Just for visiting our takeout and catering department. It's simple to qualify. Just show your Mario's receipt from lunch or dinner purchase and request a takeout menu

SIDES

Broccoli, Aglio E Olio	6	Meatballs or Sausage (2)	7
Broccoli Rabe, Aglio E Olio	9	Red Peppers Sweet, Fried Aglio E Olio	7
Chicken Meatballs (2)	7	Roasted Asparagus	7
Cup of "Mario's Marinara", Great for Roll Dipping	2	Roasted Red Peppers	7
Escarole & Beans, Aglio E Olio	7	Rosemary Roasted Potatoes	4
Grilled Chicken Breast	7	Side Pasta Marinara	7
Hot Cherry Peppers, Fried Aglio e Olio	7	Smashed Potatoes	4
Hot Long Italian Peppers, Fried Aglio E Olio	7	Soft Polenta, Parmesan & Mascarpone	7
House Cut, Mini Tower Fries	4	Spinach, Aglio E Olio	5

WINES BY THE GLASS

White Wines

Pinot Grigio, Caposaldo, Veneto, 2009	9
Pinot Grigio, Zonin, Veneto, 2010	10
Pinot Grigio, Maso Canali, Trentino, 2010	11
Sauvignon Blanc, St. Supery, Napa Valley, 2010	9
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2010	10
Sauvignon Blanc, Groth, Napa Valley, 2010.	12
Chardonnay, Sonoma Cutrer, "Russian River Ranches", Sonoma, 2010	13
Chardonnay, Sebastiani, Sonoma County, 2009.	10
Chardonnay, Kendall Jackson "Vintner's Reserve", California, 2010	12
Riesling, Bex, Germany, 2009.	9
Prosecco, La Marca, Veneto, NV	10

Red Wines

Pinot Noir, Lincourt, Santa Rita Hills, 2009	12
Pinot Noir, Mark West, Central Coast, 2009.	10
Merlot, Kenwood "Yulupa", Sonoma, 2007	9
Cabernet Sauvignon, Hess Collection, "Allomi Vineyard", Napa Valley, 2009	14
Cabernet Sauvignon, J Lohr "7 Oaks", Paso Robles, 2009	10
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, 2009	12
Chianti, Banfi 'Superiore', Toscana, 2010	9
Tuscan Red, Brancaia 'Tre', Toscana, 2008.	10
Malbec, Bodega Norton Reserve, Mendoza, Argentina, 2010	10
Malbec, Paul Hobbs, "El Felino", Mendoza, 2010.	12

Half Bottles

001 Champagne, Duval Leroy Brut, Vertus, France, NV	60
002 Chardonnay, Alexander Valley Vineyards, Alexander Valley, 2009.	30
003 Chardonnay, Rombauer, Carneros, 2009	45
004 Pinot Gris, King Estate, Eugene, Oregon, 2009.	22
005 Pinot Noir, La Crema, Sonoma Coast, 2009	32
006 Merlot, Kendall-Jackson "Vintner's Reserve", California, 2008	24
007 Cabernet Sauvignon, Silverado, Napa Valley, 2006.	50

Sparkling Wine/Champagne

100 Prosecco, Biagio, Veneto, NV	split 10
101 Champagne, Piper Heidsieck, Champagne, France, NV	split 18
102 Prosecco, La Marca, Veneto, NV.	38
103 Champagne, Brut, Tattinger "La Francese", Reims, France, NV	half bottle 58
104 California Champagne, Korbel "Natural", Russian River, Russian River Valley, NV	36
105 California Champagne, Mirabelle Brut Rose, North Coast, NV	60
106 California Champagne, Schramsberg, Blanc de Blancs, North Coast, 2008	75

Chardonnay

201 Chardonnay, St Francis, Sonoma, 2009.	27
910 Chardonnay, Sonoma Cutrer, "Russian River Ranches", Sonoma, 2010	50
911 Chardonnay, Sebastiani, Sonoma County, 2009	38
912 Chardonnay, Kendall-Jackson "Vintner's Reserve", California, 2010	46
205 Chardonnay, Sonoma Cutrer "Russian River Ranches", Sonoma Coast, 2010	50
206 Chardonnay, Cambria "Katherine's Vineyard", Santa Maria Valley, 2009	55
207 Chardonnay, Silverado, Napa Valley, 2009	64
208 Chardonnay, Chalk Hill, Sonoma, 2009	79
209 Chardonnay, Rombauer, Carneros, 2010	84
210 Chardonnay, Cakebread Cellars, Napa Valley, 2010	95

More Whites

908 Sauvignon Blanc, Cupcake, Marlborough, New Zealand, 2010.	30
909 Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2010.	38
302 Sauvignon Blanc, St. Supery, Napa Valley, 2009	34
303 Sauvignon Blanc, Kendall-Jackson "Vintner's Reserve", California, 2009	38
304 Sauvignon Blanc, Groth, Napa Valley, 2010.	46
305 Sauvignon Blanc, Cakebread Cellars, Napa Valley, 2010	68
306 Moscato, Ecco Domani, Veneto, 2010	26
913 Riesling, Bex, Germany, 2009	34
905 Pinot Grigio, Caposaldo, Veneto, 2009	34
906 Pinot Grigio, Zonin, Veneto, 2010	38
310 Pinot Grigio, Masi Masianco, Friuli-Venezia, 2009.	28
907 Pinot Grigio, Maso Canali, Trentino, 2010	42
312 Pinot Gris, King Estate, Eugene, Oregon, 2009.	39
313 Pinot Grigio, San Giuseppe "Gold Label" Reserve, Piave, 2009.	45

Pinot Noir

914 Pinot Noir, Lincourt, Santa Rita Hills, 2009	46
915 Pinot Noir, Mark West, California, 2009	32
402 Pinot Noir, Kenwood, Russian River, 2009	35
403 Pinot Noir, David Bruce, Sonoma, 2009	52
404 Pinot Noir, La Crema, Monterey, 2010	59
405 Pinot Noir, Ponzi "Tavola", Willamette Valley, Oregon, 2010.	69
406 Pinot Noir, Patz & Hall, Sonoma Coast, 2010.	95

Vintages subject to change without notice.

Merlot

916 Merlot, Kenwood "Yulupa", Sonoma, 2007	30
502 Merlot, Burgess Cellars, Napa Valley, 2007	42
503 Merlot, Matanzas Creek, Sonoma Valley, 2006	50
504 Merlot, Pine Ridge "Crimson Creek", Napa Valley, 2008	88

Cabernet Sauvignon & Cabernet Blends

917 Cabernet Sauvignon, Hess Collection, "Allomi Vineyard", Napa Valley, 2009	54
601 Cabernet Sauvignon, Liberty School, Paso Robles, 2008	32
602 Cabernet Sauvignon, Silver Palm, North Coast, 2009	35
918 Cabernet Sauvignon, J Lohr "7 Oaks", Paso Robles, 2009	38
604 Cabernet Sauvignon, Darcie Kent, Livermore Valley, CA, 2008	40
605 Cabernet Sauvignon, Kenwood "Jack London", Sonoma, 2007	44
606 Cabernet Sauvignon, Louis Martini, Napa Valley, 2009	48
919 Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, 2009	46
608 Cabernet Sauvignon, Benziger, Sonoma, 2007	55
609 Cabernet Sauvignon, Kendall-Jackson "Grand Reserve", Sonoma County, 2008	68
610 Cabernet Sauvignon, Bennett Family Reserve, Napa Valley, 2006.	72
611 Cabernet Blend, Hess "19 Block Cuvee" Mt Veeder, Napa Valley, 2007.	75
612 Cabernet Sauvignon, Freemark Abbey, Napa Valley, 2007	80
613 Cabernet Sauvignon, Honig, Napa Valley, 2009	90
614 Cabernet Sauvignon, Groth, Oakville, Napa, 2008	100

More Reds

701 Malbec, Alamos, Mendoza, Mendoza, Argentina, 2011	30
921 Malbec, Paul Hobbs, "El Felino", Mendoza, 2010	46
922 Malbec, Bodega Norton Reserve, Mendoza, Argentina, 2010.	40
703 Shiraz, Peter Lehmann, Barossa, Australia, 2008.	38
704 Zinfandel, Seghesio, Sonoma County, 2009	50

Italian Reds

801 Chianti, Placido, Toscana, 2010	24
920 Chianti, Banfi "Superiore", Toscana, 2010.	34
803 Chianti, Da Vinci, Toscana, 2009	32
804 Chianti Classico, Cecchi, Toscana, 2008	36
805 Chianti Classico, Castello D'Albola, Toscana, 2007.	40
806 Chianti Classico Riserva, Ricasoli "Rocca Guicciardo", Toscana, 2007	50
807 Chianti Classico Riserva, Villa Cerna, Toscana, 2007	56
808 Chianti Rufina Riserva, Frescobaldi "Nippozano", Toscana, 2007	58
809 Rosso di Montalcino, Caparzo, Toscana, 2008	60
810 Brunello di Montalcino, L'Oca Ciucca, Montalcino, 2004	80
811 Brunello di Montalcino, La Selvaccia, Montalcino, 2004.	100
812 Tuscan Red, Frescobaldi "Remole", Toscana, 2010	26
813 Tuscan Red, Verrazano "Mini Toscano", Toscana, 2008.	33
814 Tuscan Red, Brancaia "Tre", Toscana, 2008	49
815 Super Tuscan, Luce "Lucente", Toscana, 2008.	60
816 Super Tuscan, Tenuta Dell Ornellaia "Le Volte", Bolgheri, 2009.	74
817 Super Tuscan, Banfi "BelnerO", Montalcino, 2008.	92
818 Montepulciano d'Abruzzo, Quattro Mani, Abruzzo, 2010	26
819 Nero D'Avola, Corvo, Sicilia, 2009.	24
820 Barbera, Quattro Mani, Piemonte, 2010	32
821 Barbera d'Alba, Massolino, Piemonte, 2009	63
822 Barbaresco, Poggio Le Coste, Piemonte, 2004	99
823 Barolo, Mirafiore, Piemonte, 2007.	90
824 Barolo, Ceretto "Zonchera", Piemonte, 2006	100
825 Valpolicella, Tommasi "Rafael", Veneto, 2009	39
826 Valpolicella Ripasso, Masi "Campofiorin", Veneto, 2006	45
827 Amarone, Sartori, Veneto, 2008.	85
828 Amarone, Masi "Costasera", Veneto, 2006	135

SOFT BEVERAGES

Coke.	2.95
Diet Coke	2.95
Sprite	2.95
Ginger Ale	2.95
Club Soda	2.95
Tonic Water	2.95
Arnold Palmer	2.95
Orange Juice	3.50
Pineapple Juice.	3.50
Tomato Juice	3.50
Cranberry Juice.	3.50

Lemonade	2.95
Red Bull.	5.00
Red Bull Sugar Free	5.00
American Coffee	2.50
Decaffeinated Coffee	2.50
Hot Tea	3.50
Iced Tea.	2.95
Bottled Water Small, Still	5.00
Bottled Water Small, Sparkling.	5.00
Bottled Water Large, Still	8.00
Bottled Water Large, Sparkling.	8.00