

MARIO'S

OSTERIA

DINNER

APPETIZERS

SICILIAN, WHITE ANCHOVIES	10
Sicilian Anchovies / Taggiasca Olives / Celery Leaves Tutto Calabria Peppers / Crostini	
*ROMAN STYLE ARTICHOKE	13
Roasted Garlic / Fresh Lemon / Pan Seared / Fresh Rosemary / Parmesan	
*GARLIC TOAST POINTS "GLUTEN FREE"	8
Baked With Our Housemade Garlic Olive Oil Glaze	
FRIED MOZZARELLA	10
Bocconcini & Cellincini... with Fried Sage leaves San Marzano Sauce & Grated Parmesan Cheese	
ARANCINI	8
Arborio Rice Balls / Sweet Peas / Fontina Cheese	
OLIVES & REGGIANO PARMIGIANO	10
Marinated Olives In Olive Oil / Aged Parmesan	
HOT ITALIAN STUFFED PEPPERS	10
"Spicy-Hot"	
PORTOBELLO MUSHROOMS CALABRESE, "GRILLED"	10
Spinach Aglio E Olio / Marsala Sauce Asiago Cheese	
ITALIAN CHICKEN WINGS	13
"While They Last" House Marinated / Oven Roasted	
ITALIAN PORK FENNEL SAUSAGE	13
Grilled Sausages / Peppers / Onions	
EGGPLANT PANCAKES "SIGNATURE DISH"	
Feta / Asiago / Parmesan / Fresh Mozzarella San Marzano Style Asiago Tomato Syrup	
Short Stack	11
*Tall Stack	16
MEATBALLS WITH FRIED PEPPERS	11
(2) Meatballs / Scoop of Old Fashioned Ricotta Upon Request	
BAKED CLAMS OREGANATA	13
Fried Pepper Bruschetta / Eight Small Tender Clams	
MUSSELS AROSTA, "SARDINIA STYLE"	13
Oven Roasted Mussels In Cast Iron Skillet With Butter / Fresh Thyme / Garlic / Sea Salt	
CALAMARI - 3 WAYS	
• Fra Diavolo - "fried crispy" Pan Tossed with Spicy Hot Peppers & San Marzano Sauce 13	
• Crispy Fried - Fresh Lemons / Marinara Sauce 13	
• Simply Grilled - Lemon / S & P / Fresh Parsley / EVOO 13	
*OCTOPUS, CALABRESE STYLE	18
Octopus from Portugal / Blistered Cherry Tomatoes / Fingerling Potatoes / Haricot Verts	
BRUSCHETTA	10
Fresh Chopped Tomatoes / Basil / Garlic / Onion Gorgonzola Cheese	
SHRIMP SCAMPI BRUSCHETTA (2)	15
Jumbo Shrimp / Scampi Sauce / Sweet Peas Bruschetta	
BEEF CARPACCIO	20
Tenderloin of Beef / Truffle Oil / Arugula Slivered Radish / Shaved Reggiano Cheese Cracked Black Pepper / Horseradish Aioli	
*ANTIPASTO FAMILY STYLE	24
Artichokes / Mozzarella Cellincini / Olives Reggiano Parmigiano / Sweet Cherry Tomatoes Red Onion / Fried Eggplant / Bruschetta Prosciutto / Coppa / Salami / Soppresata	
ZUCCHINI FRITTE	11
Fried Crispy Zucchini / Parmesan Cheese With Marinara Dipping Sauce	
CHICKEN SAUSAGE & RAPPINI	13
Grilled Chicken Sausages / Rappini	
PROSCIUTTO DI PARMA	21
Paper Thin / Aged Reggiano Parmesan Cheese Olives	
CHIPS ITALIANE	13
"House Made" Potato Chips / Warm Gorgonzola Sauce / Diced Tomatoes / Scallions Add Grilled Chicken 4	

*** NOT SUBJECT TO HAPPY HOUR DISCOUNTS**

Discounted Happy Hour menu items will not be packaged to go. Please order only what you can enjoy on premise. Thank you.

SALADS

ARUGULA SALAD	12
Radishes / Parmigiano Reggiano / Radicchio / Ceci Balsamic Vinaigrette	
CAPRESE SALAD	12
EVOO / Olives / Basil / Ripe Tomatoes / Mozzarella	
MARIO'S GORGONZOLA HOUSE SALAD	12
Hearts of Romaine / Gorgonzola / Olives Tomatoes / Belgian Endive / EVOO	
ITALIAN SALAD	13
Insalata Mista / Hard-Boiled Egg / Cucumbers Cherry Tomatoes / Celery / Ceci / Olives Red Onions / EVOO / Pepperoncini / Parmesan Oregano Vinaigrette	
MELANZANA MOZZARELLA STACK	14
3 Grilled or Fried Eggplant / Arugula / EVOO Balsamic Glaze / Fresh Mozzarella / Roasted Peppers / Beefsteak Tomato	
ROASTED BEETS & GOAT CHEESE	13
Pistachios / Currants / Arugula / Taggiasca Olives Crostini / Extra Virgin Olive Oil / Red Wine Vinegar	
COBB SALAD	16
Mixed Greens / Avocado / Egg / Grilled Chicken Cucumber / Tomato / Bacon / Gorgonzola Cheese Choice of Dressing	
CAESAR SALAD	12
Hearts of Romaine / Caesar Dressing Shaved Parmesan / Croutons *Anchovies on Request	
TUSCAN SALAD	13
Romaine / Red Peppers / Cucumbers Feta Cheese / White Beans / Cherry Tomatoes Avocado / Currants / Lime Vinaigrette Dressing	
INSALATA MISTA, SIDE SALAD	7
Mixed Greens / Ceci / Cucumber / Celery / Carrots Olives / Sweet Cherry Tomatoes	
Add Grilled Eggplant	7
Add Grilled Chicken	5
Add Grilled Steak, Shrimp or Grilled Calamari	8
Add Grilled Salmon, Mahi or Tuna Milanese	9

SOUPS

"House Made Daily"

PASTA FAGIOLI	7
CHICKEN VEGETABLE	7
SOUP OF THE DAY	7

CREATE YOUR OWN PIZZA

MEDIUM CHEESE PIZZA - 12"	12.50	LARGE CHEESE PIZZA - 16"	15.00
Start with Mario's Sauce and Grande Mozzarella Cheese		Start with Mario's Sauce and Grande Mozzarella Cheese	
EACH ITEM (12")	1.50	EACH ITEM (16")	2.25
THREE ITEMS (12")	3.25	THREE ITEMS (16")	5.25
Whole Wheat 12" Crust Also Available		Gluten Free* Crust for 12" 3.00	

12" SIGNATURE PIZZA

MARIO'S SPECIAL	15.75
Sausage / Pepperoni / Sweet Peppers Onions / Olives / Mushrooms / Mario's Sauce Grande Mozzarella	
PIZZA VERDE	15.75
Melted Asiago & Fontina on a Pizza Crust With a Cool Salad of Arugula / Radicchio / Pignoli Sweet Cherry Tomatoes / Sweet & Sour Poppy Seed Dressing	
VEGETABLE	15.75
Seasonal Vegetables / San Marzano Sauce Grande Mozzarella Cheese	
QUATTRO FORMAGGI	15.75
Gorgonzola / Parmesan / Asiago / Mozzarella	
BBQ CHICKEN	15.75
Grilled Chicken / Caramelized Red Onion BBQ Sauce / Grande Mozzarella Cheese	
PROSCIUTTO & ARUGULA	15.75
Pesto Sauce / Bocconcini Mozzarella Extra Virgin Olive Oil / Pecorino Arugula / Prosciutto	
MARGHERITA	15.75
San Marzano Tomato / Fiori di Latte Fresh Genovese / Basil / Sea Salt Extra Virgin Olive Oil	
PIZZA BIANCA	15.75
Alfredo Sauce / Asiago / Ricotta / Gorgonzola Fiori di Latte / Fontina	
CHICKEN PARMIGIANA	15.75
Chicken Cutlets / Fried Peppers / Grande Mozzarella / Mario's Sauce Grated Parmesan Cheese	
FLORENTINE	15.75
Baby Spinach / Fontina Cheese / Broken Kalamata Olives / Feta / Crimini Mushrooms	
MELANZANE -"EGGPLANT"	15.75
Grilled Eggplant / Grande Mozzarella Fiori di Latte / Grated Parmesan Cheese Mario's Sauce	
FUNGI	15.75
Shitake / Crimini / Portobello Mushrooms Grated Parmesan / Taleggio / Fontina Cheese Arugula	

*Make Any Signature Pie a Large for an Additional 5

BLACK-N-WHITE "DESSERT PIZZA" (8") 12
Pistachios / Nutella / Sea Salt / Whipped Mascarpone
Baby Marshmallows

PIZZA TOPPINGS

CHEESES	OTHER	SAUCES	VEGGIES
Asiago	Anchovies	Alfredo	Escarole
Fresh Mozzarella	Ham	Bolognese	Fresh Diced Tomatoes
Feta	Grilled Chicken	Pesto	Fried Peppers
Fiori di Latte	Meatballs	VEGGIES	Garlic
Fontina	Nueske Bacon	Artichokes	Kalamata Olives
Gorgonzola	Chicken Sausage	Broccoli	Mushrooms
Grande Mozzarella	Chicken Meatballs	Broccoli Rabe	Onions
Provolone	Organic Eggs	California Black Olives	Spinach
Ricotta	Pepperoni	Cherry Peppers	Sicilian Olives
	Prosciutto	Grilled Eggplant	Zucchini
	Salami	Fried Eggplant	
	Sausage		

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MEAT ENTREES

VEAL CHOP – 2 WAYS “ON THE BONE”	
• Milanese Style / Arugula Insalata Mista	29
• Parmigiana Style / Side Pasta	33
VEAL PARMIGIANA22
Side Pasta	
CHICKEN OR VEAL SCALOPPINE – 4 WAYS	20/25
• Marsala / Side Pasta	
• Francese / Side Pasta	
• Picatta & Artichokes / Side Pasta	
CHICKEN OR VEAL MILANESE	20/25
Fried Hot & Sweet Peppers	
CHICKEN PARMIGIANA19
Side Pasta	
CHAR GRILLED CHICKEN BREAST18
Side Steamed Broccoli / Lemon	
CHICKEN FLORENTINE20
Spinach / Mozzarella Cheese / Onions	
White Wine Lemon Sauce / Side Mashed Potatoes	
ROASTED LEMON CHICKEN, “FRASCATI STYLE”19
Artichokes / Lemon / Rosemary / White Wine	
Roasted Vesuvio Potatoes	
CHICKEN CACCIATORE - “ON THE BONE”20
Marinara or Bianco / Peppers / Onions	
Mushrooms / Includes Side Pasta	
CHICKEN SCARPIELLO25
“Signature Dish”	
Your Choice: On The Bone or Boneless Breast	
White Wine Sauce / Pepperoncini / Broken	
Cherry Peppers / Roasted Peppers / Kalamata	
Olives / Sicilian Olives / Artichokes / Pasta	
Scarpicello Sauce	
Add Sausage3
CHICKEN TAILGATE23
Chicken Milanese, Broccoli Rabe, Hot & Sweet Peppers,	
Melted Provolone, Balsamic Glaze, Side Pasta	
BISTECCHES “ARRABIATA” – “GUIDO STYLE”32
“It just doesn’t get any better”	
Angus Ribeye	
Spicy, Hot & Sweet Peppers / Crispy Vesuvio	
Potatoes / Scallions / Onions / Grilled to Perfection	
and Sliced	
SHORT RIBS OF BEEF26
Forever Braised Short Ribs / Creamy	
Parmesan Mashed Potatoes / Broccoli Rabe	
PORK CHOP “GUIDO”32
Berkshire Kurobuta Pork	
“The Very Best Quality”	
“Guido Style” – Spicy / Pan Seared	
Hot & Sweet Italian Vinegar Peppers /	
Onions / Potatoes Vesuvio	
LAMB CHOPS – SCOTTADITA32
Grilled Double Cut Lamb Chops / Broccoli Rabe	
Roasted Potatoes	
SKIRT STEAK, “TAGLIATA”32
Grilled - Marinated Skirt Steak	
Gorgonzola House Salad / House Cut Italian	
Parmesan Fries / Salsa Verde, served on the side	
ITALIAN PRIME BURGER - “BRIOCHE ROLL”17
8 oz. Beef Blend - Short Rib, Brisket and Chuck	
Parmesan Frisco / Crisp Grilled Portabella	
Mushroom / Provolone Cheese / Roasted Red	
Peppers / French Fries / Lettuce / Tomato	
Pickle Chips	
Add Applewood Smoked Bacon3
Add Fried Egg1

PASTA

SPAGHETTI15
Mario's Homemade Red Gravy made from	
Imported Italian Tomatoes	
Add Meatballs or Sausage4
SPAGHETTI CARBONARA18
Crispy Bacon / Egg / Parmesan Cheese / Onion	
BIG CHEESE RAVIOLI16
Marinara, Alfredo or Bolognese Sauce	
Ricotta / Parmesan / Pecorino / Mozzarella	
RIGATONI VODKA17
Pink Vodka Sauce / Sweet Mild Sausage	
Basil / Asiago	
PENNE & BROCCOLI16
California Broccoli / Asiago Cheese / Aglio E Olio	
Add Grilled Chicken3
BUTTERNUT SQUASH RAVIOLI18
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	
FEDELINI & CLAMS21
Fresh Clams / Italian Parsley /Chilies	
Bianco Sauce	
ORECCHIETTE & BROCCOLI RABE16
Ground Sausage / Broccoli Rabe / Garlic / Olive Oil	
BIG RIGATONI & SUNDAY GRAVY22
Slow Roasted Pork Short Rib / Meatball / Sausage	
Fried Peppers / Savory Pork Gravy / Ricotta	
CAVATELLI & CHICKEN MEATBALLS17
San Marzano Sugo / Reggiano Parmesan / Ricotta	
Cavatelli is from the Region of Puglia Italy	
PENNE BOLOGNESE16
Authentic Meat Sauce recipe from the	
Bologna Region	
FETTUCCINI ALFREDO16
House made Alfredo Sauce / Reggiano	
Parmesan Cheese	
Add Asparagus3
PENNE ESCAROLE & BEANS17
Escarole / Beans / Garlic / Extra Virgin Olive Oil	
FEDELINI D’ANGELO16
Fresh Tomatoes / Basil / Garlic /	
Asiago Cheese / EVOO	
PASTA & PEAS16
Tubetti Pasta/ Sweet Peas / Pancetta	
Sweet Onions / Pecorino	
PENNE AMATRICIANA17
Caramelized Red Onions / Hand Crushed	
San Marzano Tomatoes / Basil / Red Chilies	
Pancetta	
LOBSTER RAVIOLI28
Lobster Parmesan Cognac Crema	
BAKED ZITI MARIO16
Parmesan / Ricotta / Mozzarella / Asiago	
San Marzano Sauce	
BAKED SPAGHETTI BOLOGNESE16
Bolognese Sauce / Mozzarella / Fresh Ricotta	
Reggiano Parmesan	
EGGPLANT PARMIGIANA17
Side of Macaroni	
POTATO GNOCCHI ALLA VODKA18
Crumbled Sausage / Vodka Sauce	
Fresh Mozzarella / Grated Parmesan Cheese	
LASAGNA “SIGNATURE DISH”18
Ricotta / Mozzarella / Asiago / Veal Bolognese	
Mascarpone / Thin Sheet of Fresh Pasta	

FRESH FISH & SEAFOOD

SHRIMP SCAMPI OR SHRIMP FRA DIAVOLO29
Jumbo Shrimp & Broken Shrimp Over Fedelini Pasta	
SHRIMP PARMIGIANA25
Shrimp Milanese / Mozzarella Over Fedelini Pasta	
SNAPPER VESUVIO29
“Signature Dish”	
Red Roasted Peppers / Capers / Artichokes / White	
Wine Lemon Sauce / Side Spinach Aglio E Olio	
SNAPPER FRANCESE29
Sautéed in White Wine Lemon Sauce	
Side Spinach Aglio E Olio	
SNAPPER OREGANATTA29
Nestled on Spinach Aglio E Olio	
SALMON “GRILLED”29
Blistered Cherry Tomatoes / Capers	
Sweet Peppers / Black Beluga Lentils	
SEAFOOD MARIO29
Scallop / Shrimp / Clams / Mussels / Fresh Chopped	
Tomatoes / Fettuccini / White Wine Sauce	
CIOPPINO32
San Francisco’s “American Italian Seafood Stew”	
Lobster/ Dungeness Crab / Shrimp / Mussels	
Clams / Calamari / Fregola Sarda	
SHRIMP OR SCALLOP BARBARESCO29
Grilled / Seasonal Vegetables / White Wine	
Garlic & Oil	
ZUPPA DI CLAMS OR MUSSELS28
San Marzano Seafood Tomato in Brodo	
“Crusty Bruschetta”	
Add Fedelini Pasta3
SALMON BARBARESCO, “GRILLED”29
Pan Roasted Barbaresco Vegetali...	
Shitake Mushrooms / Carrots / Haricot Verts /	
Broccoli / Zucchini / Peas / Brussels Sprouts /	
Asparagus	

GLUTEN FREE AND WHOLE WHEAT PASTA AVAILABLE
*Supplemental Charges May Apply

SIDES

BARBARESCO VEGETALI	10
BROCCOLI, AGLIO E OLIO	6
BROCCOLI RABE, AGLIO E OLIO	9
CHICKEN MEATBALLS (2)	7
CUP OF BOLOGNESE SAUCE	3
ESCAROLE & BEANS, AGLIO E OLIO	10
GRILLED CHICKEN BREAST	7
HOT CHERRY PEPPERS, FRIED AGLIO E OLIO	7
HOT LONG ITALIAN PEPPERS, FRIED AGLIO E OLIO	7
HOUSE CUT, TOWER FRIES	6
MEATBALLS OR SAUSAGE (2)	7
RED PEPPERS SWEET, FRIED AGLIO E OLIO	7
GRILLED ASPARAGUS	8
ROSEMARY ROASTED POTATOES	6
SIDE PASTA MARINARA	7
SMASHED POTATOES	6
SPINACH, AGLIO E OLIO	6

BEVERAGES

Coca Cola	3.25	Orange Juice	3.50	American Coffee	3.25
Diet Coke	3.25	Pineapple Juice	3.50	Decaffeinated Coffee	3.25
Sprite	3.25	Tomato Juice	3.50	Hot Tea	3.50
Ginger Ale	2.95	Cranberry Juice	3.50	Iced Tea	2.95
Club Soda	2.95	Lemonade	2.95	Panna Bottled Water, Still	Lg 8.00
Arnold Palmer	2.95			Pellegrino Bottled Water, Sparkling	Lg 8.00