

DINNER

APPETIZERS

Sicilian, White Anchovies	10
Sicilian Anchovies / Taggiasca Olives / Celery Leaves Tutto Calabria Peppers / Crostini	
*Roman Style Artichokes	12
Roasted Garlic / Lemon / 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	9
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
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	10
* Tall Stack	15
Meatballs with Fried Peppers	10
(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 12	
• Crispy Fried – Fresh Lemons / Marinara Sauce 12	
• Simply Grilled – Lemon / S & P / Fresh Parsley / EVOO 13	
*Octopus, Calabrese Style	18
Grilled Octopus from Portugal / Blistered Cherry Tomatoes Fingerling Potatoes / Haricot Verts	
Bruschetta	9
Fresh Chopped Tomatoes / Basil / Garlic / Onion Gorgonzola Cheese	
Shrimp Scampi Bruschetta (2)	15
Jumbo Shrimp / Scampi Sauce / Sweet Peas / Bruschetta	
Beef Carpaccio	18
Tenderloin of Beef, Truffle Oil, Arugula, Slivered Radish, Shaved Reggiano Cheese, Cracked Black Pepper, Grey Salt	
*Antipasto Family Style	24
Artichokes / Mozzarella Cellincini / Olives / Reggiano Parmigiano / Sweet Cherry Tomatoes / Red Onion Fried Eggplant / Bruschetta / Prosciutto / Coppa Salami / Soppressata	
Zucchini Fritte	10
Fried Crispy Zucchini / Lemons / Parmesan Cheese With Marinara Dipping Sauce	
Chicken Sausage & Rappini	13
Grilled Chicken Sausages / Rappini / Provolone Cheese	
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	11
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 Pomodori / Celery / Ceci / Olives / Red Onions EVOO / Peperoncini / Parmesan / Oregano Vinaigrette	
Eggplant Mozzarella Stack	14
3 Grilled or Fried Eggplant / Arugula / EVOO/ Balsamic Glaze Fresh Mozzarella / Roasted Peppers / Beefsteak Tomato	
Roasted Beets & Goat Cheese	12
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 & Iceberg Lettuce / 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 Chicken	5
Add Grilled Steak, Shrimp or Grilled Calamari	8
Add Grilled Salmon, Mahi or Tuna Milanese	9

SOUP

Pasta Fagioli	7
Chicken Vegetable	7
Soup of the Day	7
"House Made Daily"	

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	
Margarita	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	

CREATE YOUR OWN PIZZA

Large Cheese Pizza - 16"	15.00
Start with Mario's Sauce and Grande Mozzarella Cheese	
Medium Cheese Pizza - 12"	12.50
Start with Mario's Sauce and Grande Mozzarella Cheese	
Each Item	12" \$1.50 16" \$2.25
Three Items	12" \$3.25 16" \$5.25

Whole Wheat & Gluten Free* Crust Available for 12"
*Add \$3 for Gluten Free



MARIO'S OSTERIA @ UNIVERSITY COMMONS
400 GLADES ROAD, BOCA RATON, FL 561 239 7000 REV. 2.9.17

PIZZA TOPPINGS

Cheeses	Organic Eggs
Asiago	Pepperoni
Fresh Mozzarella	Prosciutto
Feta	Salami
Fiori di Latte	Sausage
Fontina	
Gorgonzola	Veggies
Grande Mozzarella	Artichokes
Provolone	Broccoli
Ricotta	Broccoli Rabe
	California Black Olives
Sauces	Cherry Peppers
Alfredo	Eggplant
Bolognese	Escarole
Pesto	Fresh Diced Tomatoes
	Fried Peppers
Other	Garlic
Anchovies	Calamata Olives
Ham	Mushrooms
Grilled Chicken	Onions
Meatballs	Red Roasted Peppers
Nueske Bacon	Spinach
Chicken Sausage	Sicilian Olives
Chicken Meatballs	Zucchini

*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.

DINNER

MEAT ENTREES

Veal Chop – 2 Ways “On The Bone”	
• Milanese Style / Arugula Insalata Mista	29
• Parmigiana Style / Side Macaroni	32
Veal Parmigiana	22
Side Macaroni	
Chicken or Veal Scaloppine – 4 Ways	20/24
• Marsala / Side Macaroni	
• Francese / Side Macaroni	
• Picatta & Artichokes / Side Macaroni	
• Cutlets Milanese / Fried Hot & Sweet Peppers	
Chicken Parmigiana	19
Side Macaroni	
Char Grilled Chicken Breast	18
Side Steamed Broccoli / Lemon	
Chicken Florentine	19
Spinach / Mozzarella Cheese / Onions	
White Wine Lemon Sauce / Side Mashed Potatoes	
Roasted Lemon Chicken, “Frascati Style”	18
Artichokes / Lemon / Rosemary / White Wine	
Roasted Vesuvio Potatoes	
Chicken Cacciatore - “On the Bone”	19
Marinara or Bianco / Peppers / Onions / Mushrooms	
Includes Side Macaroni	
Chicken Scarpiello	24
“Signature Dish”	
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	
Bistecca “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 Beef	25
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 – Scottadita	32
Grilled Double Cut Lamb Chops / Broccoli Rabe	
Roasted Potatoes	
Skirt Steak, “Tagliata”	32
Grilled - Sliced Marinated Skirt Steak	
Gorgonzola House Salad / House Cut Italian	
Parmesan Fries / Salsa Verde, served on the side	
California Chicken Burger	14
Avocado / Lettuce / Tomato / Brioche Roll / French Fries	
Italian Prime Burger - “Brioche Roll”	15
8 oz. Beef Blend - Short Rib, Brisket and Chuck	
Parmesan Frico / Crisp Grilled Portabella Mushroom	
Provolone Cheese / Roasted Red Peppers / French Fries	
Lettuce / Tomato / Pickle Chips	
Add Applewood Smoked Bacon 3	
Add Fried Egg 1	
Burger Americana - “Brioche Roll”	13
Lettuce / Tomato / Pickle Chips / Sliced Red Onion	
French Fries	

PASTA

Spaghetti	14
Mario’s Homemade Red Gravy made from Imported Italian Tomatoes	
Add Meatballs or Sausage 4	
Spaghetti Carbonara	18
Crispy Bacon / Egg / Parmesan Cheese	
Big Cheese Ravioli	15
Marinara, Alfredo or Bolognese Sauce	
Ricotta / Parmesan / Pecorino / Mozzarella	
Rigatoni Vodka	17
Pink Vodka Sauce / Sweet Mild Sausage / Basil / Asiago	
Penne & Broccoli	16
California Broccoli / Asiago Cheese / Aglio E Olio	
Add Grilled Chicken 3	
Butternut Squash Ravioli	17
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 & Clams	21
Fresh Clams / Italian Parsley / Chilies / Bianco Sauce	
Orecchiette & Broccoli Rabe	16
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.	17
San Marzano Sugo / Reggiano Parmesan / Ricotta	
Cavatelli is from the Region of Puglia Italy	
Penne Bolognese	16
Authentic Meat Sauce recipe from the Bologna Region	
Fettuccini Alfredo	15
House made Alfredo Sauce / Reggiano Parmesan Cheese	
Add Asparagus 3	
“Penne” Escarole & Beans	16
Escarole / Beans / Garlic / Extra Virgin Olive Oil	
Fedelini D’Angelo	15
Fresh Tomatoes / Basil / Garlic / Asiago Cheese / EVOO	
Pasta & Peas	16
Tubetti Pasta/ Sweet Peas / Pancetta	
Sweet Onions / Pecorino	
Penne Amatriciana	17
Carmalized Red Onions / Hand Crushed San Marzano Tomatoes / Basil / Red Chilies / Panchetta	
Lobster Ravioli	28
Fresh Lobster / Parmesan Cognac Crema	
Baked Ziti Mario	16
Parmesan / Ricotta / Mozzarella / San Marzano Sauce	
Baked Spaghetti Bolognese.	16
Bolognese Sauce / Mozzarella / Fresh Ricotta	
Reggiano Parmesan	
Eggplant Parmigiana	16
Side of Macaroni	
Potato Gnocchi Alla Vodka	16
Crumbled Sausage / Vodka Sauce / Fresh Mozzarella	
Grated Parmesan Cheese	
Lasagna “Signature Dish”	17
Ricotta / Mozzarella / Asiago / Veal Bolognese	
Mascarpone / Thin Sheet of Fresh Pasta	

FRESH FISH & SEAFOOD

Shrimp Scampi or Shrimp Fra Diavolo	28
Jumbo Shrimp & Broken Shrimp / Fedelini Pasta	
Shrimp Parmigiana	25
Shrimp Milanese / Fresh Mozzarella / Fedelini Pasta	
Flounder Vesuvio	29
“Signature Dish”	
Red Roasted Peppers / Capers / Artichokes / White Wine	
Lemon Sauce / Side Spinach Aglio E Olio	
Snapper Francese	29
Sauteed in White Wine Lemon Sauce	
Side Spinach Aglio E Olio	
Snapper Oreganatta	29
Nestled on Spinach Aglio E Olio	
Salmon “Grilled”	29
Blistered Cherry Tomatoes / Capers / Sweet Peppers	
Black Beluga Lentils	
Seafood Mario	29
Scallop / Shrimp / Clams / Mussels / Fresh Chopped Tomatoes / Fettuccini / White Wine Sauce	
Cioppino	29
San Francisco’s “American Italian Seafood Stew”	
Lobster/ Dungeness Crab / Shrimp / Mussels / Clams / Calamari / Fregola Sarda	
Shrimp or Scallop Barbaresco	29
Grilled / Seasonal Vegetables / White Wine	
Garlic & Oil	
Zuppa Di Clams or Mussels.	25
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 / Haricot Verts / Leeks	
Broccoli / Zucchini / Sweet Peas / Brussels Sprouts	

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.	9
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

SOFT BEVERAGES

Pepsi	2.95	Pineapple Juice	3.50	Decaffeinated Coffee	2.95
Diet Pepsi.	2.95	Tomato Juice	3.50	Hot Tea	3.50
Twist.	2.95	Cranberry Juice	3.50	Iced Tea.	2.95
Ginger Ale	2.95	Lemonade	2.95	“Voss” Bottled Water, Still. Sm	5.00
Club Soda	2.95	Red Bull.	5.00	“Voss” Bottled Water, Still. Lg	8.00
Arnold Palmer.	2.95	Red Bull Sugar Free	5.00	“Voss” Bottled Water, Sparkling Sm	5.00
Orange Juice	3.50	American Coffee	2.95	“Voss” Bottled Water, Sparkling Lg	8.00

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