

MARIO'S LUNCH MENU

*Our Parking is situated between Mission Inn Avenue & University on Orange Street.
Located directly behind the Restaurant in Garage #1 – Bring in your parking receipt and we'll validate 90 minutes.*



APPETIZERS

- Black Olive Bread Bruschetta with tomato, basil & basil infused olive oil* \$ 5.25
- Calamari Fritti with tomato-basil sauce (Add \$1.00 for White wine, butter, lemon sauce)* \$ 9.75
- Carpaccio of Beef with arrugula, Parmigiano & extra virgin olive oil* \$ 9.75
- Crisp Polenta with saute'd portabello mushrooms, prawns & jus d' roti* \$ 9.50

PIZZAS FROM OUR WOOD BURNING OVEN - * Note: individual size & thin crust

- Checca with tomato, basil, mozzarella & goat cheese* \$ 9.75
- Grilled Eggplant, basil, pesto, oven-dried tomatoes & mozzarella* \$10.50
- Pancetta, Shiitake & Shallots Italian bacon, wild mushrooms and sweet roasted shallots* \$12.50
- Pear & Gorgonzola Slices of ripe pear combined with Italian bleu cheese & mozzarella* \$ 9.00
- Prosciutto, Arrugula & Mozzarella* \$12.50

SOUP & SALADS *Add \$5.00 for Grilled Chicken Breast / *Add \$5.50 for Seared Rare Ahi

- Soup of the Day* \$ 6.00
- Classic Caesar Salad* with garlic croutons & fresh Parmigiano cheese* \$ 6.25
- Arrigo Salad with arrugula, shaved fennel & orange slices dressed with balsamic & extra virgin olive oil* \$ 7.50
- Leone Salad with field greens, roasted bell peppers, roasted pine nuts & goat cheese dressed with balsamic & extra virgin olive oil* \$ 8.75
- Andrea Salad* with field greens, grilled asparagus, beet chips dressed with sesame-soy vinaigrette* \$ 8.75

PASTAS COURSE

<i>Fusilli with ragu of wild boar sausage, tomato, saffron & julienne arrugula</i>	\$14.50
<i>Latini Maccheroncini with Chianti-oxtail ragu</i>	\$15.00
<i>Linguini Checca with fresh roma tomatoes, basil, garlic & goat cheese</i>	\$13.50
<i>Ravioli di Formaggi (Cheese Ravioli) with pesto cream sauce</i>	\$12.50
<i>Spaghetti Aglio e Olio (garlic, extra virgin olive oil & parsley)</i>	\$11.50
<i>with Bottarga*(*cured tuna roe that has been salted & pressed. It is very intense and anchovy like.)</i>	\$14.50
<i>Wild Mushroom Ravioli with Shiitake cream sauce</i>	\$14.50

MAIN COURSES

<i>Sautéd Crisp Salmon with baby artichoke & basil-orange vinaigrette</i>	\$16.50
<i>Sautéd Crisp Breast of Chicken with soft polenta, portabello mushrooms & mustard-sage sauce</i>	\$14.50
<i>Saute'd Prawns with celery root puree, beet chips & beet-ginger sauce</i>	\$16.00
<i>"Tagliata di Manzo" slices of grilled New York with fingerling potatoes, haricots vert & 25 year old balsamic</i>	\$18.00

DESSERT COURSE

<i>Hot Parcel Of Chocolate & Raspberries</i>	\$7.50
<i>Molton ganache, raspberries & chocolate sponge wrapped in crispy fillo dough and a scoop of blackberry sorbet</i>	
<i>Star Anise Panna Cotta</i>	\$6.50
<i>An Ethereal Italian Custard Flavored With Tahitian Vanilla Bean & Star Anise With Hazelnut Cookie, Mango & Blackberry Coulis</i>	
<i>Tiramisu'</i>	\$6.50
<i>Ginger Creme Brulee Napoleon</i>	\$6.50
<i>Chocolate Trio Bitter Valrhona Chocolate Sorbet, Hazelnut Ice Cream & Crunchy Gianduja Chocolate Triangle</i>	\$6.50
<i>Caramelized Banana Napoleon With Vanilla Mascarpone, Hazelnut Fillo Layers & Coffee Sauce</i>	\$6.50
<i>Millefoglie Of Lemon Cream Tangy Lemon Cream Layered With Thin Delicate Cookies, Garnished With Fresh Raspberries</i>	\$6.50
<i>Homemade Ice Cream Or Sorbet Trio With Cookie Cup & Fruit Coulis</i>	\$6.500
<i>Selection Of Ice Creams = Hazelnut, Caramel, Spice (Cardamom)</i>	
<i>Selection Of Sorbets = Blackberry, Strawberry, Pineapple, Coconut</i>	