

# ***MARIO'S LUNCH MENU***

***HOLIDAY LUNCH HOURS: DECEMBER 8-9 & 13-16***

*Give the gift of good taste – Mario's Place Gift Certificates sold in \$25, \$50 & \$100 increments.*

*Live Jazz – Every Friday & Saturday – 10pm till 1am – No Cover Charge*



## **APPETIZERS**

- Arancini – crispy spheres of saffron risotto filled with Burrata mozzarella* \$ 6.50
- Zuppa di Ceci e Pasta – Tuscan style chick pea & pasta soup with a hint of rosemary, drizzled with extra virgin* \$7.50
- Calamari Fritti with tomato-basil sauce (Add \$1.00 for white wine-butter-lemon sauce)* \$8.50
- Carpaccio of Beef with arrugula, Parmigiano & extra virgin olive oil* \$12.50
- Crisp Squash Blossoms filled with goat cheese, tomato-basil sauce* \$11.00
- Saute'd Prawns with Romesco Sauce And Orzo Pastina* \$11.00
- Spicy Ahi Tartare with cucumber coulis, Hijiki seaweed, wasabe infused Tobiko caviar* \$14.50

## **SALADS**

- Classic Caesar Salad with garlic croutons & fresh Parmigiano cheese (with chicken \$12)* \$ 6.75
- Arrigo Salad with wild arrugula, shaved fennel & orange slices dressed with balsamic & extra virgin olive oil* \$ 8.00
- Leone Salad with field greens, roasted bell peppers, roasted pine nuts & goat cheese dressed with balsamic & extra virgin olive oil* \$ 9.50
- Boschetto Salad with field greens, truffle infused pecorino Toscano sheep milk cheese, bartlet pears, hazelnuts, & hazelnut oil-balsamic vinaigrette* \$10.50

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

- Checce with tomato, basil, mozzarella & goat cheese* \$11.00
- Pancetta, Shiitake & Shallots Italian bacon, wild mushrooms and sweet roasted shallots* \$13.50
- Pear & Gorgonzola Slices of ripe pear combined with Italian bleu cheese & mozzarella* \$11.50
- Prosciutto, Arrugula & Mozzarella tomato sauce* \$13.50

## **PASTAS**

<i>Latini Maccheroncini with Chianti-oxtail ragu</i>	\$15.00
<i>Linguini Checca with fresh roma tomatoes, basil, garlic &amp; goat cheese</i>	\$14.00
<i>Fusilli Bolognese classic slow-cooked meat sauce</i>	\$14.50
<i>Bucatini Amatriciana hose shaped pasta with sauce of tomato, red onion, red chili, and guanciale (crispy cured pork cheek)</i>	\$16.00
<i>Spaghetti with Prawns, broccolini, tomato, red chili, and garlic</i>	\$17.00
<i>Wild Mushroom Ravioli with Shiitake cream sauce</i>	\$14.50
<i>Tortellini filled with Butternut Squash and ricotta, truffle butter sauce &amp; shaved Parmigiano</i>	\$17.00

## **MAIN COURSES**

<i>Sautéd Loch Duart Salmon with Artichoke Caponata, vin cotto and lemon zest infused olive oil</i>	\$19.50
<b>“Pollo alla Diavola” Spicy Shelton Farms Free Range Breast of Chicken</b> <i>cooked under a brick, with sugar snap peas, roast fingerling with garlic &amp; rosemary, smoked paprika-lemon jus</i>	\$17.00
<b>“Tagliata di Manzo”</b> <i>slices of grilled Angus New York with garlic potato puree, red wine-porcini mushroom sauce, haricots verts</i>	\$22.00
<i>Seared Day Boat Scallops with caramelized fennel, asparagus &amp; basil-orange citronette</i>	\$20.00

## **DESSERTS**

<i>Caramel Budino with crème fraiche &amp; fleur de sel</i>	\$8.50
<i>Caramelized Banana Napoleon With Vanilla Mascarpone, Hazelnut Fillo Layers &amp; Coffee Sauce</i>	\$8.50
<i>Chocolate Trio Valrhona Chocolate Sorbet, Chocolate Pot du Creme &amp; Crunchy Gianduja Hazelnut Chocolate Gateaux</i>	\$8.50
<i>Ginger Creme Brulee Napoleon Classic French-style custard layered over crisp fillo sheets with nectarines &amp; raspberries</i>	\$8.50
<i>Homemade Ice Cream Or Sorbet Trio With Cookie Cup &amp; Fruit Coulis</i> <i>Selection Of Ice Creams = Hazelnut, Caramel, Spice (Cardamom)</i> <i>Selection Of Sorbets = Blackberry, Strawberry, Pineapple, Coconut</i>	\$8.50
<b>Hot Parcel of Valrhona Chocolate &amp; Raspberries</b> <i>Molten ganache, raspberries &amp; chocolate sponge wrapped in crispy fillo dough and a scoop of blackberry sorbet</i>	\$8.50
<i>Millefoglie Of Lemon Cream Tangy Lemon Cream Layered With Thin Delicate Cookies, Garnished With Fresh Raspberries</i>	\$8.50
<b>Star Anise Panna Cotta</b> <i>An ethereal Italian custard flavored with Tahitian vanilla bean &amp; star anise with almond cookie, mango &amp; blackberry coulis</i>	\$8.50
<b>Tiramisu’</b> <i>Lady finger cookies soaked with espresso with a touch of rum, layered with Mascarpone &amp; topped off with bitter-sweet chocolate</i>	\$8.00