

MARIO'S PLACE RESTAURANT

GIFT CERTIFICATES FOR THE HOLIDAY "THE GIFT OF GOOD TASTE"

ASK ABOUT OUR BANQUET & CATERING INFORMATION

PRIMI / FIRST COURSE

Crispy Squash Blossoms filled with goat cheese, tomato-basil sauce	11.00
Calamaretti Fritti with tomato-basil vinaigrette	13.00
Carpaccio of Beef thinly sliced raw prime beef hammered flat with arrugula, slivers of Grana cheese drizzled with extra virgin olive oil	13.75
Saute'd Maine Scallops with caramelized fennel & tarragon-grapefruit vinaigrette	17.00
Spicy Ahi Tartare with cucumber coulis, wasabi Tobiko caviar, Hijiki seaweed	14.00
Terra e Mare crispy polenta with Langoustine tail, portabello mushrooms, and jus d'roti	15.00

SALADS

Belgian Endive Salad with St. Agur Blue Cheese, walnuts & Granny Smith apple with walnut oil vinaigrette	12.50
Smoked Salmon & Mascarpone Terrine with field greens, herb sauce & toasted Ciabatta crostini	12.50
Classic Caesar Salad with garlic croutons & fresh Parmigiano cheese	8.50
Andrea Salad with baby greens, beet chips, grilled asparagus & Chinese vinaigrette	10.50
Arrigo Salad with arrugula, shaved fennel, orange sections & balsamic-extra virgin olive oil	9.50
Leone Salad with field greens, roasted red bell peppers, goatcheese, pinenuts & balsamic-extra virgin olive oil	10.50

FROM OUR WOOD BURNING OVEN

Basil Pesto Pizza with sundried tomatoes & mozzarella	12.00
Checça Pizza with Tomato, Mozzarella, Basil & Goat Cheese	12.00
Pancetta Pizza with Italian Bacon, Shallots, Shiitake Mushrooms, tomatoes & mozzarella	14.00
Pear & Gorgonzola Pizza	12.00
Prosciutto, Arrugula & Mozzarella	14.00

LIVE JAZZ EVERY FRIDAY & SATURDAY: 10:00PM TO 1:00AM

FOR MORE DETAILED INFORMATION - PLEASE VISIT US @ WWW.MARIOSPLACE.COM

CHEF PRIX FIXE MENU

MENUS STARTING FROM \$75 P.P. - WINE PAIRING IS AVAILABLE (ASK FOR MORE DETAILS)

NOTE: CORKAGE/TWISTAGE (PER BOTTLE): \$15 (STANDARD) - \$30 (MAGNUM)

NOTE: \$ 2.00 WILL BE ADDED FOR ANY SPLIT DISHES OR HALF ORDERS / 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.



WE ARE PROUD TO INTRODUCE THE LATEST ADDITION
TO THE INLAND EMPIRE NIGHTLIFE SCENE
ALLEY ENTRANCE: THURSDAY-SATURDAY: 9PM TILL CLOSING
DJ SPINNING 80's, 90's, ALTERNATIVE & CLASSIC ROCK

PASTA & RISOTTO

Fusilli with ragu of wild boar sausage, tomato, saffron & arrugula	18.50
Linguini Checca with fresh tomatoes, basil, garlic & goat cheese	17.50
Spaghetti Con Bottarga with garlic, extra virgin olive oil & parsley, topped with bread crumbs (Bottarga is cured tuna roe that has been salted & pressed. It is very intense and anchovy like.)	18.00
Latini Maccheroncini with oxtail-Chianti ragu (rich, earthy, rustic)	19.50
Butternut Squash Ravioli with sage butter sauce, shiitake mushrooms & slivers of Parmigiano	18.00
Wild Mushroom Ravioli with Shiitake Cream Sauce	18.50
Risotto di Agrumi (Citrus) (recommended split)	17.00
Risotto of Porcini Mushrooms with fresh thyme	18.50

MAIN COURSE

Grilled Swordfish with "peperonata" (compote of sweet onions, bell peppers & thyme), Cerignola black olives & orange zest-black pepper jus	31.00
Seared Rare Ahi with citrus ponzu, ginger, snow peas, garnished with wasabi infused tobiko caviar	33.00
Loch Duart Salmon "al Cartoccio" cooked in parchment envelope with citrus sections (orange & grapefruit), ginger, extra virgin olive oil & coriander	29.00
Grilled Prime Angus New York with roasted fingerling potatoes & cipollini onions, 15 year old Balsamic & horseradish infused oil	35.00
Pan-Roasted Australian Lamb Chops with zucchini & eggplant, tomato confit, oil cured black olives & basil pan juices	36.00
Pan-Roasted Veal Chop marinated with basil olive oil. with baby artichokes, sweet garlic, lemon zest & pan juices	35.00
Roasted Breast of Chicken with soft polenta, portabello mushrooms & sage-mustard sauce	23.00

SIDE ORDERS

Celery Root Puree	5.50
Roasted Fingerling Potatoes	5.00
Saute'd Spinach with butter & garlic	5.00
Cipollini Onion Agrodolce	5.50

DESSERT & CHEESE MENU

Hot Parcel Of Chocolate & Raspberries	8.50
<i>Molton ganache, raspberries & Chocolate sponge wrapped in crispy fillo dough and a scoop of blackberry sorbet.</i>	
Star Anise Panna Cotta	8.50
<i>An ethereal Italian custard flavored with star anise with hazelnut cookie, mango & blackberry coulis</i>	
Caramel Budino	8.50
<i>with crème fraiche & fleur de sel</i>	
Ginger Creme Brulee Napoleon	8.50
<i>Classic French-style custard layered over crisp fillo sheets with nectarines & raspberries</i>	
Chocolate Trio	8.50
<i>Bitter Valrhona chocolate sorbet, Valrhona Pot de Creme & crunchy Gianduja chocolate triangle</i>	
Caramelized Banana Napoleon	8.50
<i>With mascarpone, hazelnut fillo layers & coffee sauce</i>	
Millefoglie Of Lemon Cream & Raspberries	8.50
<i>Tangy lemon cream layered with thin delicate cookies, garnished with raspberries & blackberry coulis</i>	
Tiramisu'	8.50
<i>Lady finger cookies soaked with espresso with a touch of rum, layered with Mascarpone & topped off with bitter-sweet chocolate</i>	
Homemade Ice Cream Or Sorbet Trio	8.50
<i>with cookie cup & fruit coulis</i>	
SELECTION OF ICE CREAMS = Hazelnut, Caramel, Spice (Cardomon)	
SELECTION OF SORBETS = Blackberry, Strawberry, Pineapple, Coconut, Green Apple w/ Calvados	

CHEESE SELECTION

(3 for \$9.00) (4 for \$12.00) (5 for \$14.00)

All cheeses are only served properly ripened; please forgive any shortage due to under-ripeness.

ST. AGUR *creamy & mild blue, luscious, more "sweet" than salty*

PARMIGIANO REGGIANO *crumbly texture & great complexity*

HUMBOLDT FOG *layered, complex, aged goat cheese, a world class California cheese*

EXPLORATEUR *luscious French triple crème from cow's milk that makes Brie look dull*

PIE D' ANGLOYS *creamy, soft French cow's milk cheese with luscious texture & rich meatiness*

TALEGGIO *soft & creamy, nutty flavor moderate strength, elegant, silky texture, cow's milk cheese from Lombardia*

OSSAU IRATY (PUR BREBIS) *Basque sheep's milk cheese from Spain: rather firm yet not crumbly, intensely fruity*

UBRIACO DELLA PIEVE *"Drunk" cow's milk cheese, semi firm, very fruity from being marinated in Valpolicella must*

DESSERT WINES & GRAPPAS

DESSERT WINES BY THE GLASS

Jorge Ordonez Mossatel "Victoria", Malaga, Spain, 2005	14.00
Hardy Botrytis Semillon, Southeastern Australia, 2002	9.50
Chateau Guiraud Sauternes, 2003	15.00
Taylor Fladgate Port, Late Bottled Vintage Port, 2003	7.50
Fonseca 10 Year Tawny Port, NV	9.50
Quinta du Noval "Silval" Port, 2003	15.00
Taylor 20 year Tawny Port	16.00
Dow Vintage Porto, 1994	21.00
Graham Vintage Porto, 1991	20.00

GRAPPA BY THE GLASS

Antinori "Tignello", Toscana	14.00
Araujo "Eisele Vineyard", Grappa of Cabernet, Napa	12.00
Chiarlo Moscato d' Asti "Nievole", Piemonte	13.00
Zenato Grappa di Amarone, Veneto, Italy	12.00
Jacopo Poli, Grappa di Torcolato	18.00
Sassicaia, Bolgheri, Toscana	19.50
Jacopo Poli "Stagione" (Clear, intense dry brandies made from fruit)	16.00
"Pera" (Pear fruit brandy) or "Cilege" (Cherry fruit brandy)	

DESSERT WINES BY THE BOTTLE

ITALIAN

303	Michele Chiarlo Moscato d' Asti, "Bricco Quaglie", Piemonte, 2006	(375ml)	21.00
695	Donna Fugata "Ben Rye" Passito di Pantelleria, Sicilia, Italy, 2006	(375ml)	65.00
460	Maculan "Acininobli", Veneto, 1990 (Italy's D' Yquem)	(750ml)	175.00
240	Dal Forno Romano Recioto della Valpolicella, Veneto, 1997	(375ml)	195.00
149	Selvapiana Vin Santo, Tuscany, 2001	(500ml)	88.00
638	Avignonesi Vin Santo "Occhie di Pernice", Toscana, 1988	(375ml)	195.00
297	Fattoria Felsina Vin Santo del Chianti Classico, Toscana, 1999	(375ml)	69.00

FRANCE

348	Hugel Tokay Pinot Gris "Selection De Grains Nobles" Alsace, 1989	(750ml) (95 Parker)	150.00
299	Chateau Guiraud, Sauternes, Bordeaux, 2003	(750ml)(95 Wine Spectator)	110.00
976	Chateau Rieussec Sauternes, Bordeaux, 1999	(750ml)	120.00
328	Chateau Suduiraut, Sauternes, 2001	(750ml)(98 Wine Spectator)	175.00
733	Domaine Baumard "Quarts de Chaumes", Loire, France, 1999	(375 ml)	55.00
349	Chateau Rieussec Sauternes, 1988	(Magnum)	275.00

AUSTRALIA & NEW ZEALAND

112	Chambers & Rosewood Fortified Muscat, Rutherglen, Australia, nv	(375ml)	29.00
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PORTUGAL

447	Taylor Port, Late Bottled Vintage, 2003	(750ml)	39.00
113	Fonseca 10 Year Tawny Port, NV	(750ml)	55.00
331	Taylor 20 Year Tawny	(750ml)	90.00
601	Dow Vintage Porto, 1994	(750ml)	130.00
244	Quinta do Noval Porto "Silval", 2003	(750ml)	85.00
304	Grahams Vintage Porto, 1991	(375ml)	73.00

OTHER

594	Bassermann-Jordan Riesling Beerenauslese, "Deidosheimer Leinhohle", 2002	(375ml)	95.00
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