

JOIN US AT MARIO'S PLACE FOR

MOTHER'S DAY

SUNDAY-MAY 8th, 2011

SPECIAL LUNCHEON MENU

11:30AM TILL 2:30PM

\$39 per person / \$25 kids menu (under 11)
(EXCLUDING TAX & GRATUITY)

THIS YEARS MENU

(MENU ARE SUBJECT TO CHANGE)

FIRST COURSE

CALAMARETTI FRITTI SALAD

with wild arrugula, peppadew chiles,
small pear tomatoes & lemon sauce

or

MINISTRONE OF CANNELLINI BEAN & ESCAROLE

with drizzle of herb infused extra virgin olive oil,
lemon zest & wild prawns

or

CRISPY SQUASH BLOSSOMS

filled with goat cheese with tomato basil vinaigrette

or

PURPLE HAZE SALAD

with organic field greens, fennel pollen & lavender
infused goat cheese, pistachios & balsamic vinaigrette

or

BURRATA MOZZARELLA

with spring vegetables "chopped salad" & Prosciutto di Parma

SECOND COURSE

LINE CAUGHT PACIFIC SWORDFISH

with olive-orange zest pesto, basil infused extra virgin
& red bell pepper essence, haricots verts

or

PAPPARDELLE PASTA

with ragu of maple leaf farms duck, herbs & Gaeta olives

or

SWEET PEA TORTELLINI

with truffle butter and asparagus tip & shaved Parmigiano Reggiano

or

SPICY SHELTON FARMS FREE RANGE

BREAST OF CHICKEN

with artichoke caponata & lemon zest jus

or

GRILLED TENDERLOIN OF ANGUS BEEF

with Bearnaise sauce, fingerling potatoes & broccolini

DESSERT COURSE

TRIO OF DESSERTS

Okui Farm's Strawberries with black pepper & 12 year old balsamico
Valrhona Chocolate & Peperoncino Gelato
Lemon-Ginger Creme Brulee



DINNER SERVICE

4:30PM TO 7:30PM

REGULAR OPEN MENU

FREE THE WINE

Mario's Place



40% OFF



ALL BOTTLED WINE
PRICED OVER \$70

RESERVATIONS REQUIRED

#951.684.7755