

MARIO'S LUNCH MENU

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



APPETIZERS

- Black Olive Bread Bruschetta with tomato, basil & basil infused olive oil* \$ 6.50
- Burrata Mozzarella with Prosciutto di Parma & arrugula* \$12.75
- Calamari Fritti with tomato-basil sauce (Add \$1.00 for White wine, butter, lemon sauce)* \$12.50
- Carpaccio of Beef with arrugula, Parmigiano & extra virgin olive oil* \$12.50
- Crisp Polenta with saute'd portabello mushrooms, prawns & jus d' roti* \$10.50
- Spicy Abi Tartare with cucumber coulis, Hijiki seaweed, wasabe infused Tobiko caviar* \$13.50

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

- Checca with tomato, basil, mozzarella & goat cheese* \$11.00
- Grilled Eggplant, basil, pesto, oven-dried tomatoes & mozzarella* \$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* \$10.50
- Prosciutto, Arrugula & Mozzarella* \$13.50

SOUP & SALADS *Add \$5.00 for Grilled Chicken Breast / *Add \$6.50 for Seared Rare Abi

- Soup of the Day* \$ 6.75
- Classic Caesar Salad with garlic croutons & fresh Parmigiano cheese* \$ 6.75
- Arrigo Salad with 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
- Humboldt Fog Salad with field greens, Humboldt Fog aged goat cheese, roasted beets, walnuts, balsamic vinaigrette & beet chips* \$10.50

PASTAS

<i>Fusilli with ragu of wild boar sausage, tomato, saffron & julienne arrugula</i>	\$15.00
<i>Latini Maccheroncini with Chianti-oxtail ragu</i>	\$15.00
<i>Linguini Checca with fresh roma tomatoes, basil, garlic & goat cheese</i>	\$14.00
<i>Ravioli di Formaggi (Cheese Ravioli) with pesto cream sauce</i>	\$13.00
<i>Spaghetti Aglio e Olio (garlic, extra virgin olive oil & parsley)</i>	\$12.50
<i>with Bottarga*(*cured tuna roe that has been salted & pressed. It is very intense and anchovy like.)</i>	\$15.00
<i>Wild Mushroom Ravioli with Shiitake cream sauce</i>	\$14.50

MAIN COURSES

<i>Sautéd Loch Duart Salmon</i>	
<i>with Caponata (sweet & sour Vegetables), yellow bell pepper “essence” & cerignola olive mirepoix</i>	\$18.50
<i>Sautéd Crisp Shelton Farms Free Range Breast of Chicken</i>	
<i>with soft polenta, portabello mushrooms & mustard-sage sauce</i>	\$16.00
<i>Pan-Roasted Kurobuta Pork Tenderloin (served medium)</i>	
<i>With baby spinach, Pleurotte mushrooms, crispy polenta & rosemary jus</i>	\$19.50
<i>“Tagliata di Manzo”</i>	
<i>slices of grilled New York with fingerling potatoes, haricots vert, 15 year old balsamic & extra virgin olive oil</i>	\$19.00

DESSERTS

<i>Hot Parcel of Sweet Bitter Chocolate & Raspberries</i>	\$7.50
<i>Molten 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 almond cookie, mango & blackberry coulis</i>	
<i>Tiramisu’</i>	\$6.50
<i>Lady finger cookies soaked with espresso with a touch of rum, layered with Mascarpone & topped off with bitter-sweet chocolate</i>	
<i>Ginger Creme Brulee Napoleon</i>	\$6.50
<i>Classic French-style custard layered over crisp filo sheets with nectarines & raspberries</i>	
<i>Chocolate Trio</i>	\$6.50
<i>Bitter Valrhona Chocolate Sorbet, Hazelnut Ice Cream & Crunchy Gianduja Chocolate Triangle</i>	
<i>Caramelized Banana Napoleon</i>	\$6.50
<i>With Vanilla Mascarpone, Hazelnut Fillo Layers & Coffee Sauce</i>	
<i>Millefoglie Of Lemon Cream</i>	\$6.50
<i>Tangy Lemon Cream Layered With Thin Delicate Cookies, Garnished With Fresh Raspberries</i>	
<i>Homemade Ice Cream Or Sorbet Trio</i>	\$6.50
<i>With Cookie Cup & Fruit Coulis</i>	
<i>Selection Of Ice Creams = Hazelnut, Caramel, Spice (Cardamom)</i>	
<i>Selection Of Sorbets = Blackberry, Strawberry, Pineapple, Coconut</i>	