

# MARIO'S PLACE RESTAURANT

Serving Lunch on Thursday & Friday / Dinner Monday through Saturday / Closed on Sundays

\*\*\*Ask about our Banquet & Catering Information\*\*\*

## PRIMI / FIRST COURSE

<b>Crispy Squash Blossoms</b> filled with goat cheese, tomato-basil sauce	11.00
<b>Calamaretti Fritti</b> with tomato-basil vinaigrette	13.00
<b>Carpaccio of Beef</b> thinly sliced raw prime beef hammered flat with arrugula, slivers of Grana cheese drizzled with extra virgin olive oil	13.75
<b>Saute'd Maine Scallops</b> with caramelized fennel & tarragon-grapefruit vinaigrette	16.00
<b>Spicy Ahi Tartare</b> with cucumber coulis, wasabi Tobiko caviar, Hijiki seaweed	14.00
<b>Terra e Mare</b> crispy polenta with Langoustine tail, portabello mushrooms, and jus d'roti	15.00

## SALADS

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

## FROM OUR WOOD BURNING OVEN

<b>Basil Pesto Pizza</b> with sundried tomatoes & mozzarella	11.50
<b>Checça Pizza</b> with Tomato, Mozzarella, Basil & Goat Cheese	12.00
<b>Pancetta Pizza</b> with Italian Bacon, Shallots, Shiitake Mushrooms, tomatoes & mozzarella	13.50
<b>Pear &amp; Gorgonzola Pizza</b>	11.50
<b>Prosciutto, Arrugula &amp; Mozzarella</b>	14.00

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

For more detailed information - Please visit us @ [www.mariosplace.com](http://www.mariosplace.com)

## CHEF PRIX FIXE MENU

With Wine Pairing Is Available (Ask For More Details)

Corkage/Twistage (per bottle): \$15 (Standard) - \$30 (Magnum)

## PASTA & RISOTTO

<b>Fusilli</b> with ragu of wild boar sausage, tomato, saffron & arrugula	17.00
<b>Linguini Checca</b> with fresh tomatoes, basil, garlic & goat cheese	16.00
<b>Spaghetti Con Bottarga</b> 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.)	17.50
<b>Latini Maccheroncini</b> with oxtail-Chianti ragu (rich, earthy, rustic)	18.50
<b>Butternut Squash Ravioli</b> with sage butter sauce, shiitake mushrooms & slivers of Parmigiano	18.00
<b>Wild Mushroom Ravioli</b> with Shiitake Cream Sauce	18.50
<b>Risotto di Agrumi (Citrus)</b> (recommended split)	16.00
<b>Risotto of Porcini Mushrooms</b> with fresh thyme	17.50
<b>Risotto with Seared Rare Squab</b> with portabello mushrooms & rosemary	24.00

## MAIN COURSE

<b>Grilled Swordfish</b> with "peperonata" (compote of sweet onions, bell peppers & thyme), Cerignola black olives & orange zest-black pepper jus	28.50
<b>Seared Rare Ahi</b> with citrus ponzu, ginger, snow peas, garnished with wasabi infused tobiko caviar	30.00
<b>Scottish Salmon "al Cartoccio"</b> cooked in parchment envelope with citrus sections, ginger, extra virgin olive oil & coriander	26.00
<b>Grilled Prime Angus New York</b> with roasted fingerling potatoes & cipollini onions, 15 year old Balsamic & horseradish infused oil	35.00
<b>Pan-Roasted Australian Lamb Chops</b> with zucchini & eggplant, tomato confit, oil cured black olives & basil pan juices	34.00
<b>Pan-Roasted Veal Chop</b> marinated with basil olive oil. with baby artichokes, sweet garlic, lemon zest & pan juices	33.00
<b>Roasted Breast of Chicken</b> with soft polenta, portabello mushrooms & sage-mustard sauce	21.00

## SIDE ORDERS

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

**Note:** \$ 2.00 will be added for any split dishes or half orders / 18% Gratuity will be added to parties of 8 or more.