

PIZZA DI MARIO

Tomato Base & Cheese	Sml	Med	Lge
Mario's Margherita V,GFO	\$14.90	\$21.90	\$25.90
<i>Sliced tomato, basil & garlic</i>			
Tropicale GFO	\$14.90	\$21.90	\$25.90
<i>Ham, pineapple</i>			
Siciliana GFO	\$14.90	\$21.90	\$25.90
<i>Pepperoni, black olives, anchovies</i>			
Capricciosa GFO	\$14.90	\$21.90	\$25.90
<i>Ham, mushrooms, olives, anchovies</i>			
Mexicana GFO	\$14.90	\$21.90	\$25.90
<i>Ham, pepperoni, capsicum, onion</i>			
Roma GFO	\$14.90	\$21.90	\$25.90
<i>Mushrooms, pepperoni, olives</i>			
Chicken GFO	\$14.90	\$21.90	\$25.90
<i>Mushrooms, bacon, diced chicken</i>			
Vegetarian V, GFO	\$14.90	\$21.90	\$25.90
<i>Mushrooms, onion, capsicum, pineapple, olives</i>			
BBQ Meats GFO	\$16.90	\$22.90	\$26.90
<i>Ham, pepperoni, bacon, ground beef, BBQ sauce</i>			
La Piazza GFO	\$17.90	\$23.90	\$27.90
<i>Ham, mushrooms, pineapple, prawns</i>			
Mario's Special GFO	\$17.90	\$24.90	\$28.90
<i>Ham, mushrooms, onion, capsicum, pineapple, olives, pepperoni, prawns</i>			

PIZZA ITALIANA GOURMET

Regina V, GFO	\$16.90	\$22.90	\$26.90
<i>Tomato, fior di latte, basil, olive oil</i>			
Tonno GFO	\$17.90	\$24.90	\$28.90
<i>Tomato, mozzarella, tuna, Spanish onion, capers</i>			
Salsicce	\$17.90	\$24.90	\$28.90
<i>Tomato, mozzarella, Italian sausage, leeks, spinach, blue cheese</i>			
Bianco	\$17.90	\$24.90	\$28.90
<i>White base, Italian sausage, mushroom, rosemary, parmesan, truffle oil</i>			
Marinara GFO	\$17.90	\$24.90	\$28.90
<i>Mixed marinated seafood, garlic, parsley, olives</i>			
Diavola	\$17.90	\$24.90	\$28.90
<i>Tomato, mozzarella, hot salami, capsicum, Spanish onion, chilli</i>			
Zingara GFO	\$17.90	\$24.90	\$28.90
<i>Garlic prawns, spinach, camembert, Spanish onion, roast capsicum, mozzarella, citrus vinaigrette</i>			
Firenze GFO	\$17.90	\$24.90	\$28.90
<i>Prosciutto, semi-dried tomatoes, fior di latte, rocket, pinenuts, parmesan</i>			
Tre Formaggi V, GFO	\$14.90	\$18.90	\$21.90
<i>Tomato base, camembert, mozzarella, parmesan, garlic</i>			

*Extra seafood topping GF \$2.20 \$3.30 \$4.40
*Extra meat & vegies GF \$1.10 \$2.20 \$3.30

*GF bases available in medium size only (add \$3.50)
*Pizza 1/2 and 1/2 (add \$3.00)

DESSERT

Sicilian Cannolis	\$13.90
<i>Sweet ricotta filled shells, pistachio fairy floss</i>	
Sticky Date Pudding	\$13.90
<i>Butterscotch sauce, vanilla ice cream</i>	
Vanilla Bean Pannacotta	\$14.90
<i>Pineapple granita, coconut shards</i>	
Tiramisu	\$14.90
<i>Savoiard biscuits, espresso coffee, amaretto liqueur, mascarpone</i>	
Mario's Mudcake	\$13.90
<i>Chocolate cake, vanilla ice cream</i>	
Churros	\$14.90
<i>Cinnamon dust, caramel sauce, vanilla ice cream</i>	
Affogato	\$15.50
<i>Dimattina coffee, frangelico, vanilla ice cream</i>	
Sgroppino	\$15.90
<i>Lemon sorbet, vodka, prosecco</i>	
Cheese Plate	1 for \$8.50 or 3 for \$24
<i>Ask waiter for daily selection</i>	
House made	1 scoop \$5.90,
Artisan Gelati	2 / \$10.90, 3 / \$13.90
<i>Ask waiter for daily flavours, served with biscotti</i>	

NON-ALCOHOLIC DRINKS

	Glass	Jug
Coke, Diet Coke, Lift, Raspberry, Lemonade & Fanta	\$4.00	\$15.00
Orange, Pineapple, Apple, Cranberry or Tomato Juice	\$4.50	\$17.00
		Bottle
330ml Ginger Ale, Tonic Water, 375ml Ginger Beer		\$4.50
330ml Coke, Coke Zero		\$5.00
300ml Can San Pellegrino Chinotto, Limonata & Aranciata Rosso		\$4.50
500ml Panna, 250ml San Pellegrino Sparkling		\$4.50
750ml San Pellegrino Sparkling		\$9.50

COFFEE & TEA

Short Black Espresso, Short Macchiato	\$3.80
Flat White, Cappuccino, Long Black, Latte, Long Macchiato	\$4.50
Hot Chocolate	\$4.50
English Breakfast, Earl Grey	\$4.50
Green Tea, Peppermint & Camomile	\$3.80
Affogato (Double Shot of Coffee, Vanilla Ice Cream)	\$8.00
Iced Coffee & Iced Chocolate	\$6.50
*Flavoured Syrups & Soy Milk	(add \$0.60)



ITALIAN RESTAURANT & PIZZERIA

www.mariosrestaurant.com.au

ZUPPA

Minestrone Soup V, GFO \$10.90
Seasonal vegetables, white beans, kidney beans, borlotti beans, parmesan cheese, crusty Italian bread

PANE

Oven Baked

Bruschetta di Pomodoro \$14.00
Cherry tomatoes, Spanish onion, basil, salt, extra virgin olive oil, balsamic reduction, parmesan, crusty ciabatta

Crusty Ciabatta Bread V \$8.90
Crusty Italian bread, pesto or semi-dried tomato tapenade (extra dip \$2.50)

Garlic or Herb Ciabatta Bread V \$8.90
Crusty Italian bread, garlic or herb butter

FOCCACIA

Tomato Base	Sml	Med	Lge
Garlic V, GFO	\$9.90	\$11.90	\$13.90
Herb V, GFO	\$9.90	\$11.90	\$13.90
Anchovy GFO	\$9.90	\$11.90	\$13.90
Olive V, GFO	\$9.90	\$11.90	\$13.90
Pesto & Parmesan V, GFO	\$11.90	\$13.90	\$14.90

*GF base available in medium only (add \$3.50)

ANTIPASTI

Oysters Natural GF	\$21.90	\$31.90
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Fresh oysters in their natural shell

Oysters Kilpatrick GF	\$24.90	\$34.90
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Oysters with a combination of grilled bacon, Worcestershire sauce

Oysters Siciliana	\$24.90	\$34.90
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Smoky bacon, spicy Sicilian sauce, grilled Romano cheese

Baked Scallops (3)	\$15.90
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Scallops, abalone sauce, Romano cheese

Crab & Prawn Conchiglioni (2)	\$15.90
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Pasta shells filled with crab & prawn, abalone cream

Antipasto Italiano GFO	\$28.90
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Aged sopressa, prosciutto, mortadella, white anchovies, semi-dried tomato, roast capsicum, pickled red onion, gorgonzola cheese, aged cheddar, mixed olives, pickled baby carrot, cornichons, lavosh & grissini

Funghi Imbotiti (2) V \$14.90
Mushrooms filled with semi-dried tomato & camembert cheese, chilli plum sauce

Mushroom & Romano Cheese Arancini (4) V, GF	\$16.90
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Crumbed risotto balls of wild mushroom, Romano cheese, Romesco sauce

Burrata di Mario GFO	\$19.90
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Buffalo mozzarella filled with soft curd & cream, vine rippened tomatoes, San Denielle prosciutto, basil, EVOO, fig vincotto

PASTA E RISOTTI

Choice of Pasta
Fettuccine, Spaghetti or Penne
Tortellini & Gnocchi (add \$3.00)
*GF Penne Pasta available (add \$3.50)

Amoré GFO	\$31.90
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Prawns, mushrooms, onion, roast capsicum, semi-dried tomatoes, snowpeas, olive oil, garlic & basil sauce

Princess GFO	\$31.90
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Prawns, bacon, mushrooms, shallots, Napoli & cream sauce

Marinara GFO	\$33.50
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Mixed seafood, blended tomato, garlic, parsley, white wine. Also available in cream sauce or oil & garlic

Boscaiola GFO	\$26.90
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Smoky bacon, mushrooms, garlic, shallots, white wine & cream sauce

DiMattina GFO	\$26.90
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Chicken breast, avocado, spring onions & Napoli, pesto & cream sauce

Vegetarian V, GFO	\$26.90
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Mushrooms, roast capsicum, semi-dried tomatoes, seasonal vegetables, white wine, basil & Napoli sauce

Spaghetti Meatballs	\$26.90
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Traditional home-made meatballs, Napoli sauce

Carbonara GFO	\$26.90
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Smoky bacon, garlic, cracked pepper, shallots, egg, cream, parmesan cheese sauce

Amatriciana GFO	\$26.90
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Smoky bacon, roast capsicum, shallots, chilli, Napoli & white wine sauce

Bolognese GFO	\$26.90
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Traditional home-made meat sauce

Napolitana V	\$23.90
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Traditional homestyle tomato, garlic & fresh basil sauce

Cannelloni V	\$25.90
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Homemade pasta sheets, fresh spinach, ricotta cheese, béchamel, basil & Napolitana sauce

Lasagne di Casa	\$25.90
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Homemade pasta sheets, béchamel, bolognese, parmesan

Risotto Marinara GF	\$32.90
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Mixed seafood, garlic, basil & Napoli sauce

Risotto Al Paesano GF	\$29.90
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Chicken breast, mushrooms, peas, corn, semi-dried tomatoes, basil, cream, Romano cheese

GF - gluten free
GFO - gluten free optional
V - vegetarian

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@marios_restaurant



FRUTTI DI MARE

Fish of the Day	Market Price
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Enquire with your waiter for today's catch

Mario's Famous Grilled Bugs GFO	\$52.90
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Choice of chilli plum, garlic butter or mornay sauce, with roast potato, Garden salad

Grigliata di Frutti di Mare	\$54.90
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Baby octopus, lemon pepper calamari, grilled fish, prawns, baked scallops, Garden salad

Mario's Famous Fritto Misto (for 2)	\$120.00
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Grilled bugs, lemon pepper calamari, prawns, baked scallops, baby octopus, grilled fish, oysters, smoked salmon, Garden salad, golden fries

	300g	750g
Mussels Provencale	\$20.90	\$32.90

Steamed black mussels, white wine, garlic, herb & Napoli sauce, crusty ciabatta

	entrée	main
Gamberi Alla Panna GF	\$21.90	\$37.90

Prawns, garlic & brandy cream sauce, lemon scented rice. Main served with Garden salad

Garlic Prawns Alla Naturale GF	\$21.90	\$37.90
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Prawns cooked in a sizzling cast iron pot, garlic, Italian parsley, extra virgin olive oil. Main served with Garden salad & crusty Italian bread

Mario's Famous Grilled Baby Octopus GF	\$23.90	\$32.90
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Baby octopus marinated in fresh virgin olive oil, lemon, Italian herbs, spicy Sicilian tomato sauce, main served with rice & Garden salad

Seafood Capri GF	\$22.90	\$30.90
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King prawns, fresh oysters, smoked salmon, with rocket, parmesan & pinenut salad & coriander, ginger & citrus lemon dressing

Lemon Pepper Calamari	\$23.90	\$32.90
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Shallow fried calamari, lemon pepper seasoning, lemon juice, main served with baked potato & Garden salad

Veal Osso Buco	\$34.90
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Braised veal shank pieces, traditional tomato sugo, soft golden polenta

Veal Gamberi GF	\$34.90
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Prawns, garlic, brandy, light cream sauce, avocado, potato mash, green beans

Veal Boscaiola GF	\$32.90
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Smoky bacon, mushrooms, garlic, shallots, white wine cream sauce, potato mash, green beans

Veal Saltimbocca GF	\$32.90
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Prosciutto, sage, light white wine cream sauce, potato mash, green beans

POLLO

Chicken Parmigiana	\$33.90
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Lightly crumbed chicken breast, champagne ham, Napoli sauce, mozzarella cheese, chips & salad

Chicken Avocado GF	\$33.90
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Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables

Pollo Cartoccio GF	\$34.90
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Chicken breast, mushrooms, prawns, shallots, light brandy mustard cream sauce, roast vegetables

Pollo ai Funghi	\$33.90
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Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables

BISTECCA

All steaks served with chips & Garden salad

Steak Mario GF	\$52.90
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250g aged grass fed eye fillet grilled to your liking, topped with a Moreton Bay bug, two king prawns, Chef's special sauce

250g Aged Grass Fed Eye Fillet GF	\$39.90
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Grilled to your liking, your choice of sauce:

Peppato - Spicy green peppercorn, brandy cream

Diane - Worcestershire, cream, mustard, onion, jus

Aglío - Creamy garlic sauce

Funghi - Mushrooms, garlic, shallots, cream, white wine

INSALATE

Rocket, parmesan & pinenut salad V, GF	\$17.50
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Rocket, parmesan, pinenuts, balsamic vinaigrette

Italian Garden Salad V, GF	\$17.90
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Mixed salad greens, tomatoes, Spanish onion, black olives, Mario's famous dressing

Caesar Salad	\$18.90
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Cos lettuce, caeser dressing, crispy bacon, herbed croutons, boiled egg, shaved Romano cheese

*Any salad with chicken (add \$6.90)
*Any salad with smoked salmon (add \$8.90)
*Any salad with king prawns (add \$8.90)

CONTORNI

Vegetables V, GF	\$7.50
Garden Salad V, GF	\$5.50
Chips V, GF	\$4.50
Potato Mash V	\$4.50
Potato Gratin	\$4.50
Olives V, GF	\$4.50
Anchovies GF	\$3.90
Rice V, GF	\$3.90