

## ZUPPA

**Minestrone Soup V, GFO \$11.90**

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

## PIZZA AL PANE

Tomato Base Sml Med Lge

**Garlic V, GFO \$10.90 \$12.90 \$13.90**

**Herb V, GFO \$10.90 \$12.90 \$13.90**

**Anchovy GFO \$10.90 \$12.90 \$13.90**

**Olive V, GFO \$10.90 \$12.90 \$13.90**

**Pesto & Parmesan V, GFO \$12.90 \$13.90 \$14.90**

**Garlic & Cheese V, GFO \$14.90 \$16.90 \$18.90**

**Three Cheese V, GFO \$14.90 \$16.90 \$18.90**

Mozzarella, parmesan, camembert, garlic

**Garlic or Herb Foccacia V \$10.90 \$12.90 \$13.90**

White base

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

## ANTIPASTI

**Oysters Natural GF \$23.00 \$34.90**

Fresh oysters in their natural shell

**Oysters Kilpatrick GF \$25.90 \$38.90**

Oysters with a combination of grilled bacon, Worcestershire sauce

**Oysters Siciliana \$25.90 \$38.90**

Smoky bacon, spicy Sicilian sauce, grilled parmesan cheese

**Baked Scallops (3) \$15.90**

Scallops, abalone sauce, parmesan cheese

**Crab & Prawn Conchiglioni (2) \$15.90**

Pasta shells filled with crab & prawn, abalone cream

**Antipasto Italiano GFO \$28.90**

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 & Parmesan Cheese Arancini (4) V, GF \$16.90**

Crumbed risotto balls of wild mushroom, parmesan cheese, Romesco sauce

## PASTA E RISOTTI

Tortellini & Gnocchi (add \$3.00)

\*GF Penne Pasta available (add \$3.50)

**Spaghetti Gamberi GFO \$33.50**

Prawns, chilli, cherry tomatoes, rocket, Spanish onion,

light tomato sauce

**Fettuccine Princess GFO \$33.50**

Prawns, bacon, mushrooms, spring onions, rose sauce

**Spaghetti Frutti di Mare GFO \$34.90**

Mixed seafood, garlic, white wine, parsley, fresh tomato sauce

**Pescatore - Oil & garlic or Marinara - Napoli sauce**

**Penne Boscaiola GFO \$27.90**

Smoky bacon, mushrooms, garlic, Sping onions, white wine & cream sauce

**Penne Puttanesca GFO \$27.90**

Anchovies, olives, capers, Spanish onion, chilli & Napoli sauce

**Fettuccine DiMattina GFO \$28.50**

Chicken breast, avocado, spring onions, Napoli, pesto & light cream sauce

**Penne Primavera \$27.90**

Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce

**Spaghetti Meatballs \$27.90**

Traditional home-made meatballs, Napoli sauce

**Penne Pollo GFO \$28.50**

Chicken, chorizo, semi-dried tomato, Spanish onion, cream, parmesan cheese sauce

**Penne Amatriciana GFO \$27.90**

Smoky bacon, roast capsicum, spring onions, chilli, Napoli

**Spaghetti Bolognese GFO \$27.90**

Traditional home-made meat sauce

**Spaghetti Napolitana V \$24.90**

Traditional homestyle tomato, garlic & fres basil sauce

**Cannelloni V \$18.50**

Homemade pasta sheets, fresh spinach, ricotta cheese, béchamel, basil & Napolitana sauce

**Lasagne di Casa \$26.90**

Homemade pasta sheets, béchamel, bolognese, parmesan cheese

**Risotto Marinara GF \$34.90**

Mixed seafood, garlic, basil, touch of cream & Napoli sauce

**Risotto Paesano GF \$29.90**

Chicken breast, mushrooms, peas, corn, semi-dried tomatoes, basil, cream, parmesan cheese

**Risotto Funghi GF \$27.90**

Mushrooms, asparagus, cream, manchego cheese

## FRUTTI DIMARE

**Fish of the Day Market Price**

Enquire with your waiter for today's catch

**Grilled Bugs GFO \$54.90**

Choice of chilli plum, garlic butter or mornay sauce, with roast potato, garden salad

**Seafood Grill \$55.90**

Baby octopus, lemon pepper calamari, grilled fish, prawns, baked scallops, garden salad

**Mario's Fritto Misto \$120.00**

Grilled bugs, lemon pepper calamari, prawns, baked scallops, baby octopus, grilled fish, natural oysters, smoked salmon, chips & garden salad

**Mussels Provencale \$21.90 \$33.90**

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

**Gamberi Alla Panna GF \$22.90 \$38.90**

Prawns, garlic & brandy cream sauce, lemon scented rice, main served with garden salad

**Garlic Prawns Alla Naturale GF \$21.90 \$37.90**

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 Grilled Baby Octopus GF \$24.90 \$33.90**

Baby octopus marinated in fresh virgin olive oil, lemon, Italian herbs, spicy Sicilian tomato sauce, main served with rice & garden salad

**Seafood Capri GF \$23.90 \$31.90**

King prawns, fresh oysters, smoked salmon, rocket, parmesan & pinenut salad with coriander, ginger & citrus lemon dressing

**Lemon Pepper Calamari \$24.90 \$33.90**

Lightly fried calamari, lemon pepper seasoning, main served with baked potato & garden salad

## VITELLO

**Veal Gamberi GF \$35.90**

Prawns, garlic, brandy, light cream sauce, avocado, potato mash, green beans

**Veal Boscaiola GF \$33.90**

Smoky bacon, mushrooms, garlic, shallots, white wine cream sauce, potato mash, green beans

**Veal Saltimbocca GF \$33.90**

Prosciutto, sage, light cream & white wine sauce, potato mash, green beans

## POLLO

**Chicken Parmigiana \$33.90**

Lightly crumbed chicken breast, champagne ham, Napoli sauce, mozzarella cheese, chips & salad

**Chicken Avocado GF \$35.90**

Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables

**Pollo Cartoccio GF \$34.90**

Chicken breast, mushrooms, prawns, shallots, light brandy mustard cream sauce, roast vegetables

**Pollo Funghi \$33.90**

Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables

## BISTECCA

All steaks served with potato gratin and green beans

**Steak Mario GF \$54.90**

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 \$41.90**

Grilled to your liking, your choice of sauce:

**Peppato** - Spicy green peppercorn, brandy cream

**Diane** - Worcestershire, cream, mustard, onion jus

**Aglia** - Creamy garlic sauce

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

## INSALATE

**Rocket, parmesan & pinenut salad V, GF \$17.50**

Rocket, parmesan, pinenuts, balsamic vinaigrette

**Italian Garden Salad V, GF \$17.90**

Mixed salad greens, tomatoes, Spanish onion, black olives, Mario's dressing

**Caesar Salad \$18.90**

Cos lettuce, caesar dressing, crispy bacon, herbed croutons, poached egg, grana padano 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

**Roast Vegetables V, GF \$8.00**

**Garden Salad V, GF \$6.50**

**Chips V, GF \$6.00**

**Potato Mash V \$6.00**

**Potato Gratin \$5.50**

**Rice V, GF \$5.00**

**Olives V, GF \$4.50**

**Anchovies GF \$3.90**

Tag us in your foodie pictures!  
@marios\_restaurant



GF - gluten free

GFO - gluten free optional

V - vegetarian

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