

MARIO'S

ITALIAN RESTAURANT & PIZZERIA

ZUPPA

Minestrone Soup ^{V/GFO} 13
Seasonal vegetables, white beans, kidney beans, borlotti beans, parmesan cheese, spinach & crusty Italian bread

PANE (Oven Baked)

Bruschetta di Pomodoro 15
Tomato, Spanish onion, basil, EVOO, balsamic reduction, parmesan, crusty ciabatta

Crusty Ciabatta Bread ^v 10
Crusty Italian bread, pesto or semi-dried tomato tapenade
Extra dip 13

Garlic or Herb Ciabatta Bread ^v 10
Crusty Italian bread, garlic or herb butter

PIZZA AL PANE

Tomato Base	Sml	Med	Lge
Garlic ^{V/GFO}	11	13	15
Anchovy ^{GFO}	12	14	16
Olive ^{V/GFO}	12	14	16
Pesto & Parmesan ^{V/GFO}	14	15	16
Garlic & Cheese (White Base) ^{V/GFO}	16	18	20
Three Cheese ^{V/GFO}	16	18	20

Mozzarella, parmesan, camembert, garlic
GF base available in medium only - add 4

ANTIPASTI

	½ doz	doz
Oysters Natural ^{GF}	23	35
Fresh oysters in their natural shell		
Oysters Kilpatrick ^{GF}	26	39
Grilled bacon, Worcestershire sauce		
Oysters Mornay	26	39
Bechamel sauce, parmesan cheese		
Baked Scallops (3) ^{GF}	19	
Scallops, abalone sauce, parmesan cheese		
Crab & Prawn Conchiglioni (2)	19	
Pasta shells filled with crab, prawn, abalone cream		
Antispasto Italiano ^{GFO}	30	
Cured meats, Italian cheeses, dip, olives, grilled vegetables served with lavosh & grissini		
Funghi Imbotiti (2) ^v	16	
Mushrooms filled with semi-dried tomato, camembert cheese, chilli plum sauce		
Mushroom & Parmesan Cheese Arancini (4) ^v	18	
Crumbed risotto balls of wild mushroom, parmesan cheese, Romesco sauce		
Nonna's Meatballs (4)	19	
Braised in rich Napoli sauce with grilled Romano cheese & crusty Italian bread		
Gluten-Free bread	22	

PASTA E RISOTTI

Veal Tortellini / Homemade Gnocchi / Spinach & Ricotta Ravioli / GF Penne Pasta	add 4
Spaghetti Marinara ^{GFO}	37
Mixed seafood, garlic, white wine, parsley, Napoli sauce Pescatore – Oil & garlic or Bianco – Cream sauce	
Fettuccine Carbonara ^{GFO}	29
Smoky bacon, garlic, cracked pepper, spring onions, light cream sauce	
Spaghetti Bolognese ^{GFO}	28
Traditional homemade meat sauce	
Spaghetti Gamberi ^{GFO}	35
Prawns, chilli, cherry tomatoes, rocket, Spanish onion, light tomato sauce	
Fettuccine Princess ^{GFO}	35
Prawns, bacon, mushrooms, spring onions, rose sauce	
Penne Boscaiola ^{GFO}	29
Smoky bacon, mushrooms, garlic, spring onions, white wine, light cream sauce	
Penne Puttanesca ^{GFO}	29
Anchovies, olives, capers, Spanish onion, chilli, Napoli sauce	
Fettuccine Di Mario's ^{GFO}	29
Chicken breast, avocado, spring onions, Napoli sauce, pesto, light cream sauce	
Penne Primavera ^{V/GFO}	29
Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce	
Spaghetti Meatballs	29
Traditional homemade meatballs, Napoli sauce	
Penne Pollo ^{GFO}	32
Chicken, chorizo, semi-dried tomato, Spanish onion, light cream sauce	
Penne Amatriciana ^{GFO}	29
Smoky bacon, roast capsicum, spring onions, chilli, Napoli sauce	
Spaghetti Napolitana ^{V/GFO}	26
A traditional homestyle tomato, garlic, onion, fresh basil sauce	
Spaghetti San Remo ^{GFO}	37
Fresh green prawn & crab meat, sauteed spinach, garlic, shallots, cherry tomatoes, light cream sauce	
Cannelloni ^v	22
Homemade pasta sheets, fresh spinach, ricotta cheese, bechamel, basil, Napoli sauce	
Lasagne di Casa	29
Homemade pasta sheets, bechamel, bolognese, parmesan cheese	
Ravioli Napolitana ^v	29
Ravioli filled with spinach and ricotta, Napoli sauce	
Risotto Marinara ^{GF}	37
Mixed seafood, garlic, basil, touch of cream, Napoli sauce	
Risotto Paesano ^{GF}	30
Chicken breast, mushrooms, peas, corn, semi-dried tomato, basil, cream, parmesan cheese	
Risotto Funghi ^{GF}	29
Mushrooms, cream, manchegeo cheese, truffle oil	



FRUTTI DI MARE

Fish of the Day M.P

Grilled Moreton Bay Bugs GFO 56

Choice of chilli plum, garlic butter or mornay sauce, with rice & garden salad

Seafood Medley 60

Grilled baby octopus, lightly fried lemon pepper calamari, grilled fish, grilled prawns, baked scallops, garden salad

Mario's Fritto Misto 140

Grilled Moreton Bay bugs in garlic butter, grilled prawns, steamed black mussels provençale, lightly fried lemon pepper calamari, baked scallops, grilled baby octopus, grilled fish, natural oysters, smoked salmon, chips & garden salad

300g 750g

Mussels Provençale GFO 23 35

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

Gluten-Free bread 26 38

Add Prawns 28 40

Entrée Main

Gamberi Alla Panna GF 24 39

Prawns, garlic & brandy cream sauce, lemon scented rice

Main served with garden salad

Entrée Main

Garlic Prawns Alla Naturale GFO 24 39

Prawns cooked in a sizzling cast iron pot, garlic, Italian parsley, EVOO.

Main served with garden salad & crusty Italian bread

Gluten-Free bread 27 42

Entrée Main

Mario's Grilled Baby Octopus GF 28 38

Baby octopus marinated in fresh virgin olive oil, lemon, Italian herbs, spicy Sicilian tomato sauce

Main served with rice & garden salad

Entrée Main

Seafood Capri GF 26 34

King prawns, fresh oysters, smoked salmon, served with a rocket pinenut salad & citrus ginger dressing

Entrée Main

Lemon Pepper Calamari 26 35

Lightly fried calamari, lemon pepper seasoning
Main served with chips & garden salad

VITELLO

Veal Gamberi GFO 39

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

Veal Boscaiola GFO 38

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

Veal Saltimbocca GFO 38

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

POLLO

Chicken Parmigiana 36

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

Pollo Avocado GFO 37

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

Pollo Cartoccio GFO 37

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

Pollo Funghi GFO 37

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

BISTECCA

All steaks are served with potato mash & green beans

Steak Mario GFO 58

250g aged grain fed eye fillet grilled to your liking, topped with a Moreton Bay bug, two king prawns & Mario's sauce

250g Aged Grain Fed Eye Fillet GFO 46

Grilled to your liking, your choice of sauce:

Red Wine Jus – Red wine, port, beef stock

Pepper – Spicy green peppercorns, jus, cream

Diane – Worcestershire, brandy cream, mustard, onion, jus

Aglione – Creamy garlic sauce

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

INSALATE

Rocket, parmesan & pinenut salad V/GF 18

Rocket, parmesan, pinenuts, balsamic vinaigrette

Italian Salad V/GF 18

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

Add Feta cheese 23

Caprese Salad V 16

Tomato, fresh mozzarella, basil and EVOO

Caesar Salad 19

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

Any salad with chicken add 8

Any salad with smoked salmon add 10

Any salad with king prawns add 10

CONTORNI

Steamed broccolini balsamic glaze, 9

EVOO, toasted almonds

Roast vegetables V/GF 9

Garden salad V/GF 8

Chips V 8

Potato mash V 8

Rice V/GF 7



PIZZIA DI MARIO

	Sml	Med	Lge
Tomato Base & Cheese			
Margherita v/GFO	17	23	27
Sliced tomato, basil, garlic			
Tropicale GFO	17	23	27
Ham, pineapple			
Siciliana GFO	17	23	27
Pepperoni, black olives, anchovies			
Pepperoni GFO	17	23	27
Pepperoni, cheese			
Capricciosa GFO	17	23	27
Ham, mushrooms, olives, anchovies			
Mexicana GFO	17	23	27
Ham, pepperoni, capsicum, onion			
Roma GFO	17	23	27
Mushrooms, pepperoni, olives			
Chicken GFO	17	23	27
Mushrooms, bacon, diced chicken			
Vegetarian v/GFO	17	23	27
Mushrooms, onion, capsicum, pineapple, olives			
BBQ Meats GFO	19	24	28
Ham, pepperoni, bacon, ground beef, BBQ sauce			
La Piazza GFO	19	24	28
Ham, mushrooms, pineapple, prawns			
Extra seafood topping GF	3	4	5
Extra meat	2	3	4
Extra vegetables GF	2	3	4

GF bases available in medium size only - add 4
 Pizza half & half (medium or large only) - add 4



PLEASE NOTE: NO SPLIT BILLS. ONLY ONE BILL PER TABLE.

Please pay your bill at the table with your waitperson.
 A surcharge of 15% applies on Public Holidays.
 All items are inclusive of GST.
 Please note: certain substitutions will incur an add on charge.

Our team at Mario's Italian Restaurant & Pizzeria are happy to try to accommodate most dietary requirements where possible, however throughout our kitchen preparation, foods and utensils may have come into contact with allergens. Known allergens in our kitchen include - wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish.

PIZZA ITALIANA GOURMET

	Sml	Med	Lge
Tomato base			
Regina v/GFO	19	24	28
Fior di latte, mozzarella, San Marzano tomato, basil, olive oil			
Mario's Special GFO	19	26	29
Ham, mozzarella, mushrooms, onion, capsicum, pineapple, olives, pepperoni, prawns			
Salsicce GFO	19	26	29
Italian sausage, leeks, spinach, mozzarella, blue cheese			
Marinara GFO	19	26	29
Mixed marinated seafood, garlic, parsley, olives, mozzarella			
Diavola GFO	19	26	29
Hot salami, capsicum, mozzarella, Spanish onion, chilli			
Zingara GFO	19	26	29
Garlic prawns, spinach, camembert, Spanish onion, roasted capsicum, mozzarella, citrus vinaigrette			
Firenze GFO	19	26	29
Prosciutto, semi-dried tomato, Fior di latte, mozzarella, rocket, pinenuts, parmesan			
Zucca v/GFO	19	26	29
Pumpkin, gorgonzola, rocket, walnuts, mozzarella			
Bianco GFO	19	26	29
White base, Italian sausage, mushrooms, mozzarella, rosemary, parmesan, truffle oil			
New Orleans GFO	19	26	29
Cajun chicken, baked potato, spinach, mushrooms, sweet chilli sour cream			
Venetian v/GFO	19	26	29
Roasted capsicum, caramelised onion, eggplant, zucchini, mushrooms, mozzarella			

Private Functions

For all private function enquiries please contact info@mariosrestaurant.com.au or call 5592 1899