

**MARIO'S**

ITALIAN RESTAURANT & PIZZERIA

## ZUPPA

**Minestrone Soup** <sup>V/GFO</sup> 18  
Seasonal vegetables, white beans, kidney beans, borlotti beans, parmesan cheese, spinach & crusty Italian bread

## PANE (Oven Baked)

**Garlic Bread** <sup>V</sup> 12

**Herb Bread** <sup>V</sup> 12

**Crusty Ciabatta Bread** <sup>V</sup> 12

Crusty Italian bread, pesto or semi-dried tomato tapenade

**Extra dip** add 2

**Bruschetta di Pomodoro** <sup>V</sup> 17

Tomato, Spanish onion, basil, EVOO, balsamic reduction, parmesan, crusty ciabatta

## PIZZA AL PANE

**Garlic & Cheese (White Base)** <sup>V/GFO</sup> 18 20 22

**Three Cheese** <sup>V/GFO</sup> 18 20 22

Mozzarella, parmesan, camembert, garlic

**GF base available in medium only** add 5

## ANTIPASTI

**Oysters Natural** <sup>GF</sup> 30 42  
Fresh oysters, mignonette sauce

**Oysters Kilpatrick** <sup>GF</sup> 32 46  
Grilled bacon, Worcestershire sauce

**Oysters Mornay** 32 46  
Bechamel sauce, parmesan cheese

**Baked Scallops (5)** <sup>GF</sup> 24  
Scallops, abalone sauce, parmesan cheese

**King Prawns (3)** 28  
Grilled prawns infused in garlic oil, garlic aioli

**Crab & Prawn Conchiglioni (2)** 24  
Pasta shells filled with crab, prawn, abalone cream

**Antispasto Italiano** <sup>GFO</sup> 35  
Cured meats, Italian cheeses, dip, olives, grilled vegetables served with ciabatta bread

**Gluten free bread** add 4

**Mushroom & Parmesan Cheese Arancini (4)** <sup>V</sup> 22  
Crumbed risotto balls of wild mushroom, parmesan cheese, Romesco sauce

**Nonna's Meatballs (4)** 24  
Braised in rich Napoli sauce with grilled Romano cheese & crusty Italian bread

**Marinated Warm Olives** 10

## PASTA E RISOTTI

**Veal Tortellini / Homemade Gnocchi / Spinach & Ricotta Ravioli / GF Penne Pasta** add 5

**Spaghetti Marinara** <sup>GFO</sup> 42  
Mixed seafood, garlic, white wine, parsley. Choice of Napoli sauce, Pescatore — Oil & garlic or Bianco — Cream sauce

**Fettuccine Carbonara** <sup>GFO</sup> 35  
Smoky bacon, garlic, cracked pepper, spring onions, light cream sauce

**Spaghetti Bolognese** <sup>GFO</sup> 32  
Traditional homemade meat sauce

**Spaghetti Gamberi** <sup>GFO</sup> 39  
Prawns, chilli, cherry tomatoes, rocket, Spanish onion, light tomato sauce

**Fettuccine Princess** <sup>GFO</sup> 39  
Prawns, bacon, mushrooms, spring onions, rose sauce

**Penne Boscaiola** <sup>GFO</sup> 36  
Smoky bacon, mushrooms, garlic, spring onions, white wine, light cream sauce

**Penne Puttanesca** <sup>GFO</sup> 34  
Anchovies, olives, capers, Spanish onion, chilli, Napoli sauce

**Fettuccine di Mario's** <sup>GFO</sup> 35  
Chicken breast, avocado, spring onions, Napoli sauce, pesto, light cream sauce

**Penne Primavera** <sup>V/GFO</sup> 34  
Pumpkin, roast capsicum, Spanish onion, broccoli, rose sauce

**Spaghetti Meatballs** 35  
Traditional homemade meatballs, Napoli sauce

**Penne Pollo** <sup>GFO</sup> 37  
Chicken, chorizo, semi-dried tomato, Spanish onion, light cream sauce

**Penne Amatriciana** <sup>GFO</sup> 34  
Smoky bacon, roast capsicum, spring onions, chilli, Napoli sauce

**Spaghetti Napolitana** <sup>V/GFO</sup> 30  
A traditional home-style tomato, garlic, onion, fresh basil sauce

**Spaghetti San Remo** <sup>GFO</sup> 42  
Fresh green prawn & crab meat, sautéed spinach, garlic, shallots, cherry tomatoes, light cream sauce

**Cannelloni** <sup>V</sup> 28  
Fresh spinach, ricotta, bechamel, pasta sheets, Napoli sauce

**Lasagne di Casa** 35  
Homemade Bolognese, bechamel, pasta sheets, mozzarella, parmesan

**Ravioli Napolitana** <sup>V</sup> 35  
Ravioli filled with spinach & ricotta, Napoli sauce

**Risotto Marinara** <sup>GF</sup> 42  
Mixed seafood, garlic, basil, touch of cream, Napoli sauce

**Risotto Paesano** <sup>GF</sup> 35  
Chicken breast, mushrooms, peas, corn, semi-dried tomato, basil, cream, parmesan cheese

**Risotto Funghi** <sup>GF</sup> 34  
Mushrooms, cream, manchego cheese, truffle oil



GF — gluten-free GFO — gluten-free option V — vegetarian

## FRUTTI DI MARE

**Fish of the Day** M.P

**Seafood Medley** 60

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

**Mario's Fritto Misto** 150

Grilled prawns, steamed black mussels provençale, fried lemon pepper calamari, baked scallops, grilled baby octopus, grilled fish, natural oysters, smoked salmon, chips & garden salad

300g 750g

**Mussels Provençale** GFO 27 39

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

**Gluten free bread** add 4

300g 750g

**Mussels & Prawn Provençale** GFO 32 44

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

**Gluten free bread** add 4

Entrée Main

**Gamberi Alla Panna (6 / 12)** GF 28 42

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

Entrée Main

**Garlic Prawns (6 / 12)** GFO 28 42

Prawns cooked in a sizzling cast iron pot, garlic, Italian parsley, EVOO  
Main served with garden salad & crusty Italian bread

**Gluten free bread** add 4

Entrée Main

**Mario's Grilled Baby Octopus** GF 30 40

Baby octopus marinated in spicy Sicilian tomato sauce, lemon, Italian herbs,  
Main served with rice & garden salad

Entrée Main

**Seafood Capri** GF 35 45

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

Entrée Main

**Lemon Pepper Calamari** 29 39

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

## VITELLO

**Veal Gamberi** GFO 48

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

**Veal Boscaiola** GFO 45

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

**Veal Saltimbocca** GFO 45

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

**Veal Funghi** GFO 45

Sauteed mushrooms, garlic, white wine cream sauce, potato mash, green beans

## POLLO

**Chicken Parmigiana** 39

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

**Pollo Avocado** GFO 42

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

**Pollo Funghi** GFO 42

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

**Pollo Cartoccio** GFO 45

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

## BISTECCA

All steaks are served with potato mash & green beans

**Steak Mario** GFO 60

250g aged grain fed eye fillet topped with garlic butter & grilled prawns, steak cooked to your liking

**250g Aged Grain Fed Eye Fillet** GFO 50

Grilled to your liking, your choice of sauce:

**Steak Sauces**

**Red Wine Jus** — Red wine, port, beef stock

**Pepper** — Spicy green peppercorns, jus, cream

**Diane** — Worcestershire, brandy cream, mustard, onion, jus

**Aglio** — Creamy garlic sauce

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

## INSALATE

**Rocket, Parmesan & Pinenut Salad** V/GF 22

Rocket, parmesan, pinenuts, balsamic vinaigrette

**Italian Salad** V/GF 22

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

**Mediterranean Mixed Salad** V/GF 27

Mesclun greens, feta cheese, cucumber, tomatoes, Spanish onion, Mario's dressing

**Caprese Salad** v 16

Tomato, fresh mozzarella, basil & EVOO

**Caesar Salad** 25

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

**Any salad with chicken** add 10

**Any salad with smoked salmon** add 12

**Any salad with king prawns** add 12

**Any salad with lemon pepper calamari** add 12

## CONTORNI

**Steamed Broccoli, Balsamic Glaze,** 12

**EVOO, Toasted Almonds**

**Roast Vegetables** V/GF 12

**Garden Salad** V/GF 10

**Chips** v 10

**Potato Mash** v 10

**Sauces**

**Steak sauces** 5

**Garlic Aioli** 2

**Tomato sauce** 2

**Barbecue sauce** 2

## PIZZIA DI MARIO

	Sml	Med	Lge
Tomato Base & Cheese			
<b>Margherita</b> v/GFO	20	26	30
Sliced tomato, basil, garlic			
<b>Tropicale</b> GFO	20	26	30
Ham, pineapple			
<b>Siciliana</b> GFO	20	26	30
Pepperoni, black olives, anchovies			
<b>Pepperoni</b> GFO	20	26	30
Pepperoni, cheese			
<b>Capricciosa</b> GFO	20	26	30
Ham, mushrooms, olives, anchovies			
<b>Mexicana</b> GFO	20	26	30
Ham, pepperoni, capsicum, onion			
<b>Roma</b> GFO	20	26	30
Mushrooms, pepperoni, olives			
<b>Chicken</b> GFO	20	26	30
Mushrooms, bacon, diced chicken			
<b>Vegetarian</b> v/GFO	20	26	30
Mushrooms, onion, capsicum, pineapple, olives			
<b>BBQ Meats</b> GFO	22	28	30
Ham, pepperoni, bacon, ground beef, BBQ sauce			
<b>La Piazza</b> GFO	22	27	30
Ham, mushrooms, pineapple, prawns			
<b>Four Formaggi</b> v	22	27	30
Mozzarella, camembert, parmesan, gorgonzola			

Sml	9 inches	6 slices
Med	11 inches	8 slices
Lge	13 inches	8 slices

<b>Extra Seafood Topping</b> GF	4	5	6
<b>Extra Meat</b>	3	4	5
<b>Extra Vegetables</b> GF	2	3	4
<b>Vegan Cheese</b>	3	4	5

GF base available in medium size only			add 5
Pizza half & half (medium or large only)			add 5



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

Please pay your bill at the table with your waitperson.  
All items are inclusive of GST.  
Please note: 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 & utensils may have come into contact with allergens. Known allergens in our kitchen include — wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish.

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## PIZZA ITALIANA GOURMET

	Sml	Med	Lge
Tomato Base			
<b>Regina</b> v/GFO	22	27	30
Fior di latte, mozzarella, San Marzano tomato, basil, olive oil			
<b>Mario's Special</b> GFO	22	30	32
Ham, mozzarella, mushrooms, onion, capsicum, pineapple, olives, pepperoni, prawns			
<b>Salsicce</b> GFO	22	30	32
Italian sausage, spanish onion, spinach, mozzarella, blue cheese			
<b>Marinara</b> GFO	22	30	32
Mixed marinated seafood, garlic, parsley, olives, mozzarella			
<b>Diavola</b> GFO	22	30	32
Hot salami, capsicum, mozzarella, Spanish onion, chilli			
<b>Zingara</b> GFO	22	30	32
Garlic prawns, spinach, camembert, Spanish onion, roasted capsicum, mozzarella, citrus vinaigrette			
<b>Firenze</b> GFO	22	30	32
Prosciutto, semi-dried tomato, Fior di latte, mozzarella, rocket, pinenuts, parmesan			
<b>Zucca</b> v/GFO	22	30	32
Pumpkin, gorgonzola, rocket, walnuts, mozzarella			
<b>Bianco</b> GFO	22	30	32
White base, Italian sausage, mushrooms, mozzarella, rosemary, parmesan, truffle oil			
<b>New Orleans</b> GFO	22	30	32
Cajun chicken, baked potato, spinach, mushrooms, sweet chilli sour cream			
<b>Venetian</b> v/GFO	22	30	32
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

10% surcharge on Sundays.

15% surcharge on Public Holidays.