

## PIZZA DI MARIO

	Sml	Med	Lge
Tomato Base & Mozzarella 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.

mariosrestaurant.com.au | @marios\_restaurant  

OCTOBER 2024

## 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.  
Credit card surcharges apply

# 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

(6) (12)  
**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  
**Mario's Grilled Baby Octopus** <sup>GF</sup> 30  
Baby Octopus marinated in spicy Sicilian tomato sauce, lemon, Italian herbs  
**King Prawns (3)** <sup>GF</sup> 28  
Grilled prawns infused in garlic oil, garlic aioli  
**Crab & Prawn Conchiglioni (2)** 25  
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> 36  
Smoky bacon, garlic, cracked pepper, spring onions, light cream sauce  
**Spaghetti Bolognese** <sup>GFO</sup> 33  
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>V/GF</sup> 34  
Mushrooms, cream, manchego cheese, truffle oil

## FRUTTI DI MARE

**Fish of the Day** <sup>M.P</sup>  
**Seafood Medley** 65  
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** <sup>GFO</sup> 27 39  
Steamed black mussels, white wine, garlic, herb & Napoli sauce, crusty ciabatta  
**Gluten free bread** add 4  
300g 750g  
**Mussels & Prawn Provençale** <sup>GFO</sup> 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)** <sup>GF</sup> 28 42  
Prawns, garlic & brandy cream sauce  
lemon scented rice  
Main served with garden salad  
Entrée Main  
**Garlic Prawns (6 / 12)** <sup>GFO</sup> 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  
**Seafood Capri** <sup>GF</sup> 35 45  
King prawns, fresh oysters, smoked salmon, served with a rocket pinenut salad & citrus ginger dressing  
Entrée Main  
**Lemon Pepper Calamari** 30 40  
Fried calamari, lemon pepper seasoning  
Main served with chips & garden salad

## VITELLO

**Veal Gamberi** <sup>GFO</sup> 48  
Prawns, garlic, brandy, light cream sauce, avocado, potato mash, green beans  
**Veal Boscaiola** <sup>GFO</sup> 46  
Smoky bacon, mushrooms, garlic, shallots, white wine cream sauce, potato mash, green beans  
**Veal Saltimbocca** <sup>GFO</sup> 46  
Prosciutto, sage, light cream & white wine sauce, potato mash, green beans  
**Veal Funghi** <sup>GFO</sup> 46  
Sautéed 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** <sup>GFO</sup> 42  
Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables  
**Pollo Funghi** <sup>GFO</sup> 42  
Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables  
**Pollo Cartoccio** <sup>GFO</sup> 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** <sup>GFO</sup> 60  
250g aged grain fed eye fillet topped with garlic butter & grilled prawns, steak cooked to your liking  
**250g Aged Grain Fed Eye Fillet** <sup>GFO</sup> 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** <sup>V/GF</sup> 23  
Rocket, parmesan, pinenuts, balsamic vinaigrette  
**Italian Salad** <sup>V/GF</sup> 23  
Mixed salad greens, tomatoes, Spanish onion, cucumber, Mario's dressing  
**Mediterranean Mixed Salad** <sup>V/GF</sup> 27  
Mesclun greens, feta cheese, cucumber, tomatoes, Spanish onion, Mario's dressing  
**Caprese Salad** <sup>V</sup> 16  
Tomato, fresh mozzarella, basil & EVOO  
**Caesar Salad** 28  
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 Broccolini, Balsamic glaze, EVOO, Toasted Almonds** 12  
**Roast Vegetables** <sup>V/GF</sup> 12  
**Garden Salad** <sup>V/GF</sup> 10  
**Chips** <sup>V</sup> 10  
**Potato Mash** <sup>V</sup> 10  
**Sauces**  
**Steak sauces** 5  
**Garlic Aioli** 2  
**Tomato sauce** 2  
**Barbecue sauce** 2

