

Mario & Luigi's
An Authentic Italian Restaurant



Cocktails e Aperitivo

Mario's Cocktail
our signature cocktail
sweet vermouth, vodka, fresh
squeezed lemon juice

Amaretto Cruise
amaretto, peach schnapps,
rum, sours, heavy cream,
orange juice, cranberry juice

Bellini
peach nectar, chambord,
italian sparkling wine

Black Martini
vodka, chambord

Black Mass
kaluha, sambuca, bacardi

Black Widow
vodka, amaretto, orange juice,
soda

**Blood Orange
Martini**
vodka, blood orange syrup,
dry vermouth

Blueberry Pomtini
blueberry-pomegranate juice,
vodka, grapefruit, lime juice

Bocci Ball
amaretto, orange juice, soda

Campari & OJ

Caruso
gin, dry vermouth, green
creme de menthe

**Double Chocolate
Martini**
vodka, godiva liqueur,
Hershey's Kiss

Ducati
amaretto, soda, tequila,
cointreau, sours, lemon juice

Espressotini
vanilla vodka, chilled espresso,
kahlua

Fedora
brandy, bourbon, rum,
triple sec, sours

Ferrari
dry vermouth, amaretto, bitters

Godfather
scotch, amaretto

Godmother
vodka, amaretto

Hazelnut Martini
vodka, frangelico

Italian Margarita
amaretto, tequila,
cointreau, sours

Italian Stinger
brandy, galliano

Italian Sunrise
amaretto, orange juice,
creme de casis

Julia
rum, amaretto,
strawberries,
heavy cream

Lamborghini
seagram's 7, amaretto

La Mosca
sambuca, coffee beans

Limoncello-tini
vodka, limoncello,
sugared rim

Limonata
citrus vodka, limoncello, fresh
lemon juice

Little Italy
gin, dry vermouth, sweet
vermouth, orange juice

Mandarinata
mandarin vodka,
mandarincello, grand marnier

Melon Ball Cooler
midori, vodka, pineapple juice,
orange juice, ginger ale

Milano Martini
vodka, campari, sweet
vermouth

Mobster
vodka, jagermeister

Negroni
gin, campari, sweet
vermouth

Nutty Coco-Nana
banana liqueur, godiva white
chocolate, hazelnut liqueur

Pom Beach
bacardi, meyers dark rum,
mango pomegranate juice,
bacardi coco, pineapple juice

Pom-mosa
italian sparkling wine,
pomegranate juice,
chambord

Pomegranate Cosmo
vodka, pomegranate juice,
cointreau

Pomtini
vodka, pomegranate juice,
grapefruit, lime

Sicilian Kiss
southern comfort,
amaretto

Starlite Martini
vodka, Sambuca Opal Nera,
dry vermouth

Stilletto
amaretto, creme de banana,
orange & pineapple juice

Tiramisu Cocktail
tia maria, white creme de
cacao, bailey's, rum,
chocolate syrup

Tuaca Melontini
citrus vodka, tuaca, melon
schnapps, sours

Vermouth Cassis
creme de cassis, dry
vermouth, sugared rim

Violetta Martini
mandarin vodka,
cranberry, blue curacao

Today's world is one of chain restaurants, where food is prepared and packaged in large warehouses and delivered frozen.

We want to welcome you to a special place. Here we take great pride and care in preparing each meal individually.

We extensively research our recipes, striving to keep our dishes as authentic and traditional as they can possibly be.

Everything is freshly prepared from scratch each day. All of our homemade ciabatta bread and foccacia rolls, pasta, pasta sauces, pizza dough and desserts are made fresh daily in our commissary. No chemicals or additives.

All of this allows us to serve the highest quality and freshest products possible. This is the only way we know to ensure the quality and taste of every meal.

We hope that you enjoy our atmosphere, service and most of all the food!

If you are unhappy with our food or service, please notify our manager.

We are here to serve you.

A Glossary of Terms to help you through the menu:

Broccoli Rabe a vegetable related to both the cabbage and turnip family, the leafy green broccoli rabe has 6 to 9 inch stalks and scattered clusters of tiny broccoli like buds. Also referred to as rapini. Italians are particularly fond of broccoli rabe, cooking it in a variety of ways including frying, steaming and braising.

Buffalo Mozzarella made from the milk of water buffaloes, it is the most prized of the fresh mozzarellas. Also called *Mozzarella di bufalo*.

Fresh Mozzarella a mild, white fresh cheese made by the special Pasta Filata process, whereby the curd is dipped into hot whey, then stretched and kneaded to the desired consistency. Usually packed in whey or water, is generally made from whole milk, and has a soft texture and a sweet, delicate flavor.

Frico made from grated Montasio cheese - a specialty of the Friuli Venezia-Guila region, it is densely spread on a baking sheet or saute pan and cooked until golden brown, then is formed into different shapes or can be filled with a traditional filling of potatoes and onions.

Mascarpone Cheese Hailing from Italy's Lombardy region, mascarpone is a buttery-rich double cream to triple-cream cheese made from cow's milk. It is ivory-colored, soft and delicate, and ranges in texture from that of a light clotted cream to that of room- temperature butter.

Milanese to refer to a dish made in the style of the city of Milan, in the northern region of Italy.

Montasio Cheese a regional cheese imported from the region of Friuli (north east corner of Italy) - a semi soft cheese with a medium sharp flavor. Melts easily.

Orrecchiette pasta that is in the shape of "little ears"- round and concave.

Pappardelle a wide homemade noodle, about 2" in width.

Birra

Draft

three changing selections
(please see your server)

Amstel Light
Anchor Steam
Bass Ale
Budweiser
Coors Light

Bottled

Heineken
Hoegaarden
Michelob Ultra
Miller Lite
Moretti La Rossa (dark)

Sam Adams Boston Lager
Sierra Nevada
St. Pauli (n.a.)
Yuengling Lager

Pizze

includes choice of baby field green salad or caesar salad

Five Cheese

margherita sauce, romano, fontina, asiago, ricotta, mozzarella cheeses 10-

Prosciutto

thinly sliced prosciutto, roasted garlic puree, ricotta, arugula 10-

Sausage

italian crumbled sausage, caramelized onions, roasted red peppers, fontina and mozzarella cheese 10-

Rustica

margherita sauce, pancetta, roasted tomatoes, caramelized onions, ricotta salata 10-

****All of our pizza dough and pizza sauce is made fresh daily***

Contorni

Sauteed Broccoli Rabe

in garlic and olive oil 4-

Sauteed Fresh Asparagus

with butter and parmesan cheese 4-

Sauteed Fresh & Wild Mushrooms

in butter 5-

Sauteed Spinach

in garlic and olive oil 4-

Parmesan Mashed Potatoes 4-

Homemade Meatballs

beef, pork, and veal meatballs with neapolitan sauce 5-

Homemade Italian Sausage

with neapolitan sauce 5-

Spaghettoni Pasta

topped with our house tomato sauce 4-

White Beans with Pancetta 4-

Soft Polenta 4-

Antipasti, Insalata e Zuppe

Crab, Artichoke and Spinach Dip

fresh lump crab meat with artichoke hearts and fresh spinach, served with bruschetta for dipping 9-

Wood Roasted Mussels

a dozen whole mussels roasted in our pizza oven in white wine sauce 8-

Stuffed Italian Peppers

stuffed with homemade sausage, prosciutto, and asiago cheese served on a pool of homemade neapolitan tomato sauce 8-

Crispy Fried Zucchini "Threads"

tossed with sea salt 6-

Fried Slice of Mozzarella

deep fried slice of whole milk mozzarella on a pool of neapolitan and parsley sauce 8-

Creamy Garlic Bruschetta

w/ roasted garlic cloves in a garlic cream sauce 7-

Fried Calamari

served with marinara sauce 7-

Margherita Pizza

baked in our wood burning oven, with buffalo mozzarella and traditional homemade Margherita sauce, our signature herbed crust, and drizzle of olive oil 9-

Mario's Seasonal Salad

baby greens, seasonal fruit and candied walnuts in our homemade walnut oil vinaigrette in our signature "frico" (montasio cheese bowl) 9-

Traditional Wedding Soup

homemade chicken stock with tiny meatballs, escarole and beaten egg 5-

Tomato "Parmigiana" Soup

creamy tomato bisque topped with pesto and melted mozzarella 5-

****We use 100% Pure Olive Oil in our homemade dressings and only 100% Extra Virgin Olive Oil on our salads***

Secondi Piatti

*all served with freshly baked bread basket and accompaniments
dinner includes choice of baby field green salad or caesar salad*

Scallops al Mario

*seared, topped with a parmesan cream sauce
with prosciutto and baked, served with fresh asparagus and pasta.
ala carte 18- dinner 20-*

Fresh Grilled Salmon Filet

*hand cut, grilled and topped with a white butter sauce served with asparagus and pasta.
ala carte 19- dinner 21-*

Branzino Oreganata

*fresh branzino (seabass) broiled topped with seasoned breadcrumbs, served with marinated grilled fennel and soft polenta.
ala carte 17- dinner 19-*

Veal Sentino

*tender veal scaloppine sauteed with wild mushrooms and asparagus in an imported marsala wine sauce,
topped with melted fontina cheese served with broccoli rabe and parmesan mashed potatoes.
ala carte 25- dinner 27-*

Veal Parmigiana

*hand cut veal, breaded and pan fried topped with melted mozzarella cheese and
homemade neapolitan sauce, served with pasta.
ala carte 24- dinner 26-*

“20 Clove” Garlic Chicken

*tender chicken breasts sauteed with mushrooms & roasted garlic cloves
in a champagne sauce, served with asparagus and pasta.
ala carte 17- dinner 19-*

Chicken Marsala

*chicken breasts sauteed with wild mushrooms in an imported marsala wine sauce,
served with asparagus and soft polenta.
ala carte 18- dinner 20-*

Chicken Involtini

*tender chicken breasts, stuffed with prosciutto, fontina and asparagus, sauteed in a white wine sauce,
served with parmesan mashed potatoes.
ala carte 17- dinner 19-*

Grilled Fiorentina Strip Cut Sirloin Steak

*12oz Angus Reserve, rubbed with our special seasonings, grilled to your liking,
served with broccoli rabe and parmesan mashed potatoes.
ala carte 25- dinner 27-*

Rotisserie Half Chicken

Our “House Specialty”

*wood-roasted half chicken brushed with olive oil, garlic and rosemary, served with asparagus and pasta.
ala carte 16- dinner 18-*

Chicken Parmigiana

*chicken breasts, breaded and pan fried topped with melted mozzarella and
homemade neapolitan tomato sauce, served with pasta.
ala carte 16- dinner 18-*

Specialità di Pasta

*all served with freshly baked bread basket and accompaniments
dinner includes choice of baby field green salad or caesar salad*

Lobster Garlic Tagliatelle

*fresh lobster meat in a garlic butter wine sauce with fresh tomatoes tossed with homemade tagliatelle.
ala carte 23- dinner 26-*

Shrimp & Scallops Fra Diavolo

*jumbo shrimp and jumbo scallops in a spicy tomato sauce over imported fettuccine pasta.
ala carte 19- dinner 21-*

Shrimp Alfredo Fettuccine

*the classic alfredo sauce with sauteed jumbo shrimp and semi dried tomatoes over imported fettuccine.
ala carte 19- dinner 21-*

Orrecchiette Carnevale

*“little ears” pasta tossed with roasted red peppers, prosciutto, italian sausage,
and spinach in a tomato sage butter sauce.
ala carte 16- dinner 18-*

Penne Julia

*penne pasta with tiny meatballs, italian sausage and mushrooms in a tomato sauce topped with ricotta.
ala carte 16- dinner 18-*

Tortelloni Vodka

*cheese filled tortelloni with our homemade famous spicy vodka sauce
ala carte 13- dinner 15-*

Spinach Gnocchi with Mascarpone Sauce

*tender spinach gnocchi tossed in a creamy italian mascarpone cheese sauce.
ala carte 13- dinner 15-*

Bucatini Bolognese with Homemade Meatball

*hollow long noodles with homemade meat sauce from bologna with ground beef, pork and ham
topped with one homemade meatball
ala carte 15- dinner 17-*

Chicken “Tettrazzini”

*sauteed chicken in an italian cream sauce with mushrooms and roasted peppers over imported fettuccine.
ala carte 16- dinner 18-*

Homemade Cheese Ravioli

*with your choice of sauce
ala carte 14- dinner 16-*

Mario’s Italian Pasta Combinations

*your choice of imported italian pastas topped with your choice of any of our homemade sauces
your server will describe all our homemade sauces*

Pastas: Spaghetti, Fettuccine, Penne, Bucatini, Orrecchiette (little ears), Angel Hair, Whole Wheat Penne
Sauces: Tomato Basil, Neapolitan, House Tomato, Marinara, Puttanesca, Alfredo, Pesto, Meat Spezzatino, Vodka
ala carte 11- dinner 13-

Baked Ziti

*imported ziti pasta tossed with pancetta, beschamel and asiago cheese, with neapolitan sauce
and topped with melted fontina cheese.
ala carte 12- dinner 14-*

Lasagne alla Romana

*homemade pasta sheets layered with tiny meatballs, beschamel sauce, ricotta and
mozzarella cheeses with neapolitan sauce.
ala carte 15- dinner 17-*

***All of our pasta sauces and homemade pasta are made fresh daily**