

MARIO'S

OSTERIA

DINNER

APPETIZERS

SICILIAN, WHITE ANCHOVIES.	10	
Sicilian Anchovies / Taggiasca Olives / Celery Leaves Tutto Calabria Peppers / Crostini		
*GARLIC TOAST POINTS "GLUTEN FREE"	8	
Baked With Our Housemade Garlic Olive Oil Glaze		
FRIED MOZZARELLA	10	
Bocconcini & Cellincini... with Fried Sage leaves San Marzano Sauce & Grated Parmesan Cheese		
ARANCINI	8	
Arborio Rice Balls / Sweet Peas / Fontina Cheese		
OLIVES & REGGIANO PARMIGIANO.	12	
Marinated Olives In Olive Oil / Aged Parmesan		
HOT ITALIAN STUFFED PEPPERS	11	
"Spicy-Hot" / Parmesan		
PORTOBELLO MUSHROOMS CALABRESE, "GRILLED".	10	
Spinach Aglio E Olio / Marsala Sauce Asiago Cheese		
ITALIAN CHICKEN WINGS	13	
"While They Last" House Marinated / Oven Roasted		
ITALIAN PORK FENNEL SAUSAGE	13	
Grilled Sausages / Peppers / Onions		
EGGPLANT PANCAKES "SIGNATURE DISH" Feta / Asiago / Parmesan / Fresh Mozzarella San Marzano Style Asiago Tomato Syrup Short Stack	11	
*Tall Stack	16	
MEATBALLS WITH FRIED PEPPERS	11	
(2) Meatballs / Scoop of Old Fashioned Ricotta Upon Request		
BAKED CLAMS OREGANATA	13	
Fried Pepper Bruschetta / Eight Small Tender Clams		
MUSSELS AROSTA, "SARDINIA STYLE".	14	
Oven Roasted Mussels In Cast Iron Skillet With Butter / Fresh Thyme / Garlic / Sea Salt		
CALAMARI - 3 WAYS • Fra Diavolo - "fried crispy" Pan Tossed with Spicy Hot Peppers & San Marzano Sauce	13	
• Crispy Fried - Fresh Lemons / Marinara Sauce	13	
• Simply Grilled - Lemon / S & P / Fresh Parsley / EVOO	13	
*OCTOPUS, CALABRESE STYLE	21	
Octopus from Portugal / Blistered Cherry Tomatoes / Fingerling Potatoes / Haricot Verts		
BRUSCHETTA	10	
Fresh Chopped Tomatoes / Basil / Garlic / Onion Gorgonzola Cheese		
SHRIMP SCAMPI BRUSCHETTA (2)	15	
Jumbo Shrimp / Scampi Sauce / Sweet Peas Bruschetta		
BEEF CARPACCIO	20	
Tenderloin of Beef / Truffle Oil / Arugula Slivered Radish / Shaved Reggiano Cheese Cracked Black Pepper / Horseradish Aioli		
*ANTIPASTO FAMILY STYLE	24	
Artichokes / Mozzarella Cellincini / Olives Reggiano Parmigiano / Tomatoes Red Onion / Fried Eggplant / Bruschetta Prosciutto / Coppa / Salami / Soppresata		
ZUCCHINI FRITTE.	12	
Fried Crispy Zucchini / Parmesan Cheese With Marinara Dipping Sauce		
CHICKEN SAUSAGE & RAPPINI	13	
Grilled Chicken Sausages / Rappini		
PROSCIUTTO DI PARMA	21	
Paper Thin / Aged Reggiano Parmesan Cheese Olives		
CHIPS ITALIANE	13	
"House Made" Potato Chips / Warm Gorgonzola Sauce / Diced Tomatoes / Scallions Add Grilled Chicken		4

* NOT SUBJECT TO HAPPY HOUR DISCOUNTS

Discounted Happy Hour menu items will not be packaged to go. Please order only what you can enjoy on premise. Thank you.

SALADS

ARUGULA SALAD	13
Radishes / Parmigiano Reggiano / Radicchio / Ceci / Balsamic Vinaigrette	
CAPRESE SALAD	13
EVOO / Olives / Basil / Ripe Tomatoes / Mozzarella	
MARIO'S GORGONZOLA HOUSE SALAD	13
Hearts of Romaine / Gorgonzola / Olives Tomatoes / Belgian Endive / EVOO	
ITALIAN SALAD	13
Insalata Mista / Hard-Boiled Egg / Cucumbers Cherry Tomatoes / Celery / Ceci / Olives Red Onions / EVOO / Pepperoncini / Parmesan Oregano Vinaigrette	
MELANZANA MOZZARELLA STACK.	14
3 Grilled or Fried Eggplant / Arugula / EVOO Balsamic Glaze / Fresh Mozzarella / Roasted Peppers / Beefsteak Tomato	
ROASTED BEETS & GOAT CHEESE	14
Pistachios / Currants / Arugula / Taggiasca Olives Crostini / Extra Virgin Olive Oil / Red Wine Vinegar	
COBB SALAD	16
Mixed Greens / Avocado / Egg / Grilled Chicken Cucumber / Tomato / Bacon / Gorgonzola Cheese Choice of Dressing	
CAESAR SALAD	13
Hearts of Romaine / Caesar Dressing Shaved Parmesan / Croutons *Anchovies on Request	
TUSCAN SALAD	14
Romaine / Red Peppers / Cucumbers Feta Cheese / White Beans / Cherry Tomatoes Avocado / Currants / Lime Vinaigrette Dressing	
INSALATA MISTA	8 / 13
Mixed Greens / Ceci / Cucumber / Celery / Carrots Olives / Sweet Cherry Tomatoes	
Add Grilled Eggplant	7
Add Grilled Chicken	6
Add Grilled Steak, Shrimp or Grilled Calamari	8
Add Grilled Salmon or Mahi	10

SOUPS

"House Made Daily"

PASTA FAGIOLI.	8
CHICKEN VEGETABLE	8
SOUP OF THE DAY	8

CREATE YOUR OWN PIZZA

MEDIUM CHEESE PIZZA - 12".	12.50	LARGE CHEESE PIZZA - 16"	15.00
Start with Mario's Sauce and Grande Mozzarella Cheese		Start with Mario's Sauce and Grande Mozzarella Cheese	
EACH ITEM (12")	1.50	EACH ITEM (16")	2.25
THREE ITEMS (12")	3.25	THREE ITEMS (16")	5.25

Whole Wheat 12" Crust for No Charge
Gluten Free* Crust for 12" 3.00

PIZZA TOPPINGS

CHEESES	OTHER	SAUCES	VEGGIES
Asiago	Anchovies	Alfredo	Escarole
Fresh Mozzarella	Ham	Bolognese	Fresh Diced Tomatoes
Feta	Grilled Chicken	Pesto	Fried Peppers
Fiori di Latte	Meatballs	VEGGIES	Garlic
Fontina	Nueske Bacon	Artichokes	Kalamata Olives
Gorgonzola	Chicken Sausage	Broccoli	Mushrooms
Grande Mozzarella	Chicken Meatballs	Broccoli Rabe	Onions
Provolone	Organic Eggs	California Black Olives	Spinach
Ricotta	Pepperoni	Cherry Peppers	Sicilian Olives
	Prosciutto	Grilled Eggplant	Zucchini
	Salami	Fried Eggplant	
	Sausage		

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MEAT ENTREES

VEAL CHOP – 2 WAYS “ON THE BONE”	
• Milanese Style / Arugula Insalata Mista	32
• Parmigiana Style / Side Pasta	34
VEAL PARMIGIANA24
Side Pasta	
CHICKEN OR VEAL SCALOPPINE – 3 WAYS	21/26
• Marsala / Side Pasta	
• Francese / Side Pasta	
• Picatta & Artichokes / Side Pasta	
CHICKEN OR VEAL MILANESE	21/26
Fried Hot & Sweet Peppers	
CHICKEN PARMIGIANA21
Side Pasta	
CHAR GRILLED CHICKEN BREAST20
Side Steamed Broccoli / Lemon	
CHICKEN FLORENTINE23
Spinach / Mozzarella Cheese / Onions	
White Wine Lemon Sauce / Side Mashed Potatoes	
ROASTED LEMON CHICKEN, “FRASCATI STYLE”20
Artichokes / Lemon / Rosemary / White Wine	
Roasted Vesuvio Potatoes	
CHICKEN CACCIATORE - “ON THE BONE”22
Marinara or Bianco / Peppers / Onions	
Mushrooms / Includes Side Pasta	
CHICKEN SCARPIELLO27
“Signature Dish”	
Your Choice: On The Bone or Boneless Breast	
White Wine Sauce / Pepperoncini / Broken	
Cherry Peppers / Roasted Peppers / Kalamata	
Olives / Sicilian Olives / Artichokes / Rigatoni	
Add Sausage3
CHICKEN TAILGATE25
Chicken Milanese, Broccoli Rabe, Hot & Sweet Peppers,	
Melted Provolone, Balsamic Glaze, Side Pasta	
BISTECCHIE “ARRABIATA” – “GUIDO STYLE”33
“It just doesn’t get any better”	
Angus Ribeye	
Spicy, Hot & Sweet Peppers / Crispy Vesuvio	
Potatoes / Scallions / Onions / Grilled to Perfection	
and Sliced	
SHORT RIBS OF BEEF28
Forever Braised Short Ribs / Creamy	
Parmesan Mashed Potatoes / Broccoli Rabe	
PORK CHOP “GUIDO”34
Berkshire Kurobuta Pork	
“The Very Best Quality”	
“Guido Style” – Spicy / Pan Seared	
Hot & Sweet Italian Vinegar Peppers /	
Onions / Potatoes Vesuvio	
LAMB CHOPS – SCOTTADITA34
Grilled Double Cut Lamb Chops / Broccoli Rabe	
Roasted Potatoes	
SKIRT STEAK, “TAGLIATA”32
Grilled - Marinated Skirt Steak	
Gorgonzola House Salad / House Cut Italian	
Parmesan Fries / Salsa Verde, served on the side	
ITALIAN PRIME BURGER - “BRIOCHE ROLL”18
8 oz. Beef Blend - Short Rib, Brisket and Chuck	
Parmesan Frisco / Crisp Grilled Portabella	
Mushroom / Provolone Cheese / Roasted Red	
Peppers / French Fries / Lettuce / Tomato	
Pickle Chips	
Add Applewood Smoked Bacon.3
Add Fried Egg1

PASTA

SPAGHETTI16
Mario's Homemade Red Gravy made from	
Imported Italian Tomatoes	
Add Meatballs or Sausage4
SPAGHETTI CARBONARA19
Crispy Bacon / Egg / Parmesan Cheese / Onion	
BIG CHEESE RAVIOLI17
Marinara, Alfredo or Bolognese Sauce	
Ricotta / Parmesan / Pecorino / Mozzarella	
RIGATONI VODKA18
Pink Vodka Sauce / Sweet Mild Sausage	
Basil / Asiago	
PENNE & BROCCOLI18
California Broccoli / Asiago Cheese / Aglio E Olio	
Add Grilled Chicken3
BUTTERNUT SQUASH RAVIOLI20
Vanilla Bean Brown Butter / Fresh Sage	
Squash Confit / Parmesan	
RIGATONI & SHORT RIBS21
‘Forever Braised’ Short Ribs of Beef /	
Broccoli Rabe / Fresh Ricotta / Parmesan	
FEDELINI & CLAMS22
Fresh Clams / Italian Parsley /Chilies	
Bianco Sauce	
ORECCHIETTE & BROCCOLI RABE19
Ground Sausage / Broccoli Rabe / Garlic / Olive Oil	
BIG RIGATONI & SUNDAY GRAVY24
Slow Roasted Pork Short Rib / Meatball / Sausage	
Fried Peppers / Savory Pork Gravy / Ricotta	
CAVATELLI & CHICKEN MEATBALLS18
San Marzano Sugo / Reggiano Parmesan / Ricotta	
Cavatelli is from the Region of Puglia Italy	
PENNE BOLOGNESE17
Authentic Meat Sauce recipe from the	
Bologna Region	
FETTUCCINI ALFREDO16
House made Alfredo Sauce / Reggiano	
Parmesan Cheese	
Add Chicken3
PENNE ESCAROLE & BEANS17
Escarole / Beans / Garlic / Extra Virgin Olive Oil	
FEDELINI D'ANGELO17
Fresh Tomatoes / Basil / Garlic /	
Asiago Cheese / EVOO	
PASTA & PEAS18
Tubetti Pasta/ Sweet Peas / Pancetta	
Sweet Onions / Pecorino	
PENNE AMATRICIANA17
Caramelized Red Onions / Hand Crushed	
San Marzano Tomatoes / Basil / Red Chilies	
Pancetta	
LOBSTER RAVIOLI29
Lobster Parmesan Cognac Crema	
BAKED ZITI MARIO17
Parmesan / Ricotta / Mozzarella / Asiago	
San Marzano Sauce	
BAKED SPAGHETTI BOLOGNESE18
Bolognese Sauce / Mozzarella / Fresh Ricotta	
Reggiano Parmesan	
EGGPLANT PARMIGIANA18
Side of Pasta	
POTATO GNOCCHI ALLA VODKA18
Crumbled Sausage / Vodka Sauce	
Fresh Mozzarella / Grated Parmesan Cheese	
LASAGNA “SIGNATURE DISH”.20
Ricotta / Mozzarella / Asiago / Veal Bolognese	
Mascarpone / Thin Sheet of Fresh Pasta	

FRESH FISH & SEAFOOD

SHRIMP SCAMPI OR SHRIMP FRA DIAVOLO30
Jumbo Shrimp & Broken Shrimp Over Fedelini Pasta	
SHRIMP PARMIGIANA27
Shrimp Milanese / Mozzarella Over Fedelini Pasta	
SNAPPER VESUVIO30
“Signature Dish”	
Red Roasted Peppers / Capers / Artichokes / White	
Wine Lemon Sauce / Side Spinach Aglio E Olio	
SNAPPER FRANCESE30
Sautéed in White Wine Lemon Sauce	
Side Spinach Aglio E Olio	
SNAPPER OREGANATTA30
Nestled on Spinach Aglio E Olio	
SALMON “GRILLED”30
Blistered Cherry Tomatoes / Capers	
Sweet Peppers / Black Beluga Lentils	
SEAFOOD MARIO32
Scallop / Shrimp / Clams / Mussels / Fresh Chopped	
Tomatoes / Fettuccini / White Wine Sauce	
CIOPPINO34
San Francisco’s “American Italian Seafood Stew”	
Lobster/ Dungeness Crab / Shrimp / Mussels	
Clams / Calamari / Fregola Sarda	
SHRIMP OR SCALLOP BARBARESCO30
Grilled / Seasonal Vegetables / White Wine	
Garlic & Oil	
ZUPPA DI CLAMS OR MUSSELS29
San Marzano Seafood Tomato in Brodo	
“Crusty Bruschetta”	
Add Fedelini Pasta3
SALMON BARBARESCO, “GRILLED”30
Pan Roasted Barbaresco Vegetali...	
Shitake Mushrooms / Carrots / Haricot Verts /	
Broccoli / Zucchini / Peas / Brussels Sprouts /	
Asparagus	

GLUTEN FREE AND WHOLE WHEAT PASTA AVAILABLE
*Supplemental Charges May Apply

SIDES

BARBARESCO VEGETALI10
BROCCOLI, AGLIO E OLIO6
BROCCOLI RABE, AGLIO E OLIO9
CHICKEN MEATBALLS (2)7
CUP OF BOLOGNESE SAUCE3
ESCAROLE & BEANS, AGLIO E OLIO10
GRILLED CHICKEN BREAST8
HOT CHERRY PEPPERS, FRIED AGLIO E OLIO7
HOT LONG ITALIAN PEPPERS, FRIED AGLIO E OLIO7
HOUSE CUT, TOWER FRIES.6
MEATBALLS OR SAUSAGE (2).7
RED PEPPERS SWEET, FRIED AGLIO E OLIO7
GRILLED ASPARAGUS8
ROSEMARY ROASTED POTATOES6
SIDE PASTA MARINARA.8
MASHED POTATOES6
SPINACH, AGLIO E OLIO6

BEVERAGES

Coca Cola	3.50	Orange Juice.	3.50	American Coffee	3.50
Diet Coke	3.50	Pineapple Juice	3.50	Dcaffeinated Coffee	3.50
Sprite	3.50	Tomato Juice	3.50	Hot Tea	3.50
Ginger Ale	3.25	Cranberry Juice	3.50	Iced Tea	2.95
Club Soda.	3.25	Lemonade	2.95	Panna Bottled Water, Still	Lg 8.00
Arnold Palmer	3.25			Pellegrino Bottled Water, Sparkling	Lg 8.00