



### **Mario and Holly welcome you to Mario's.**

At Mario's we endeavor to home-make as much as we can in our own kitchen, from, bread, pizza dough, sauces and desserts. We incorporate many traditional ingredients from all over Italy, especially from the Campania region. We pride ourselves on a very flexible menu, where all our dishes are made to order so if you don't quite fancy our recipe, you have the opportunity to make it your own, by changing any ingredients you think would make it more to your taste!

We offer a wide selection of Italian wines, beers, ciders, grappa and Italian liqueurs. A modern approach to homely restaurant cooking. We hope you enjoy many evenings with us.

Buon Appetito Ragazzi.



Please advise a member of staff of any allergies, as some of our dishes may contain nuts or wheat, etc. Our menu is just a guidelines and majority of our dishes are made to order so if you wish to make any changes just ask.

Also, the old favourites are available on request.

## Primi Piatti

### Starters

#### Primi Freddi (Cold Starter)

Antipasto Italiano £7.95 or £14.50 two to share

The best of Italian cured meats from the North and South of Italy, served with sott'olio and homemade bread.

Pate della casa £6.00

Homemade pate made with fresh chicken livers, served with a salad garnish, homemade toasted bread and onion marmalade.

Cornetti di salmone £7.95

North Atlantic prawns wrapped in Scottish smoked salmon, decorated with our Marie Rose sauce and served with a salad garnish.

V. Insalata tricolore £6.95

Avocado, buffalo mozzarella (from Mario's region, Campania) and vine tomatoes seasoned with fresh basil, olive oil and balsamic vinegar.

Avocado e gamberetti £6.95

Avocado filled with juicy North Atlantic prawns, topped with our homemade Marie Rose sauce and served with a salad garnish.

V. Rucola e formaggio caprino £6.00

Pear and Rocket salad seasoned with Italian dressing, topped with melted goats cheese on toasted homemade bread and served with red onion chutney.

## **Primi Piatti**

### **Starters**

#### **Primi Caldi (Hot Starter)**

##### Polpette £6.95

Homemade meatballs cooked in tomato sauce with onions, peppers and mushrooms, topped with Mozzarella. Served with homemade toasted bread. (Chilli optional)

##### Funghi al salmone £6.50

Button mushrooms cooked in white wine, garlic and tomato sauce and fresh Scottish smoked salmon.

##### V. Mozzarella in carrozza £6.50

Sandwich buffalo mozzarella from Mario's region of Italy, coated in our homemade breadcrumbs, deep fried and then topped with a tomato and basil sauce.

##### Fritto misto £8.95

A selection of deep fried seafood, served with a salad garnish and homemade tartar sauce.

##### V. Avocado vegetariano £5.95

Avocado, spinach and mushrooms baked in the oven in a tomato sauce and topped with mozzarella cheese.

##### Gamberoni all'aglio £8.95

Large king prawns lightly fried in olive oil and garlic. In a tomato and white wine sauce, served with a salad garnish.

##### V. Vegetali con le corna £6.50

The tastiest roasted Mediterranean vegetables, served with melted goats cheese.

##### Sardine al forno £6.00

Fresh whole sardines baked in a garlic tomato sauce.

##### Calamari fritti £6.50

Fresh deep fried squid, served with a salad garnish and our homemade tartar sauce.

## **Focaccia**

Garlic bread £4.00  
Garlic bread with cheese £5.00  
Garlic bread with tomato  
& homemade basil pesto £5.50

Garlic bread with tomato £4.50  
Garlic bread with tomato & cheese £5.50  
Garlic bread with tomato & chili £5.50

## **La pasta**

### Linguine Allo Scoglio £11.95

Linguine pasta with a selection of fresh calamari, fresh mussels, a green lip mussel, king prawns and tiger prawns in a white wine and tomato sauce with a hint of tarragon and fresh parsley.

### Riggatoni All'Amatriciana £8.50

Large pasta tubes in a tomato sauce with Italian pancetta and lightly fried with onions, white wine and basil.

### V. Orrechiette Caprino £9.00

Shell shaped pasta with our homemade basil pesto, sun dried tomatoes, goats cheese and topped with fresh rocket.

### Papardelle Di Campania £9.00

Ribbon shaped pasta with tiger prawns, fried in olive oil and garlic with courgettes, cherry tomatoes and fresh parsley.

### Linguini Terrazza £9.95

Linguine pasta in olive oil, garlic and topped with smoked tuna, cherry tomatoes and finished with fresh rocket and parmesan shavings.

### V. Risotto Vegetariana £8.50

The best Italian Arborio rice cooked with a mixture of the finest vegetables in a tomato and basil sauce.

### Lasagne Della Casa £8.50

Baked layers of pasta with Bolognese sauce, ham and mozzarella cheese in a tomato and béchamel sauce.

## **La pasta** **(continued)**

### **V. Canelloni Con Ricotta £8.50**

Homemade cannelloni filled with special filling of ricotta cheese and spinach. Baked in the oven in a tomato sauce and béchamel, topped with mozzarella.

### **V. Cappellini Di Zucca £8.50**

Pumpkin filled ravioli served with sundried tomatoes with a touch of chili and our homemade rocket pesto.

### **V. Riggatoni Sicilliana £8.00**

Large pasta tubes with fried aubergine, in a chilli, tomato and cream sauce and melted mozzarella.

### **Papardelle Al Salmone £9.95**

Ribbon shaped pasta with slices of Scottish smoked salmon, in a parsley, white wine, cream and tomato sauce.

### **Risotto Funghetto £9.50**

The best Italian Arborio rice, cooked with diced chicken and wild mushrooms to make a perfect creamy risotto.

### **Risotto Mario £11.50**

The best Italian Arborio rice, cooked with fresh scallops, diced chicken and peas, with a touch of white wine, garlic and cream.

### **Crespella Principessa £8.50**

A folded pancake with diced chicken, fresh spinach and mozzarella cheese. Then baked in the oven in a tomato sauce.

### **V. Crespella Campagnola £8.50**

A folded pancake with the finest vegetables and mozzarella, baked in the oven in a tomato sauce.

### **Linguini Di Seppia £11.50**

Unique black linguini pasta cooked with fresh scallops in a fresh ginger, garlic and oyster sauce.

### **Linguini Granchio £11.95**

Fresh linguini pasta with fresh Crab, tiger prawns, salami calabrese and fresh chili.

## **Le Pizza** (approx. 10")

### Pizza Primavera £9.50

Tomato and mozzarella pizza base topped with Parma ham, cherry tomatoes, rocket and parmesan shavings.

### Pizza Quattro Stagione £9.00

Tomato and mozzarella pizza base with mushrooms, ham, red onion and pepperoni salsiccia.

### V. Pizza Firontina £8.00

Tomato and mozzarella pizza base with mushrooms, spinach and an egg.

### Calzone Speciale £10.50

Folded pizza, filled with peppers, mushrooms, pepperoni salsiccia, spinach and ham. Topped with Bolognese and mozzarella cheese.

### V. Pizza Formaggi £8.50

Tomato and mozzarella pizza base, topped with dolcelatte, parmigiano and taleggio cheese.

### Pizza Pescetore £9.95

Tomato and mozzarella pizza base with a selection of fresh seafood.

### Pizza Mafiosa £8.50

Tomato and mozzarella pizza base with pepperoni salsiccia, red onions and olives.

### V. Pizza Vegetariana £8.50

Tomato and mozzarella pizza base with a selection of fresh vegetables.

## **Side orders**

### Insalata misto £3.50

Mixed green salad.

### Verdure £3.00

Veg of the day.

### Insalata di Pomodoro e Cipola £3.00

Tomato and onion salad.

### Patatine Fritte £3.00

Chips.

## Polli

**All chicken dishes £13.50 and served with potatoes and a selection of vegetables.**

### Pollo Italiano

Strips of chicken cooked with shallots and fresh rosemary in a red wine, tomato and demi-glaze sauce.

### Involtini di pollo

Chicken breast stuffed with mozzarella, spinach and roasted red peppers in a garlic, tomato and basil sauce.

### Pollo Panna Asparagi

Chicken breast cooked with mushrooms and fresh asparagus in a cream sauce, topped with roasted almonds.

### Pollo valda'osta

Chicken breast cooked in a tomato and cream sauce topped with Parma ham and melted taleggio cheese.

### Pollo Pompei

Strips of chicken breast cooked with onions, peppers and mushrooms, topped with Mozzarella. Served in a tomato and cream sauce with a touch of chili and Tabasco.

### Pollo Cacciatore

Chicken breast cooked with bay leaves, onions, peppers, mushrooms and black olives in a red wine and tomato sauce.

## Pesce

**Our fresh fish is bought daily and displayed on our specials board**



**Bistecca**  
**10oz (raw)British sirloin**

Bistecca fiorentina £26.95

T-bone steak approx. 1lb in weight cooked with wild mushrooms and topped with caramelised red onion.

Bistecca alla pepe £19.95

Sirloin steak cooked with a mixed peppercorns, red wine, demi-glaze and cream sauce. Finished with a touch of brandy.

Bistecca Dijon £19.95

Sirloin steak stuffed with Duxelles sauce then cooked with onions, mushrooms, French mustard, cream and a touch of brandy.

Bistecca alla forestiera £19.95

Sirloin steak cooked with pancetta, mushrooms and onions in a red wine and tomato sauce.

Bistecca alla griglia £17.50

Sirloin steak plain grilled to your liking.

**Filetti**  
**10oz (raw)British Fillet.**

Filetto alla griglia £23.50

The best of british fillet plain grilled to your liking.

Filetto Con Gamberoni £27.50

The best of British beef fillet, cooked with king prawns, in a lemon and white wine sauce.

Filetto Buckingham £25.50

Fillet stuffed with pate and wrapped in bacon with a port wine and demi-glaze jus.

Filetto Boscaiola £25.50

Fillet cooked with wild mushrooms and a touch of fresh chili in a tomato and red wine sauce.

Filetto Mignois £25.50

Towered beef fillet with sliced aubergine and taleggio cheese in a white wine and garlic cream sauce. (Chef recommends medium rare)

**All of the above served with potatoes and seasonal vegetables.**