

Antipasti

Mushroom Beignet - caps stuffed with garlic butter, dipped in a wonderful beignet batter, baked and topped with hollandaise sauce 7

Brie in Puff Pastry – topped with sun dried cherries & toasted pecans served with an herb salad & raspberry puree 9

Polpette Arrabiatta - homemade meatballs with spicy tomato sauce 8

Prince Edward Isle Mussels – sautéed in garlic, rosemary, white wine and lemon, garlic crostini 9

Seared Sea Scallops – lobster & parmesan crust, herb salad, dijon hollandaise 9

Calamari Alla Casa- house tossed with garlic, basil, plum tomatoes, cherry peppers, asiago cheese, balsamic vinegar and extra virgin olive oil 8.5

Salads

Baby Spinach - tossed with candied pecans, crispy smoked bacon, and gorgonzola with a roasted shallot vinaigrette 8.5

With grilled chicken 12 With grilled salmon 15

Traditional Caesar - romaine fillets tossed with croutons, house Caesar, garnished with asiago crisp 8

Mesclun Greens - tossed with baked fresh mozzarella, prosciutto da parma & balsamic vinaigrette 8

Pastas

Penne Bolognese – with a hearty beef ragu 21

Free Formed Lasagna – Layered with pomodoro sauce, pesto, fresh mozzarella & reggiano parmigiano 20

Seafood Alfredo - shrimp, scallops and Maine lobster simmered in a creamy alfredo sauce with fettuccine pasta 26

Entrée

Eggplant Parmigiana – layered reggiano parmigiano, provolone & marinara, on a bed of pasta with olive oil and garlic 20

Pan Seared Duck Breast – sun dried cherry and port wine sauce, garlic mashed, grilled asparagus 24

Veal Oscar -breaded cutlet of veal, sautéed, baked with lobster newburg, asparagus & hollandaise 25

Veal Parmigiana – breaded cutlet of veal, sautéed baked with marinara sauce & a medley of cheeses 24

Veal Marsala - veal escallops, sautéed with mushrooms, finished with a marsala brown sauce 24.5

Braised Lamb Shank – roasted garlic mashed potatoes, sautéed spinach 23

Chicken Almandine - breast of chicken encrusted with sliced almonds, sautéed and laced with hollandaise 20

Pan Roasted Pork Tenderloin - red currant caramelized apple glaze, garlic mashed potatoes and grilled asparagus 22

Pan Seared Cod – with a sweet pea risotto, red wine reduction and crispy leeks 24

Grilled Maple & Mustard Glazed Filet of Salmon - accompanied by angel hair pasta with a horseradish and dill sauce 23

Baked Stuffed Shrimp - herb crumb stuffing 26

Filet Mignon - grilled to perfection, accompanied by tumbleweed onions and bordelaise sauce 32

Tournedos of Beef - center cut filet, sautéed, crowned with mushrooms and sauces of bordelaise and hollandaise 27

Surf n' Turf - grilled petite filet with baked stuffed shrimp 27

Desserts

Tiramisu - House made lady fingers soaked in espresso syrup, layered with fresh mascarpone filling, and dusted with cocoa \$6.50

Tartufo Gelato - American: Vanilla and chocolate ice cream with a cherry almond center, dipped in chocolate, sliced and fanned over raspberry puree \$6.50

Crème Brulee - Tahitian Vanilla bean custard, caramelized sugar topping and garnished with seasonal berries \$6.00

Deep Fried Ice Cream - Vanilla ice cream coated with crushed macaroons & corn flakes, deep fried and served with strawberry or chocolate sauce \$5.75

New York Style Cheesecake - Homemade graham cracker crust and rich creamy cheesecake filling scented with fresh lemon and vanilla served plain \$5.00 or with strawberries \$6.00

Chocolate Mousse - House made chocolate mousse slightly flavored with Meyer's Dark Rum, garnished with an almond tuile, chocolate stencil and whipped cream \$5.00

Chocolate Raspberry Mousse Cake - Cocoa sponge cake layered with raspberry puree and chocolate mousse, covered with chocolate Chambord ganache and served with raspberry puree \$6.50

Homemade Gelato - Ask your server for today's seasonal selection \$6.50

Mario's Restaurant: 458 Rte 20 & 22, New Lebanon, NY • 518-794-9495
Hours: Sunday, Monday, Wednesday, Thursday 4– 9; Friday & Saturday 4–10; Closed Tuesdays
Reservation Recommended