

MARIO'S

RISTORANTE ITALIANO

A seasonal expression of Italy, composed with restraint.

ANTIPASTI

Burrata di Puglia	\$24
Roasted pear, aged balsamic, hazelnut, basil oil	
Carpaccio di Manzo	\$28
Prime tenderloin, caper leaf, Parmigiano Reggiano, black truffle	
Polpo alla Brace	\$26
Charred octopus, white bean crema, preserved lemon, rosemary	

PRIMI

Agnolotti del Plin	\$34
Veal and ricotta, sage brown butter, 24-month Parmigiano	
Tagliolini al Tartufo	\$42
Hand-cut pasta, Umbrian black truffle, cultured butter	
Risotto allo Zafferano	\$36
Carnaroli rice, saffron, bone marrow, gremolata	

SECONDI

Branzino Mediterraneo	\$48
Crisp skin, artichoke barigoule, olive, lemon beurre blanc	
Filetto Rossini	\$72
Prime filet, seared foie gras, Madeira, black truffle jus	
Agnello alle Erbe	\$58
Herb-crusted lamb loin, sunchoke, cipollini, rosemary jus	

Please inform your server of any allergies. Consuming raw or undercooked foods may increase risk of foodborne illness.

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Dessert, cheese and selections from our cellar.

CONTORNI

Patate al Rosmarino	\$14
Crisp fingerling potatoes, rosemary, sea salt	
Verdure alla Brace	\$16
Seasonal vegetables, salsa verde, toasted pine nut	
Spinaci al Limone	\$14
Wilted spinach, lemon, garlic confit	

DOLCI

Tiramisu Classico	\$16
Mascarpone, espresso, Valrhona cocoa	
Panna Cotta alla Vaniglia	\$15
Madagascar vanilla, blood orange, pistachio	
Torta al Cioccolato	\$17
Dark chocolate, olive oil, sea salt, fior di latte	

DAL FORMAGGIO

Selection of Three	\$22
Italian artisan cheeses, mostarda, walnut bread	
Selection of Five	\$32
Italian artisan cheeses, mostarda, walnut bread	

BY THE GLASS

Franciacorta Brut	\$22
Ca del Bosco, Lombardia	
Etna Bianco	\$18
Benanti, Sicilia	
Barolo	\$28
Vietti, Piemonte	
Brunello di Montalcino	\$32
Altesino, Toscana	

A complete reserve list is available upon request.