

Mario's

DINNER OR LUNCHEON BANQUET
AVAILABLE FOR ALL SPECIAL OCCASIONS

from 10-175 people

We offer Thanksgiving Dinners to go

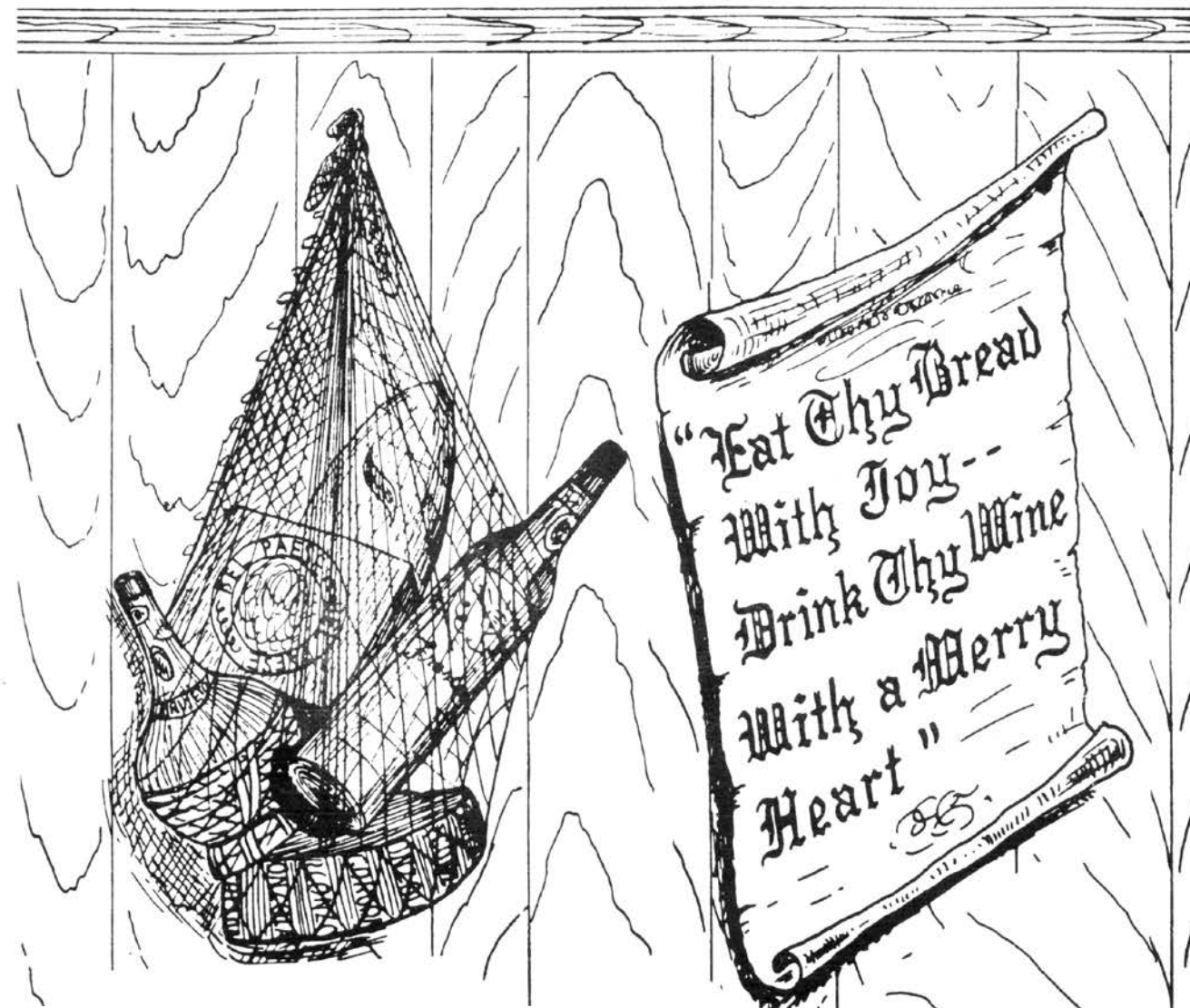
THEATER
PACKAGES
AVAILABLE

Try our award winning wine list recommended by a
Wine Spectator every year

*A few observations and thoughts about the work we love;
We at Mario's believe that a restaurant has a personality,
a flavor all its own...a character, created by its people.
We believe in the ritual of dining, be it noon or night.
We believe that, the enjoyment of food is one of life's great
pleasures. We believe that the true measure of success of
a restaurant is the degree of
esteem and pride
gained in the
guests mind
and heart.*



OUR MENU OFFERS DISHES
CREATED IN "OUR KITCHEN,"
(DEFINITELY OUR OWN).
ALSO SOME SPECIALITIES
ARE BASED ON RECIPES OF
THE CONSIDERED GREAT
RESTAURANTS OF THE
WORLD-RECIPES THAT
ARE AT TIMES CHANGED OR
IMPROVED UPON..



*Mario's - Oldest Italian
Restaurant in Detroit
Since 1948*

Mario's

DETROIT

4222 Second Avenue
(313) 832-1616
(313) 832-1460 FAX

Your Host Vince Passalacqua

CHILLED APPETIZERS

Shrimp	10
<i>A half dozen chilled shrimp served over a tangy housemade cocktail sauce.</i>	
Antipasto Mario	Per Person 9
<i>Marinated mushrooms and beef with caponata on a bed of leaf lettuce.</i>	
Caponata	8
<i>Marinated eggplant, onion, capers, olives, and olive oil.</i>	
Marinated Mushrooms	8
<i>Button top mushrooms marinated in olive oil, red wine vinegar and garlic.</i>	
Marinade of Beef	8
<i>Thin beef slices, marinated in onions and olive oil.</i>	
Prosciutto with Melon	8
<i>Seasonal melon wrapped in thin slices of prosciutto.</i>	
Roasted Peppers	8
<i>Roasted bell peppers, fresh mozzarella dressed with olive oil, garlic and balsamic vinegar.</i>	
Mario's Relish Tray	Tray 15
<i>4 Genoa salami, 4 mortadella, olives & olive tapenade, 4 shrimp and radish.</i>	
*Oysters on the half shell	15
<i>Fresh chilled Oysters on the half shell served with our tangy housemade cocktail sauce.</i>	
Mario's Cheese & Charcuterie Board	15
<i>Assorted cheeses, prosciutto, genoa salami.</i>	
Tuna Tartare ala Mario	15
<i>Ahi tuna over crispy pasta chips served with wasabi and banana peppers.</i>	

HOT APPETIZERS

Italian Sausage	10
Garlic Toast	7
Cheese Toast	8
Calamari	10
<i>Deep fried breaded squid tossed with amoque sauce over wilted greens.</i>	
Steak Bites	10
<i>Broiled tenderloin tips with zip sauce.</i>	
Oysters Rockefeller	18
<i>Fresh oysters on the half shell topped with spinach garlic butter. Baked and finished with parmesan cheese.</i>	
Shrimp Scampi	38
<i>Jumbo Shrimp sauteed in a garlic, parsley, butter sauce.</i>	
Snails Bourguignonne	14
<i>Snails baked in a sherry garlic butter sauce.</i>	
Mushroom Cap Thermidor	Market Price
<i>A Portabella mushroom cap stuffed with lobster, baked in a light cream sherry sauce and parmesan cheese.</i>	
Mario's Italian Meatballs	13
<i>Baked to perfection in a tomato basil sauce topped with parmesan cheese.</i>	
Chicken Livers	14

*Consuming raw or undercooked meats, poultry, shell fish or eggs may increase your risk of food-borne illness.

COGNAC

Courvoisier v.s
Hennessey v.s.
Martell
Remy Martin
Courvoisier v.s.o.p
Hennessey v.s.o.p.
Martell Cordon Blue
Courvoisier (extra vielle
Grand Marnier
Hennessey x.o.
Remy Martin x.o.
Remy Martin KingLouis XIII

ESPRESSO

Café Espresso	4
Capuccino	6
Capuccino (flavored)	6.5
Macadamia Nut • Chocolate • Chocolate Mint	
Creme De Menthe • Hazelnut	
Limoncello	5

DESSERTS

*Prepared Tableside
Priced per person – No single orders

*Cherries Jubilee	per person	10
*Fresh Strawberries Romanoff.....	per person	10
*Banana Tropicale.....	per person	10
*Peach Flambeau	per person	10
*Macedonia.....	per person	12
Fresh Fruit	per person	6.5

Cheese Cake

Alinosi Spumoni

Alinosi Sherbert

Alinosi Ice Cream

Cannoli

Assorted Pastries

SALADS

\$3.00 credit with dinner off any salad

Mixed Greens House Salad	10
Mixed Greens with Shrimp	15
Salad Mario	13
<i>Julienne cuts of beef, ham, turkey, cheese, egg slices and garbanzo beans with Mario's house dressing.</i>	
Italian Salad	12
<i>Julienne Salami, black olives, radishes and Mario house dressing.</i>	
Caesar Salad	12
<i>Romaine lettuce, anchovies, parmesan cheese and croutons with Mario's Caesar dressing. Add chicken, salmon or beef for \$6</i>	
Caprese Salad	12
<i>Sliced Beefsteak tomatoes layered with Mozzarella Cheese and Basil drizzled with Olive Oil and Balsamic Vinegar.</i>	
Mariner Salad	18
<i>Mixed greens, tuna, crab meat and shrimp with Mario's house dressing.</i>	
Avocado and Crab Salad	22
<i>Sliced avocado layered with King Crab meat with choice of dressing.</i>	

SOUP

Minestrone	7
<i>Italian vegetable.</i>	
Maritata	7
<i>Chicken broth, parmesan cheese, egg, fettuccine noodles.</i>	
Onion	7
<i>Beef consommé, vidalia onions.</i>	
Spinach.....	7
<i>Chicken broth, spinach (very light).</i>	
Tortellini Al Brodo.....	7
<i>Chicken broth with meat filled tortellini.</i>	
Frutti di Mare (Fruits of the Sea Soup).....	20
<i>Lobster, clams, scallops, jumbo shrimp, in a spicy deep beef boullion broth, a hearty soup that makes a meal.</i>	

PASTA ENTREES

All Entrees Include Bread Basket, Mario's Antipasto, House Salad and Soup.

Egg Plant Parmesan	28
<i>Sliced egg plant, lightly breaded and sauteed, then layered with Ricotta cheese, spinach and Parmesan, topped with tomato basil sauce and mozzarella cheese.</i>	
Ravioli	25
<i>Meat ravioli with choice of sauce, marinara, bolognese or tomato basil sauce.</i>	
Porcini Mushroom Ravioli	26
<i>Sauteed in a Mario's sauce, finished with parmesan cheese.</i>	
Spaghetti (choice of marinara or bolognese)	25
<i>Add meatballs or mushrooms</i>	<i>Add 5</i>
<i>Add chicken livers.....</i>	<i>Add 5</i>
Linguine with Clam Sauce – Red or White	27
<i>Scallions, parsley and garlic, sauteed in olive oil with sea clams.</i>	
Linguini with Lobster	40
<i>Large diced lobster meat served on a bed of linguini, sauteed in marinara or creamy alfredo. (Tableside)</i>	
Manicotti	27
<i>Ricotta cheese and spinach, rolled in pasta, served with marinara or bolognese sauce.</i>	
Canelloni	27
<i>Ground beef, veal, sherry wine and Mario sauce, rolled in pasta, served with marinara or bolognese sauce.</i>	
Manicotti/Canelloni Combination	27
<i>Half portion of each. Served with marinara or bolognese sauce.</i>	
Spaghetti Tetrazzini	27
<i>Spaghetti tossed with sliced chicken breast, creamy Mario sauce and baked with parmesan cheese.</i>	
Ricotta Lasagna	27
<i>Four layers of pasta filled with ricotta, parmesan and mozzarella cheese. Choice of marinara or bolognese sauce.</i>	
Fettucine Alfredo	29
<i>Homemade tagliatelle noodles with creamy rich alfredo sauce. (Tableside)</i>	
<i>Add chicken, shrimp, sundried tomatoes or mushrooms.</i>	<i>Add 7</i>
Gnocchi Piemontese	27
<i>Pasta potato dumplings, served with your choice of sauce.</i>	
Seafood Alfredo	42
<i>Shrimp, lobster and scallop's in a creamy alfredo sauce.</i>	
Gluten Free Pasta	25
<i>A la carte served with tomato basil, marinara or alfredo sauce.</i>	

PLEASE: NO SUBSTITUTIONS -- SHARED ORDERS ADD \$5.00
18% will be added to parties of six or more

MARIO'S HOUSE SPECIALITIES

Prepared Tableside/Priced per person - no single orders

*In order that we may properly prepare your selection, please allow extra time for dinner service.
Not before theatre.*

Veal Olympic	55
<i>Thin slices of veal sauteed in butter with sherry, cognac, green onions, mushrooms and cream</i>	
Veal Piccante	55
<i>Scallopini of veal laced with lemon butter, white wine and parsley (light and tart)</i>	
Tournedos Royal	55
<i>Medallions of beef tenderloin sauteed with capers, anchovies, parsley, sherry wine, flamed with cognac. In an aromatic sauce.</i>	
Tournedos Anglais	55
<i>Medallions of beef simmered in a blend of lemon, onions and english mustard. Flamed with sherry and cognac.</i>	
Tournedos Maison	55
<i>Medallions of beef flamed with cognac, simmered in a blend of cream and tomato sauce with sherry wine.</i>	
Steak Diane	55
<i>Thinly sliced New York sirloin flamed in cognac, simmered in brown sauce with dijon mustard and scallions.</i>	

DINNER for TWO

22 oz. U.S.D.A. Choice Tenderloin of beef cooked to your perfection

Chateaubriand	per person 52
Broiled Porterhouse	per person 52
Broiled N.Y. Strip	per person 45
Chateaubriand Flambee	per person 55

Dinner for Two Additional Sides

Spinach Saute	8
Asparagus	8
Broccoli	8
Mixed Vegetables	8

*All dinners include antipasto, salad, soup, pasta. Inquire about our lighter fare entree's menu.
18% will be added to parties of six or more*

VEAL ENTREES

All Entrees Include Mario's Antipasto, House Salad, Soup and Pasta.

Veal Scallopini Marsala	40
<i>Sauteed Scallopini of veal with bell pepper, mushrooms, tomato sauce and Marsala wine.</i>	
Veal Mario	40
<i>Scallopini of veal with green onions, sauteed mushrooms and Mario sauce.</i>	
Veal Cutlet Parmesan	40
<i>Sauteed breaded veal cutlet topped with tomato sauce, mozzarella and parmesan cheese.</i>	
Veal Siciliana	40
<i>Scallopini of veal, baked in Italian bread crumbs, topped with Amogue sauce.</i>	
Veal Piccante	40
<i>Scallopini of veal with lemon, white wine, butter and parsley (light and tart). Add Artichokes \$2.00</i>	
Veal Tosca	40
<i>Scallopini of veal dipped in a batter of eggs, parsley, basil, parmesan cheese and garlic, then sauteed and served with lemon.</i>	
Spiedini of Veal	40
<i>Rolled scallopini of veal filled with mozzarella cheese, tomato and onions, then baked in Italian bread crumbs.</i>	
Saltinbocca Romana	42
<i>Scallopini of veal, thin prosciutto slices, sauteed in sage and sherry wine sauce.</i>	
Veal Oscar	42
<i>Scallopini of veal sauteed with king crab legs, served over asparagus and topped with bearnaise sauce.</i>	
Veal Columbo	42
<i>Scallopini of veal, breaded and pan fried, baked in a rich palomino sauce, topped with parmesan cheese.</i>	
*Veal Alitalia Benissimo	42
<i>Scallopini of veal sauteed with prosciutto, sage and sherry wine, topped with breaded eggplant and mozzarella cheese.</i>	

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**Possibly the Best Veal Dish on the Menu!*

BEEF and LAMB ENTREES

All Entrees Include Mario's Antipasto, House Salad, Soup and Pasta.

*Broiled Filet Mignon	
<i>Beef tenderloin served with Mario's famous Zip Sauce.</i>	
Petite 6 oz.....	45
Regular 8 oz.	48
Extra cut 10 oz.	51
*New York Strip Steak	
<i>Choice cut of Beef broiled to perfection topped with our infamous Zip Sauce.</i>	
Regular cut 14 oz.....	42
Extra cut 16 oz.	45
Porterhouse Steak	52
<i>Our juicy king size 1-1/2 pound broiled to perfection.</i>	
16 oz. Ribeye Bone-in	55
<i>Choice cut of Beef broiled to perfection topped with our infamous Zip Sauce.</i>	
*Broiled French Lamb Chops	50
<i>French style domestic lamb chops broiled to your liking. Served with zip sauce.</i>	
*Calves Liver	30
<i>Broiled liver with sauteed onions or bacon.</i>	
*Italian Dinner	48
<i>Medallion of beef with Stefanelli sauce accompanied with two pieces of veal piccante.</i>	
*Scallopini of Beef Tenderloin Marsala	35
<i>Sliced tenderloin, bell peppers and mushrooms, sauteed in marsala wine with tomato sauce.</i>	
*Pepperonata of Beef Tenderloin	50
<i>Medallions of beef tenderloin, bell peppers, onion, sauteed in white wine and tomato sauce.</i>	
*Beef Stefanelli	50
<i>Medallions of beef tenderloin, mushrooms, red wine vinegar, scallions sauteed in burgundy wine and tomato sauce.</i>	
*Beef Burgundy	50
<i>Medallions of beef tenderloin, mushrooms, garlic and parsley, sauteed in burgundy wine and tomato sauce.</i>	
*Beef Siciliana	35
<i>Beef tenderloin, baked in Italian bread crumbs, heavy garlic, served with amogue sauce.</i>	
*Filet Mignon Bourguignonne	52
<i>9 oz. filet served with Champignon mushroom sauce with a hint of burgundy wine and a touch of tomato sauce.</i>	
Sweet Bread Sautee	40
<i>Sauteed sweet breads with mushroom, garlic, scallion,serry wine and tomato sauce.</i>	

All above dinners are cooked to order.

*Notice: Consuming raw or undercooked meats, poultry, eggs or seafood may cause food borne illness.

SEAFOOD ENTREES

All Entrees Include Mario's Antipasto, House Salad, Soup and Pasta.

Frog Legs Breaded	37
<i>Lightly breaded and sauteed to a golden brown.</i>	
Frog Legs Roadhouse	38
<i>Lightly breaded, sauteed golden brown in a lemon butter garlic sauce.</i>	
Broiled Whitefish	36
<i>12 to 14 ounce filet, served tender and moist with a brush of butter and lemon.</i>	
Broiled Lobster Tails	Market Price
<i>Twin South African cold water tails broiled to perfection and served with fresh drawn butter.</i>	
Dover Sole Almondine	46
<i>Baked to perfection, fileted table side with almond butter.</i>	
Shrimp Bordelaise	36
<i>Gulf shrimp, green onion, mushrooms, sherry wine and tomato sauce, served over risotto.</i>	
Lobster Thermidor	65
<i>Lobster meat sauteed with onions, mushrooms, sherry wine and finished with cream and parmesan cheese.</i>	
Shrimp Scampi	45
<i>Jumbo shrimp, lightly floured, sauteed with garlic and lemon butter</i>	
Baked Scallops Au Beurre	42
<i>Lightly breaded and baked with a hint of garlic.</i>	
Broiled Sea Bass	48
<i>Seasoned with a spicy herb rub, served with spinach crab salad and bearnaise sauce.</i>	
Salmon	37
<i>Broiled with garlic, lemon and butter on a bed of asparagus wild rice.</i>	
Perch	36
<i>Sauteed with a white de blanc and caper sauce.</i>	
Crab Legs	Market Price
Catch of Day	Market Price

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POULTRY ENTREES

All Entrees Include Mario's Antipasto, House Salad, Soup and Pasta.

Spiedini of Chicken	36
<i>Rolled breast of chicken filled with mozzarella cheese, tomato and onions, then baked in Italian bread crumbs.</i>	
Chicken Francaise	36
<i>Lightly floured chicken breast sauteed with mushrooms, green onions and cognac.</i>	
Chicken Mario	36
<i>Chicken breast sauteed with sherry wine, served in a creamy rich Mario sauce.</i>	
Breast of Chicken with Risotto	36
<i>Chicken breast sauteed with mushrooms and sherry wine, served on a bed of risotto.</i>	
Broiled Spring Chicken	36
<i>Oven roasted chicken prepared with lemon and rosemary, served with Mario's famous Zip sauce.</i>	
Chicken Piccante	36
<i>Lightly floured chicken breast sauteed to a golden brown with parsley, lemon butter, white wine and chicken stock.</i>	
Chicken Cacciatore	36
<i>Sauteed chicken breast with onions, mushrooms, red and green peppers, tomato, herbs and white wine.</i>	
Cornish Hen	37
<i>Petite game hen broiled with rosemary and a light zip sauce.</i>	
Chicken Parmesan	36
<i>Sauteed breaded chicken breast topped with tomato sauce and parmesan cheese.</i>	
Chicken Livers with Mushrooms	30
<i>Lightly floured chicken livers sauteed with scallions, mushrooms, sherry wine, served with light tomato sauce.</i>	
Chicken Marsala	37
<i>Sauteed Scallopini of chicken with bell pepper, mushrooms, tomato sauce and Marsala wine.</i>	

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