

While you're choosing, why not try one of our fantastic cocktails?... all £9 each

<b>ESPRESSO MARTINI</b> Vodka Kahlua Sugar Syrup Strong Espresso	<b>MOJITO</b> White Rum Fresh Lime Sugar Syrup Soda Water	<b>APEROL SPRITZER</b> Prosecco Aperol Soda	<b>BLUE LAGOON</b> Vodka Blue Curacao Lemonade Orange Slice	<b>ON THE BEACH</b> Vodka Peach Schnapps Orange Juice Cranberry Juice	<b>STRAWBERRY DAIQUIRI</b> Strawberries White Rum Fresh Lemon Lemonade Sugar Syrup
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TO SHARE/WHILST YOU DECIDE

<b>HOME MADE BREAD &amp; PICKLED CABBAGE</b> <sup>2-3 (V) (VG)</sup> Home made bread & pickled spicy cabbage, butter & olive oil-balsamic dip	<b>£4.95</b>
<b>OLIVE MARINATE E GNOCCHO FRITTO</b> <sup>2 (V)</sup> Marinated olives accompanied by fried dough balls. Served with a spicy tomato dip	<b>£6.90</b>
<b>BEEF FILLET CARPACCIO</b> <sup>3 (GF)</sup> Thinly sliced raw beef, marinated with olive oil & lemon juice. Topped with fresh rocket, cherry tomatoes & Parmesan shavings	<b>£11.90</b>
<b>BRUSCHETTA POMODORO, CRUDO E TARTUFO</b> <sup>2-3</sup> 4 pieces of toasted bread topped with marinated cherry tomatoes, Parma Ham & truffle paste	<b>£13.50</b>
<b>FRITTO MISTO DI PESCE</b> <sup>2-3-5-6</sup> Fried calamari, scampi, home-made haddock goujons, king prawns & whitebait. Served with tartare sauce & lemon wedge	<b>£15.90</b>
<b>PIZZA GARLIC BREAD (select topping)</b> <sup>2-3 (V)</sup> <b>Plain</b> <b>£5.90</b> <b>Mozzarella</b> <b>£6.50</b> <b>Tomato &amp; Oregano</b> <b>£6.20</b> <b>Mozzarella &amp; Caramelised onion</b> <b>£7.20</b>	

ANTIPASTI

<b>HOME-MADE TOMATO &amp; BASIL SOUP</b> <sup>2-3 (V)</sup> With basil & a touch of cream, served with toasted bread	<b>£5.90</b>
<b>PATÉ DELLA CASA</b> <sup>2-3</sup> Chicken liver & brandy paté served with toasted bread & caramelised onion chutney	<b>£7.50</b>
<b>BRUSCHETTA POMODORO E CIPOLLA</b> <sup>2 (V) (VG)</sup> Toasted Italian bread topped with marinated cherry tomatoes & red onions	<b>£6.20</b>
<b>BRUSCHETTA GOATS' CHEESE</b> <sup>2-3</sup> Toasted Italian bread topped with roasted goats' cheese, caramelised onion chutney, cherry tomatoes, pickled red cabbage, bacon, rocket & balsamic sweet reduction	<b>£7.90</b>
<b>TRIO DI ARANCINI</b> <sup>2-3-4-8</sup> 3 Home-made breaded rice balls stuffed with Bolognese & peas, deep-fried until golden & served on a bed of tomato sauce then topped with Parmesan cheese	<b>£7.90</b>
<b>MUSSELS (CREAM or TOMATO)</b> <sup>2-5-6</sup> Steamed fresh mussels either in white wine & cream, or in a spicy tomato sauce with onions & chilli	<b>£8.90</b>
<b>GRILLED SARDINE FILLETS</b> <sup>(GF)</sup> Grilled filleted sardines with olive oil, garlic, chilli flakes & parsley	<b>£7.90</b>
<b>FUNGHI ALL' AGLIO</b> <sup>2-3 (V)</sup> British mushrooms cooked in a white wine creamy sauce with lots of garlic	<b>£6.90</b>
<b>CALAMARI &amp; WHOLETAIL SCAMPI</b> <sup>2-3-5-6</sup> Fresh calamari squid rings & breaded scampi deep fried & served with tartare sauce & lemon	<b>£8.90</b>
<b>SEAFOOD CRESPELLA</b> <sup>2-3-5-6-8</sup> Home-made thin crêpe stuffed with squid, mussels, cod, salmon, crayfish & prawns, in a pink langoustine bisque sauce with cherry tomatoes	<b>£10.50</b>
<b>HOME-MADE CRAB &amp; CRAYFISH CROQUETTES</b> <sup>2-3-5-6-8</sup> Crab & crayfish croquettes in a creamy limoncello sauce with spinach & cherry tomatoes	<b>£8.95</b>
<b>SPARE RIBS</b> <sup>2</sup> Slow cooked charred sticky ribs, in a home-made barbecue sauce	<b>£9.50</b>
<b>STUZZICHINI FRITTI</b> <sup>2-3</sup> Filo pastry rolled & filled with asparagus spears, Parma Ham & Fontina cheese. Served with a spicy tomato dip	<b>£8.90</b>
<b>KING PRAWNS &amp; CHORIZO</b> <sup>5 (GF)</sup> Large king prawns pan cooked with white wine, garlic, chilli flakes, cherry tomatoes & Spanish chorizo in a light fresh tomato sauce	<b>£10.90</b>

STUFFED PASTA

<b>HOME-MADE SPINACH CANNELLONI</b> <sup>2-3-4 (V)</sup> Thin egg pasta sheets stuffed with ricotta, mozzarella, spinach, cherry tomatoes & garlic with tomato sauce, then oven baked	<b>£12.50</b>
<b>HOME-MADE LASAGNA AL FORNO</b> <sup>2-3-4</sup> Layers of egg pasta, baked with Bolognese & tomato sauce, bechamel & mozzarella	<b>£13.50</b>
<b>FAGOTTINI RAGÙ</b> <sup>2-3-4-8</sup> Small egg tortellini filled with Parma Ham, served in a rich slow cooked meat ragù & bacon, slightly pink with a touch of cream & Parmesan	<b>£13.90</b>
<b>RAVIOLI LOBSTER</b> <sup>2-3-4-5-6-8</sup> Stuffed egg pasta with lobster tails & ricotta cheese. In a creamy pink lobster bisque sauce with chopped prawns & crayfish	<b>£15.50</b>

RISOTTI E PASTA

<b>RISOTTO PRIMAVERA</b> <sup>3 (V) (GF)</sup> <b>(Also available with pasta <sup>2-3</sup>)</b> Cooked with onions, courgettes, cherry tomatoes, peppers, peas, julienne vegetables, mushrooms & a touch of cream	<b>£12.90</b>
<b>RISOTTO KING PRAWNS &amp; ASPARAGUS</b> <sup>3-5 (GF)</sup> Arborio rice cooked with white wine, cherry tomatoes, asparagus, garlic & king prawns with a touch of cream & chilli flakes	<b>£14.90</b>
<b>RISOTTO VONGOLE SALMONE &amp; ASPARAGUS</b> <sup>3-5-6-8 (GF)</sup> Arborio rice cooked with white wine, cherry tomatoes, asparagus, garlic, onions, clams & smoked salmon with a hint of cream	<b>£14.90</b>
<b>RISOTTO SEAFOOD</b> <sup>5-6 (GF)</sup> Arborio rice cooked with mussels, clams, squid, king prawns, garlic & chilli in a tomato sauce	<b>£15.50</b>
<b>SPAGHETTI AL POMODORO</b> <sup>2 (V) (VG)</sup> Home-made tomato classic sauce with olive oil, basil & cherry tomatoes	<b>£9.90</b>
<b>SPAGHETTI AGLIO, OLIO, PEPERONCINO &amp; ACCIUGHE</b> <sup>2-8</sup> Classic pasta with lots of garlic, oil, chilli, cured anchovies & parsley	<b>£11.50</b>
<b>PENNE BOLOGNESE &amp; MEATBALLS</b> <sup>2-3-8</sup> Classic home-made Bolognese sauce with home-made beef meatballs & Parmesan	<b>£13.50</b>
<b>PENNE SALMONE, PRAWNS &amp; VODKA</b> <sup>2-3-5</sup> Penne pasta with onions, garlic, prawns, smoked salmon, vodka, cherry tomatoes & peas in a pink creamy sauce	<b>£13.50</b>
<b>LINGUINE SEAFOOD</b> <sup>2-5-6</sup> Linguine pasta with mussels, clams, squid, king prawns, garlic & chilli in a tomato sauce	<b>£15.50</b>
<b>SPAGHETTI POLLO E RUCOLA</b> <sup>1-2-3</sup> In a creamy rocket & basil pesto sauce with onions, mushrooms, cherry tomatoes & chicken	<b>£13.50</b>
<b>SPAGHETTI CARBONARA</b> <sup>2-3</sup> Classic dish with onions, bacon, mushrooms, black pepper & cream	<b>£12.90</b>
<b>LINGUINE VULCANO</b> <sup>2-8</sup> Linguine pasta with Nduja, onions, chilli oil, chorizo, peppers & chilli flakes in a tomato sauce	<b>£13.50</b>
<b>PENNE ARRABIATA</b> <sup>2 (V)</sup> In a spicy tomato sauce with chilli, peppers, onions, olives & garlic	<b>£12.50</b>
<b>PENNE ALLA GENOVESE</b> <sup>2-8</sup> Penne pasta with a home-made Genovese sauce (8-hour slow cooked beef & pork with lots of onions & tomato) typical dish from Naples, topped with Parmesan	<b>£13.50</b>
<b>LINGUINE KING PRAWNS PRIMAVERA</b> <sup>2-5-6-8</sup> Linguine pasta cooked with olive oil, mixed julienne vegetables, garlic, chilli, king prawns, cherry tomatoes & basil. Light & fresh	<b>£14.50</b>
<b>PENNE BOSCO</b> <sup>2-3</sup> Penne pasta with onions, ham, peas, mushrooms, black pepper, Parmesan & cream	<b>£12.50</b>
<b>LINGUINE SCAMPI, ZUCCHINE &amp; CRAB</b> <sup>2-5-6-8</sup> Linguine pasta cooked with white wine, saffron, garlic, courgettes, scampi, crab claw meat, cherry tomatoes, chilli & a touch of cream	<b>£16.50</b>

We have been trading since 2004 and we pride ourselves on the service and quality of food we provide. All dishes are made to order so please allow the required time to enable us to cook & serve the food, especially during busy nights.

GRAZIE MILLE!

Pasta, Risotti & Ravioli can be ordered as a smaller size at a £2.50 Discount.  
Gluten free pasta available!

Email: mario@mariosrestaurant27.co.uk  
Facebook: @Mario's Restaurant 27



Tel: 01765 608 688

MAIN COURSES

From the Grill...

All our steaks are 100% British, dry-aged & matured for 28 days

<b>10oz FILLET STEAK</b> - plain grilled or seasoned with garlic butter <sup>3</sup>	<b>£27.90</b>
<b>CUT OF THE MONTH</b> - please check the Specials Board for our monthly cut of steak	
<b>BURGER DELLA CASA</b> <sup>2-3</sup>	<b>£13.90</b>
½ Pound home-made beef burger simply made with salt & pepper, topped with fresh sliced tomatoes, lettuce, bacon, mozzarella & pesto. Served with home-made wedges, onion rings & cabbage	

or available with the following sauces (£3 supplement):

<b>PEPE NERO</b> <sup>3</sup>	white wine, cracked black pepper, brandy & cream
<b>AI FUNGHI</b> <sup>2-3</sup>	with lots of mushrooms, red wine, cherry tomatoes, demi-glace & chilli
<b>DOLCELATTE</b> <sup>3</sup>	with Italian blue cheese, bacon lardons & cream
<b>DIANE</b> <sup>3-7</sup>	with onions, mushrooms, French mustard & cream

*All steak dishes from the grill come served with home-made potato wedges, julienne mixed vegetable & caramelised red onions*

<b>BEEF BOURGUIGNON</b> <sup>2-3-8</sup>	<b>£19.90</b>
Tender 6-hour slow cooked feather blade of beef, marinated in red wine then cooked with onions, mushrooms, bacon, demi-glace & beef stock. In a rich red wine jus, served with mashed potato & vegetables	

<b>POLLO DOLCELATTE</b> <sup>2-3-8</sup>	<b>£16.50</b>
British chicken breast, pan cooked with onions, white wine, bacon & mushrooms in a creamy Dolcelatte sauce. Served with potatoes & vegetables	

<b>CHICKEN PARMO</b> <sup>2-3-8</sup>	<b>£16.50</b>
Classic Milanese breaded chicken topped with bechamel sauce, Cheddar & mozzarella mix on a bed of tomato sauce. Served with potato wedges & vegetables	

<b>POLLO DIAVOLA</b> <sup>2</sup>	<b>£16.50</b>
British chicken breast, pan cooked with onions, peppers, chorizo, Nduja, wine & chillies in a spicy tomato sauce. Served with potatoes & vegetables	

<b>POLLO GHIOTTONE</b> <sup>2-3</sup>	<b>£16.90</b>
British chicken breast, pan cooked & topped with Fontina cheese, Parma Ham, fresh asparagus spears, then finished in a light white wine & butter sauce, with peppercorns. Served with potatoes & vegetables	

<b>PORK FILLET SALTIMBOCCA</b> <sup>2-3</sup>	<b>£17.50</b>
Pan cooked pork fillet, topped with Parma Ham & sage, then finished in a light butter & white wine sauce. Served with potatoes & vegetables	

<b>PORK FILLET STROGANOFF</b> <sup>2-3-7</sup>	<b>£17.50</b>
Tender strips of pork fillet cooked with onions, paprika, brandy, mushrooms, demi-glace & mustard in a creamy sauce. Served with Arborio rice	

<b>PORK FILLET AGRODOLCE</b> <sup>3-8 (GF)</sup>	<b>£17.50</b>
Braised 5-hour pork shoulder, deboned & rolled then sliced, with sweet & sour apples & blueberries. Served with mashed potato, vegetables & caramalised red onion in a Calvados jus	

<b>LAMB OF THE MONTH</b>
Please check the Specials Board for the monthly cut of lamb

<b>DUCK BREAST ALL'ARANCIA</b> <sup>3 (GF)</sup>	<b>£18.50</b>
Gressingham duck breast pan cooked & sliced in a home-made honey, orange, ginger sweet sauce (Mario's own recipe), served pink. Accompanied by dauphinoise potatoes & vegetables	

<b>DUCK BREAST ALLA CILIEGIA</b> <sup>3 (GF)</sup>	<b>£18.90</b>
Gressingham duck breast pan cooked & sliced in a home-made Italian morello cherry & red wine sweet sauce, served pink. Accompanied by dauphinoise potatoes & vegetables	

<b>PAN FRIED SEABASS</b> <sup>2</sup>	<b>£18.50</b>
Fresh seabass fillets pan seared & served with fresh spinach, leeks, julienne vegetables, roasted potatoes & a wedge of lemon	

<b>SEABASS SALVATORE</b> <sup>2-3-6-7-8</sup>	<b>£19.50</b>
Fresh seabass fillets pan cooked & served with a creamy stunning chowder (made with langoustine bisque, potatoes, mussels, onions, bacon, parsley & a touch of cream). Served with vegetables	

*We do not include any service charge however we do share our tips amongst all the staff members & NONE are kept from them.*

GLUTEN FREE INFO:

With the exception of stuffed pastas most other dishes can be made gluten free, just inform your waiter/waitress & we will accommodate as best we can.

V=Vegetarian      VG=Vegan      GF= Gluten Free

FOOD ALLERGEN INFO:

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|--------------|-------------|------------|-----------|
| 1. NUTS      | 2. GLUTEN   | 3. DAIRY   | 4. EGGS   |
| 5. SHELLFISH | 6. MOLLUSCS | 7. MUSTARD | 8. CELERY |

PLEASE NOTE

It is the customers responsibility to inform us of any allergies or dietary requirements you may have. Most dishes can be altered to accommodate your allergy needs; however we are unable to guarantee that products bought or manufactured off the premises do not contain substances you might be allergic to.

PIZZA & CALZONI

We cook our pizzas in a stone based pizza oven, following an authentic Neapolitan recipe from Mario's father 'Antonio', passed down to Mario & now Marco using the finest Italian flour

<b>MARGHERITA</b> <sup>2-3 (V)</sup>	<b>£9.90</b>
Classic with tomato, mozzarella & basil	

<b>PROSCIUTTO &amp; FUNGHI</b> <sup>2-3</sup>	<b>£11.90</b>
Ham, mushrooms, mozzarella & tomato - optional with pineapple	

<b>PEPPERONI</b> <sup>2-3</sup>	<b>£11.90</b>
Tomato, mozzarella & topped with pepperoni	

<b>BBQ PIZZA</b> <sup>2-3</sup>	<b>£12.90</b>
BBQ base, mozzarella & topped with roasted chicken, pepperoni & bacon	

<b>BOLOGNESE</b> <sup>2-3-8</sup>	<b>£12.90</b>
Bolognese base, mozzarella, topped with red onions & chicken - plain Bolognese also available	

<b>CALABRESE Very Hot!!</b> <sup>2-3</sup>	<b>£13.90</b>
Tomato, mozzarella, topped with onions, peppers, salame, chilli & spicy Nduja	

<b>MEAT FEAST</b> <sup>2-3</sup>	<b>£13.50</b>
Tomato, mozzarella, topped with salame, roasted chicken, bacon & ham	

<b>ASPARAGUS &amp; CHEESE</b> <sup>2-3 (V)</sup>	<b>£13.50</b>
Tomato, mozzarella, topped with asparagus, goats' cheese & caramelised onion	

<b>POLLO, FUNGHI &amp; SPINACI</b> <sup>2-3</sup>	<b>£13.50</b>
Tomato, mozzarella, topped with mushrooms, spinach, garlic & roasted chicken	

<b>VEGETARIANA</b> <sup>2-3 (V)</sup>	<b>£12.90</b>
Tomato, mozzarella, topped with onions, mushrooms, courgettes, peppers, tomatoes & spinach	

<b>NAPOLETANA</b> <sup>2-3</sup>	<b>£13.90</b>
Tomato, mozzarella, topped with cherry tomatoes, capers, olives, anchovies, garlic & oregano	

<b>STAGIONI</b> <sup>2-3</sup>	<b>£13.90</b>
Tomato base topped with ham, peppers, olives & mushrooms	

<b>GENOVESE</b> <sup>2-3-8</sup>	<b>£13.90</b>
Tomato, mozzarella, home-made Genovese (8-hour slow cooked beef & pork) & red onions	

<b>CRUDO E TARTUFO</b> <sup>2-3</sup>	<b>£15.50</b>
Tomato, mozzarella, once out of the oven it is topped with Parma Ham, rocket, Parmesan shavings & black truffle paste	

<b>SEAFOOD</b> <sup>2-3-5-6</sup>	<b>£15.50</b>
Tomato, mozzarella with mussels, squid, clams, king prawns, salmon, cherry tomatoes & garlic	

<b>PIZZA DELLA CASA</b> <sup>2-3</sup>	<b>£14.50</b>
This is a half pizza/half calzone combo! One half is folded & filled with mozzarella, ham & salame. The other half is topped with onions, Nduja, salame, chilli & peppers	

<b>CALZONE VEGETARIANO</b> <sup>2-3 (V)</sup>	<b>£13.90</b>
Folded pizza filled with mozzarella, courgettes, mushrooms, peppers, onions, spinach & tomato	

<b>CALZONE POLLO</b> <sup>2-3</sup>	<b>£14.90</b>
Folded pizza filled with mozzarella, roasted chicken, mushrooms, ham	

<b>CALZONE BOLOGNESE</b> <sup>2-3</sup>	<b>£14.90</b>
Folded pizza filled with Bolognese sauce, roasted chicken, onions & peppers	

<b>CALZONE FORNO</b> <sup>2-3</sup>	<b>£14.90</b>
Folded pizza filled with mozzarella, tomato, salame & ham	

Gluten Free bases available except for Calzone - £2 Supplement.

Vegan cheese available on request. All pizzas can be ordered in a smaller size for a £2.50 discount.

SALADS & SIDES

<b>CAPRESE SALAD</b> <sup>3 (V) (GF)</sup>	<b>£6.90</b>
Sliced tomatoes, fresh mozzarella, olives, olive oil, basil & balsamic reduction	

<b>ROCKET SALAD</b> <sup>3 (V) (GF)</sup>	<b>£6.20</b>
Wild rocket with cherry tomatoes, balsamic vinegar & Parmesan shavings	

<b>TOMATO &amp; RED ONION SALAD</b> <sup>(V) (GF) (VG)</sup>	<b>£3.90</b>
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<b>MIXED SALAD</b> <sup>(V) (GF) (VG)</sup>	<b>£3.90</b>
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<b>GREEN SALAD</b> <sup>(V) (GF) (VG)</sup>	<b>£3.90</b>
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<b>VEGETABLES</b> <sup>(V) (GF) (VG)</sup>	<b>£3.50</b>
Fresh mixed seasonal vegetables	

<b>SPINACI ALL'AGLIO</b> <sup>(V) (GF) (VG)</sup>	<b>£3.90</b>
Pan cooked spinach, olive oil, garlic & a touch of chilli	

<b>PISELLI ITALIANI</b> <sup>(GF)</sup>	<b>£3.90</b>
Petit pois cooked with olive oil, bacon & onions	

<b>ZUCCHINI FRITTI</b> <sup>2-3 (V)</sup>	<b>£3.90</b>
Thinly sliced lightly battered deep fried courgettes	

<b>SAUTÉED MUSHROOMS</b> <sup>(V) (GF) (VG)</sup>	<b>£3.90</b>
Pan cooked mushrooms, olive oil, garlic & chilli	

<b>HOME-MADE BATTERED ONION RINGS</b> <sup>2-3 (V)</sup>	<b>£3.90</b>
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<b>SWEET POTATO FRIES</b> <sup>2 (V)</sup>	<b>£3.90</b>
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<b>PATATINE FRITTE (CHIPS)</b> <sup>2 (V)</sup>	<b>£3.50</b>
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