

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

Since 2004

Mario's

RESTAURANT

Tel: 01765 608 688

Why not have a cocktail whilst you decide?... all £10 each or 2 for £16

ESPRESSO MARTINI

Vodka
Kahlua
Sugar Syrup
Strong Espresso

PINA COLADA

Rum
Malibu
Pineapple Juice

APEROL or
LIMONCELLO
SPRITZER

Prosecco
Aperol/Limoncello
Soda Water
Orange/Lemon Slice

BLUE LAGOON

Vodka
Blue Curacao
Lemonade
Orange Slice

ON THE BEACH

Vodka
Peach Schnapps
Orange Juice
Cranberry Juice

STRAWBERRY
DAIQUIRI

Strawberries
White Rum
Fresh Lemon
Lemonade
Sugar Syrup

STARTERS TO SHARE

HOME MADE BREAD WITH SPICY PICKLED CABBAGE GL-LU-D-SU (V)

Ideal to share between two. Bread served with pickled cabbage, butter, olive oil & balsamic dip

£5.90

GNOCCO FRITTO GL-LU-E-SU (V)

Deep fried dough balls served with garlic mayonnaise

£7.50

HOME MADE BREAD WITH MARINATED OLIVES GL-LU-D-SU (V)

Ideal to share between two. Bread served with marinated olives, butter, olive oil & balsamic dip

£6.90

BRUSCHETTONA GL-LU-D

Ideal to share between 2-4 people. Four toasted pieces of bread, topped with marinated cherry tomatoes, then freshly sliced Parma ham & served with a whole buffalo mozzarella ball in the middle

£16.50

FRITTO MISTO DI PESCE GL-D-E-SH-MO

Ideal to share. Selection of fried fish including, cod goujons, king prawns, calamari & breaded scampi. Served with tartare sauce, sweet chilli dip & lemon wedge

£21.50

GARLIC PIZZA BREAD GL-LU-D (V) *(Select Topping)*

JUST GARLIC £7.50

TOMATO & OREGANO £7.90

MOZZARELLA £8.50

MOZZARELLA & CARAMELISED ONIONS £9.50

We use vegetable stock in most of our dishes which does contain celery. Please speak to a member of staff if you would like to make any amendments or for any questions regarding allergens.

STARTERS

TOMATO & BASIL SOUP C-GL-LUP (V-VG)

Topped with fresh basil & served with toasted bread

£6.90

CAPRESE SALAD D-SUL (V)

Fresh sliced tomatoes, fresh mozzarella, black olives, olive oil, garlic, oregano, & drizzled with a balsamic reduction

£7.50

CHICKEN LIVER PATÉ GL-D-SUL-LUP

Chicken liver & brandy paté. Served with toasted bread, salad garnish & topped with caramelised onion chutney

£7.90

BRUSCHETTA POMODORO GL-LUP (V-VG)

Two toasted pieces of bread, topped with cherry tomatoes marinated in garlic, oregano, olive oil & fresh basil. *Add Parma ham for £3*

£6.90

BRUSCHETTA GOATS CHEESE D-GL-LUP-SUL

Toasted bread topped with goats cheese, caramelised onion chutney, cherry tomatoes, pickled cabbage & rocket, then topped with bacon & balsamic sweet reduction

£8.90

TRIO DI ARANCINI D-C-GL-E

Three home-made arancini balls, stuffed with minced bolognese & peas. Deep fried then served on a bed of tomato sauce & topped with rocket & Parmesan

£8.90

STEAMED MUSSELS (TOMATO or CREAM) C-D-GL-LUP-MO

Steamed mussels in either a white wine & cream sauce or a slightly spicy tomato sauce, served with toasted bread

£10.50

GARLIC MUSHROOMS D-GL-SUL-LUP (V)

Mushrooms cooked in a garlic & white wine creamy sauce & served with bread

£8.50

CALAMARI & GOUJONS E-GL-CR-MO

Deep fried fresh breaded calamari rings & home-made cod goujons, with tartare sauce & lemon

£10.50

SPARE RIBS GL

Slow cooked pork spare ribs in a home-made barbecue sauce

£10.50

INVOLTINI GL-D

Filo pastry filled with asparagus, mozzarella & Parma ham, then rolled & deep fried & served with a sweet chilli dip

£9.90

SEAFOOD CRESPELLA GL-D-E-CR-MO-F

Home-made pancake filled with mussels, squid, lobster claw meat, cod, salmon & prawns. Served in a creamy tomato lobster bisque sauce

£12.90

KING PRAWNS & CHORIZO GL-SU-C

Large king prawns cooked in a slightly spicy tomato sauce, with cherry tomatoes, garlic & Spanish chorizo & served with crusty bread

£12.50

BEEF FILLET CARPACCIO D-SUL

Thinly sliced RAW beef fillet, drizzled with olive oil & lemon juice. Topped with fresh rocket, Parmesan & cherry tomatoes

£11.50

MIXED SEAFOOD SALAD CR-MO-SH-F

Italian style seafood salad with mussels, squid, prawns & clam meat, marinated in olive oil, garlic & parsley

£10.50

RISOTTI E PASTA

Pasta Bolognese £13.90 or Pomodoro £11.90 (V) always available to order as a main

HOME MADE SPINACH CANNELLONI GL-D-C-E (V)

Egg pasta sheets stuffed with ricotta cheese, mozzarella & spinach. Oven baked in a garlic & tomato sauce with mozzarella & Parmesan

£13.50

HOME MADE LASAGNA AL FORNO GL-D-C-E

Egg pasta sheets, layered with bechamel, bolognese & mozzarella. Then cooked in a tomato sauce & oven baked

£14.90

GNOCCHI SORRENTINA GL-D-C (V)

Potato gnocchi, lightly boiled then oven baked with tomato sauce, mozzarella & basil. Italian comfort food at its finest!

£13.50

RAVIOLI LOBSTER GL-D-C-SU-SH-CR-E

Stuffed egg pasta filled with lobster & ricotta cheese. In a creamy lobster shell bisque, with cherry tomatoes, fresh lobster meat & Norwegian prawns

£18.90

RISOTTO VERDE N-D-C (GF)

Arborio rice cooked with onions, courgettes, peas, asparagus & spinach in a creamy pesto sauce. Topped with goats cheese, sun dried tomatoes, rocket & Parmesan

£14.50

RISOTTO SEAFOOD F-CR-MO-C (GF)

Arborio rice cooked with mussels, clams, squid, king prawns, garlic & chilli flakes in a light lobster bisque tomato sauce

£17.50

RISOTTO LOBSTER & KING PRAWNS CR-C-SH-D (GF)

Arborio rice cooked with onions, garlic, courgettes, king prawns, lobster claw meat, cherry tomatoes & chilli flakes, in a light creamy lobster shell bisque, with saffron

£18.90

PENNE BOLOGNESE & MEATBALLS GL-C-D-LU

Classic home-made bolognese sauce with home-made beef meatballs, topped with basil

£15.50

LINGUINE SALMONE & KING PRAWNS GL-SH-CR-F-D-C

Linguine pasta cooked with onions, salmon, cherry tomatoes, garlic, vodka, peas & king prawns in a creamy pink sauce

£15.90

LINGUINE SEAFOOD GL-F-CR-MO-C

Linguine pasta cooked with mussels, clams, squid, king prawns, garlic & chilli flakes in a light lobster bisque tomato sauce

£16.50

PENNE MARIO C-D-GL-SUL

Pasta cooked with bacon, sun dried tomatoes, onions & black olives in a pink creamy tomato sauce

£14.50

LINGUINE CARBONARA GL-D-C

Cooked with bacon, onions, black pepper & mushrooms in a creamy classic carbonara sauce

£13.90

LINGUINE VULCANO GL-SUL-C

Cooked with peppers, onions, Nduja spicy paste, chilli flakes, chorizo, home-made chilli oil in a tomato sauce. *VERY SPICY!*

£14.50

PENNE ALLA GENOVESE GL-C

Traditional onion ragu from Naples (8 hour slow-cooked pork & beef with lots of onions)

£15.50

LINGUINE KING PRAWNS PRIMAVERA SH-C-GL-CR

Cooked with olive oil, king prawns, mixed julienne vegetables, garlic, lobster bisque, a touch of chilli, cherry tomatoes & basil. Light & fresh

£15.50

PENNE ARRABBIATA GL-C-SUL (V)

Cooked in a spicy tomato sauce, with parsley, garlic, chilli, onions & black olives

£13.90

PENNE PESTO & POLLO GL-D-N

Cooked with onions, chicken, peas & mushrooms in a creamy pesto sauce

£14.50

LINGUINE LOBSTER & KING PRAWNS CR-C-D-SH

Cooked with onions, garlic, courgettes, king prawns, lobster claw meat, cherry tomatoes, chilli flakes, in a light creamy lobster shell bisque, with saffron

£18.50

PAPPARDELLE CHICKEN LIVERS & PORCINI GL-D-E

Wide ribbons of egg pasta cooked with chicken livers, mixed porcini mushrooms, onions, bacon & Parmesan, in a light creamy sauce

£17.90

Pasta, Risotti & Ravioli (excluding Cannelloni & Lasagne) can be ordered as a smaller starter size at a £3.00 Discount.
Gluten free pasta & vegan cheese also available!

Most dishes are freshly made to order. If you would like an ingredient left out or have a specific dietary requirement, please speak to a member of staff and we will accommodate you as best we can.

August 2026



MAIN COURSES - MEATS

From the Grill...

All our steaks are 100% British & locally slaughtered
Dry-aged & matured on the bone for a minimum of 28 days

10oz FILLET STEAK ^D - plain grilled or seasoned with garlic butter	£33.90
12oz RIBEYE STEAK ^D - plain grilled or seasoned with garlic butter	£29.90
All steak dishes come served with julienne mixed vegetables, roasted potatoes & caramelised shallots	
BURGER CLASSICO ^{D-GL}	£18.90
Home-made Aberdeen Angus beef burger, grilled & served in a brioche bun, topped with fresh tomatoes, streaky bacon, mozzarella, salad & pesto. Served with potato wedges, garlic mayo, spicy cabbage & onion rings. <i>Add Pulled Pork for £3</i>	
or available with the following sauces (£3.50 supplement)	
PEPE NERO - Brandy, lots of black pepper, cream & demi-glace ^{D-C}	
AI FUNGHI - Red wine, mushrooms, cherry tomatoes, chilli flakes & demi-glace ^C	
DOLCELATTE - Italian blue cheese, cream & bacon ^{D-C}	
DIANE - Onions, mushrooms, cream & French mustard ^{C-D-M}	

POLLO DOLCELATTE ^{D-C}	£18.90
Chicken breast, pan cooked with onions, white wine, bacon, mushrooms & Dolcelatte cheese in a creamy sauce. Served with roasted potatoes & vegetables. <i>Available without Dolcelatte</i>	
POLLO GHIOTTONE ^{D-C}	£19.50
Chicken breast, pan cooked with onions & white wine in a creamy sauce with asparagus & peppercorns. Topped with Fontina cheese and Parma ham. Served with roasted potatoes & vegetables	
POLLO DIAVOLA ^C	£18.90
Chicken breast cooked in a very spicy tomato sauce with onions, chilli flakes, Nduja chilli paste, chorizo & peppers. Served with roasted potatoes & vegetables	
POLLO STROGANOFF ^{C-D-M}	£18.90
Chicken breast sliced into strips then cooked with onions, mushrooms, demi-glace & paprika, in a mustard, brandy creamy sauce. Served with Arborio rice	

BRASATO AL VINO ROSSO ^{C-D-GL-SUL}	£22.90
Fall apart slow braised beef, marinated overnight in red wine then cooked with onions, celery, carrots & mushrooms, finished in a rich red wine, demi-glace sauce with bacon lardons. Served with mashed potatoes & vegetables	
CLASSIC PARMO ^{GL-D-E-LU-SUL}	£17.90
Breaded chicken breast, topped with bechamel sauce, Cheddar cheese. Served with potato wedges, salad & garlic mayo. <i>Add Pulled Pork for £3</i>	
PORK AL MARSALA ^{GL-D-SUL-C}	£18.90
Tender thinly sliced pork cooked in butter & served with spinach, mushrooms & roasted potatoes. Finished in a sweet Marsala wine sauce	
PORK AGRODOLCE ^{SUL-C}	£18.90
Tender pork shoulder, braised in a Calvados & cider jus. Deboned then rolled & sliced with pickled apples & blueberries. Served with mashed potatoes & vegetables	
DUCK BREAST ORANGE or CHERRY ^{SUL-C-D}	£22.50
Pan cooked duck breast, cooked pink then sliced in either a honey-orange, ginger sweet sauce OR an Italian Morello cherry & red wine reduction. Served with roasted potatoes & vegetables	

MAIN COURSES - FISH

SEABASS SALVATORE ^{GL-D-C-M-SH-MO}	£23.50
Pan-cooked filleted wild seabass pieces, served with a delicious chowder (made with lobster claw bisque, potatoes, mussels, onions, bacon, parsley & cream). Served with vegetables	
TUNA & KING PRAWN SKEWER ^{SUL-F-C}	£24.90
Fresh lightly seared tuna & king prawn skewer served with roasted garlic potatoes, rocket salad & wedge of lemon	
KING PRAWNS & MUSSELS ^{GL-SU-C}	£23.50
Large king prawns & Scottish mussels cooked in a slightly spicy tomato sauce with chorizo, chilli flakes, cherry tomatoes & a hint of garlic. Served with crusty bread	

Mains come served with sides as described. No substitutions can be made.
Any changes will be charged separately.

Extra bread will be charged at £3

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:

^{GL} - GLUTEN ^N - NUTS ^{SH} - SHELLFISH ^C - CELERY ^D - DAIRY ^M - MUSTARD
^{SUL} - SULFITES ^{LUP} - LUPINS ^E - EGG ^{CR} - CRUSTACEANS ^{MO} - MOLLUSC ^F - FISH

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. We do not have the capacity to guarantee specific meals for those with a specific food allergy or serious dietary restriction. We do not assume any liability for adverse reactions to food consumed or items one may come in contact with while eating in the restaurant.
All dishes are prepared in a kitchen where nuts, gluten, dairy, eggs, shellfish, mustard & celery are present.

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

MARGHERITA ^{LUP-GL-C-D} (V)	£11.90
Classic with tomato base topped with mozzarella & basil	
PROSCIUTTO & FUNGHI ^{LUP-GL-C-D}	£13.50
Tomato base topped with mozzarella, ham & mushrooms. <i>Optional with pineapple</i>	
PEPPERONI ^{LUP-GL-C-D}	£13.50
Tomato base topped with mozzarella & Italian pepperoni	
BARBECUE ^{LUP-GL-C-D}	£13.90
Tomato & BBQ mixed base topped with mozzarella, bacon, Italian pepperoni & chicken	
BOLOGNESE & POLLO ^{LUP-GL-C-D}	£13.90
Bolognese base topped with mozzarella, onions & chicken	
CALABRESE ^{LUP-GL-C-D}	£14.50
Very spicy pizza tomato base topped with mozzarella, Nduja chilli paste, spicy pepperoni, onions, peppers & chilli flakes	
DI CARNE ^{LUP-GL-C-D}	£14.50
Tomato base topped with mozzarella, ham, chicken, bacon & pepperoni	
ASPARAGI & CAPRINO ^{LUP-GL-C-D}	£14.50
Tomato base topped with mozzarella, asparagus, goats cheese & caramelised onions	
FIorentina ^{LUP-GL-C-D-EGG}	£14.50
Tomato base topped with mozzarella, chicken, mushrooms & spinach	
VEGETARIANA ^{LUP-GL-C-D}	£13.50
Tomato base topped with mozzarella, onions, garlic, mushrooms, olives, spinach & peppers	
NAPoletana ^{LUP-GL-C-F-D}	£14.90
Tomato base topped with mozzarella, oregano, capers, olives, cherry tomatoes & anchovies	
STAGIONI ^{LUP-GL-C-D}	£14.50
Tomato base topped with mozzarella, ham, olives, peppers & mushrooms	
CRUDO & DOLCELATTE ^{LUP-GL-C-D}	£15.90
Tomato base topped with mozzarella, Dolcelatte, Parmesan, sun dried tomatoes, rocket & Parma ham	
DEL MARE ^{LUP-GL-C-SH-F-MO-CR}	£16.90
Tomato base topped with mozzarella, mussels, clams, squid, king prawns, cherry tomatoes & parsley	
PIZZA DELLA CASA ^{LUP-GL-C-D}	£15.50
A half pizza half calzone combo! The best of both worlds. One half is folded & filled with pepperoni & ham. The other half is topped with onions, Nduja spicy paste, pepperoni, peppers & chilli flakes	
CALZONE VEGETARIANO ^{LUP-GL-C-D}	£14.90
Folded pizza filled with mozzarella, onions, garlic, mushrooms, olives, spinach & peppers	
CALZONE POLLO ^{LUP-GL-C-D}	£16.50
Folded pizza filled with mozzarella, chicken, ham, mushrooms & garlic <i>Available with tomato or bolognese sauce on the side</i>	
CALZONE CARNE ^{LUP-GL-C-D}	£16.50
Folded pizza filled with mozzarella, pepperoni, chicken, ham & bacon <i>Available with tomato or bolognese sauce on the side</i>	

Extra Toppings Will Be Charged Separately:

Meats £2.50 · Fish £2.50 · Vegetables £1.50 · Dairy £1.50

Gluten Free bases available except for Calzone - £3 Supplement
Vegan cheese available on request
All pizzas can be ordered in a smaller size for a £3 discount

SALADS & SIDES

CAPRESE SALAD ^{D-SUL} (V)	£7.50
Sliced tomatoes, fresh mozzarella, olives, olive oil, oregano, garlic, basil & balsamic reduction	
ROCKET SALAD ^{D-SUL} (V)	£5.90
Wild rocket, cherry tomatoes, Parmesan & sweet balsamic reduction	
TOMATO & RED ONION SALAD ^{SUL} (V)	£4.20
Sliced tomatoes topped with oregano, olive oil, sliced red onions & sweet balsamic reduction	
MIXED SALAD ^{SUL} (V) or GREEN SALAD ^{SUL}	£4.20
VEGETABLES (V) Fresh mixed seasonal vegetables	£3.90
SPINACI ALL’ AGLIO (V) Cooked spinach, olive oil, garlic & a touch of chilli	£4.90
FUNGHI MISTI (V) Mixed sautéed mushrooms cooked with olive oil, garlic, parsley & chilli	£5.20
ZUCCHINI FRITTI (V) Thinly sliced courgettes, floured & deep fried	£4.90
HOME-MADE BATTERED ONION RINGS ^{GL-D} (V)	£4.90
PATATINE FRITTE (CHIPS) ^{GL} (V)	£3.90
SWEET POTATO FRIES ^{GL} (V)	£4.90
ROAST POTATOES ^{GL} (V) Roasted potatoes with garlic	£3.90