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

Since 2004

Tel: 01765 608 688

## SET MENU Tuesday-Thursday All Night, Friday & Saturday 4.30-6.00pm 2 Courses - Starter with Pizza or Pasta £15.50 OR 2 Courses - Starter with Meat or Fish £19.90

MARIO'S REMINDER...

Last tables must be booked no later than 5.45 on Fridays & Saturdays & orders must be in no later than 6.00pm. If you order from our Set Menu, we kindly require you to vacate the table within 2 hours from the time the table has been booked for. *Thank you all for your understanding* 

#### **STARTERS**

TOMATO SOUP - Served with toasted bread

PATE DELLA CASA - Chicken liver pate served with salad, onion chutney & toasted bread

GARLIC PIZZA BREAD - Choose any from the main menu

PRAWN COCKTAIL - Baby prawns in a classic marie-rose sauce on a bed of lettuce

MUSSELS (CREAM or TOMATO) - Steamed mussels in a slightly spicy tomato sauce OR creamy sauce

ROASTED GOATS CHEESE - Charred goats cheese & asparagus, topped with onion chutney, marinated cherry tomatoes, pickled cabbage & rocket

FUNGHI AGLIO - Mushrooms cooked in a white wine, garlic creamy sauce

SARDINE FILLETS - Filleted sardines cooked with olive oil, garlic, chilli flakes & parsley

CALAMARI & SCAMPI - Fried squid rings & breaded scampi, served with tartare sauce & lemon wedge

PATATE NGUACCHIATE - Loaded crispy potatoes, topped with cheddar, garlic mayo, pulled pork, jalapenos & chives

BEEF CARPACCIO - Thinly sliced raw marinated beef, topped with cherry tomatoes, parmesan shavings & lemon ARANCINI TRIO- Three breaded rice balls filled with Bolognese & peas. Deep fried & served on a bed of tomato sauce, topped with rocket & parmesan

STUFFED AUBERGINE (V)(VG) - Aubergine stuffed with courgettes, peas, mushrooms, cherry tomatoes & spinach. Topped with mozzarella (or Vegan cheese) then oven baked

CAPRESE SALAD (V)(VG) - Sliced tomatoes, fresh mozzarella (or Vegan cheese) olive oil, basil, olives & balsamic

### PASTA (Starter & Pasta £15.50)

SPAGHETTI POMODORO (V)(VG) - In a homemade tomato sauce with basil

PENNE BOLOGNESE & MEATBALLS - Bolognese sauce with homemade meatballs

LASAGNA - Homemade beef lasagna, with bechamel sauce, tomato & Bolognese. Oven baked

CANNELLONI SPINACI (V) - Homemade spinach & ricotta cannelloni with tomato & basil. Oven Baked

PENNE GENOVESE - In a 24 hour slow cooked beef & pork ragu with lots of onions & tomato. Typical dish from Naples

SPAGHETTI CARBONARA - With onions, bacon & black pepper, in a creamy parmesan sauce

PENNE ARRABIATA (V) - In a spicy tomato sauce with onions, chilli flakes, peppers & olives

LINGUINE KING PRAWNS - Cooked with olive oil, julienne vegetables, touch of chilli, garlic, King Prawns, cherry tomatoes & basil. Light & fresh

PENNE PESTO - With onions, chicken, peas, mushrooms, & black pepper in a creamy pesto sauce

PENNE AL SALMONE - With onions, garlic, baby prawns, smoked salmon, vodka, peas & cherry tomatoes. In a pink creamy sauce

RISOTTO VERDE (V) - Cooked with onions, courgettes, peas, asparagus & spinach in a creamy green pesto sauce, topped with crumbled goats cheese & sun dried tomatoes

EXTRAS

MARINATED OLIVES & BREAD £6.50

TOASTED BREAD & PICKLED CABBAGE £4.95

EXTRA BREAD & BUTTER £2.95

FRIED DOUGH BALLS & GARLIC MAYO DIP £5.95

Gluten free pasta & vegan cheese available

on request



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### PIZZA (Starter & Pizza £15.50)

MARGHERITA (V) - Tomato base with mozzarella & basil

HAM & MUSHROOM PIZZA - Tomato, mozzarella topped with ham & mushrooms

BBQ PIZZA - Barbecue base, mozzarella topped with chicken, bacon & salame

MARINARA PIZZA - Tomato, mozzarella topped with cherry tomatoes, anchovies, capers, olives & oregano

CALABRESE PIZZA (SPICY) - Tomato, mozzarella, topped with salame, peppers, onions, chilli flakes & spicy Nduja

VEG PIZZA (V)- Tomato, mozzarella topped with olives, mushrooms, onions, spinach, peppers & cherry tomatoes

BOLOGNESE & POLLO PIZZA - Bolognese base, topped with mozzarella, onions & chicken (Plain Bolognese available) PEPPERONI PIZZA - Tomato, mozzarella topped with pepperoni

ASPARAGUS & CHEESE (V) - Tomato, mozzarella topped with goats cheese, asparagus spears & caramelised onions STAGIONI PIZZA - Tomato, mozzarella topped with ham, olives, mushrooms & peppers

POLLO FUNGHI PIZZA - Tomato, mozzarella topped with spinach, garlic, chicken & mushrooms

HAWAII PIZZA - Tomato, mozzarella, ham & pineapple

### MAIN COURSES (MEAT & FISH) (Starter & Meat or Fish £19.90)

 $\label{eq:pollo} \ensuremath{\text{POLLO DOLCELATTE}}\xspace - Chicken \ breast \ cooked \ with \ onions, \ bacon, \ mushrooms \ \& \ blue \ cheese. \ Served \ with \ roast \ potatoes \ \& \ vegetables$ 

POLLO DIAVOLA - Chicken breast cooked with onions, peppers, chorizo, nduja, chilli flakes & garlic, in a spicy tomato sauce. Served with roast potatoes & vegetables

POLLO GHIOTTONE - Chicken breast cooked with white wine, green peppercorns then topped with Parma Ham & Fontina cheese in a creamy sauce with asparagus. Served with potatoes & vegetables

CLASSIC PARMO - Breaded Chicken breast fried then topped with Bechamel & cheddar, then oven baked. Served with roast potatoes, vegetables & garlic mayo

PORK STROGONOFF - Strips of pork fillet cooked with onions, mushrooms, paprika in a brandy & mustard creamy sauce. Served with Arborio rice

PORK AGRODOLCE - Braised 8 hour pork shoulder, deboned & rolled, then sliced & served with mashed potatoes, pickled sweet apples, blueberries in a fabulous Calvados jus. Served with vegetables

VEAL MARSALA - Thinly sliced Veal pan cooked with butter, then finished in a delicious Marsala wine reduction. Served with fresh spinach, mushrooms & roast potatoes

BEEF BOURGUIGNON - Braised 12 hour feather blade of beef marinated in red wine then cooked with onions, carrots, mushrooms & bacon in a rich red wine & demi-glace jus. Served with mashed potatoes & vegetables

BURGER DELLA CASA - ½ pound home-made beef burger simply seasoned with salt & pepper. Topped with fresh sliced tomatoes, streaky bacon, mozzarella on a bed of salad dressed with basil pesto. Served with onion rings, potatoes & coleslaw

COD PROVENCALE - Fresh cod pan cooked with onions, peppers, capers, olives, touch of chilli, oregano in a white wine & tomato sauce. Served with potatoes & vegetables

PAN FRIED SEABASS - Whole filleted seabass, pan fried served on a bed of julienne mix veg, lemon wedge & potatoes

BEEF MEDALLIONS - Tender seared pan cooked beef medallions in either peppercorn sauce or mushrooms & cognac creamy sauce. Served with potatoes & vegetables. (£4.00 supplement) (Cooked either mid/rare or well done)

Mains come served with sides as described.

No changes or substitutions allowed.

Any changes will be charged separately.

## STILL HUNGRY?.. ADD A DESSERT FOR ONLY £4.50

Gluten free bases £2.50 supplement & vegan cheese available on request