



MARIOS

ITALIAN
CUISINE

E.A. Mario, grandfather to one of our first authentic Italian chefs, was born to a family of humble means in the northern Italian region of Lombardia. Growing up with a family of six in a cramped apartment behind his father's barbershop, everyone in his family needed to pull their weight to get by. Mario was in charge of cooking dinner and his authentic Italian dishes would bring his family to the table every night.

Mario passed down that tradition by instilling that same sense of passion for his love of food and family to his children and grandchildren. That is why today, you will feel and taste that passion when you visit Mario's Restaurant.

Il Buffet Degli Antipasti - Antipasto Buffet

Visit Mario's Antipasti Buffet for a wonderful selection of Italian appetizers and soup, the best way to begin your culinary experience with us!

Piatti Principali - Main Course

Spaghetti alla Carbonara

Cream sauce, pancetta, Parmesan cheese, black pepper

Gnocchi ai Quattro Formaggi

Flavorful Italian four cheese sauce, basil 🌿

Penne all'Arrabiata

Fresh tomatoes, chili, garlic, basil 🌿

Fettucini allo Scoglio

Squid, bay scallops, gamberoni, mussels, cherry tomatoes, garlic, chili, herbs

Brodetto di Pesce

Fresh local fish, mussels, shrimp, calamari, fresh tomatoes, white wine

Pesce Spada alla Siciliana

Grilled swordfish, tomatoes, capers, olives, cous cous salad ♡

Lasagna Tipica

Lasagna layered with beef ragù, mozzarella cheese, tomato sauce ♡

Pollo alla Parmigiana

Breaded and fried chicken breast, mozzarella cheese, tomato sauce, spaghetti

🌿 Vegetarian

♡ Balanced Lifestyle
These dishes offer
healthier preparations
and lower calorie counts

🌿 Gluten Free
Please consult your server
on which dishes can
be prepared gluten-free

🌿 Lactose Free
Please consult your server
on which dishes can
be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements.
Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.



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Specialità della Lombardia - Lombardian Specialties

Saltimbocca di Maiale

Pork tenderloin cutlets, sage, prosciutto, creamy polenta, porcini jus

Tagliata di Manzo

Grilled ribeye, arugula, Parmesan, cherry tomato, balsamic reduction

Risotto del Giorno

Chef's daily risotto creation

Dolci - Sweets

Tiramisù

Traditional Italian sponge, espresso, marsala liqueur, soft mascarpone, fresh cream zabaglione

Lava al Cioccolato

Chocolate lava cake, Sambuca cream, chocolate shavings

Panna Cotta ai Frutti Freschi

Vanilla flavored cooked milk and cream, diced seasonal fresh fruits

Macedonia con Gelato

Fresh fruit salad, tulip basket, vanilla ice cream, chocolate ganache fondue



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