

HEROES

MEATBALL PARMIGIANA	13.00
EGG & POTATO	11.00
SAUSAGE PARMIGIANA	13.00
SAUSAGE W/ PEPPERS & ONIONS	13.00
EGGPLANT PARMIGIANA	13.00
CHICKEN FRANCAISE	15.00
CHICKEN PARMIGIANA	13.50
CHICKEN CUTLET with lettuce, tomato & mayo	13.50
ITALIAN COLD CUT HERO Imported Genoa salami, aged provolone, soppressata, prosciutto, pepperoni, lettuce, & tomato with an Italian dressing	14.00
VEAL PARMIGIANA	17.00
GRILLED CHICKEN Fresh mozzarella, roasted peppers with balsamic vinaigrette dressing	14.00
SHRIMP PARMIGIANA	16.50

CALZONES

CHEESE CALZONE Ricotta, mozzarella, parmesan	8.75
CHICKEN ROLL Crispy chicken strips, mozzarella, and tomato sauce	8.75
BUFFALO CHICKEN ROLL Buffalo style chicken with mozzarella, bleu cheese optional	8.75
SPINACH ROLL Spinach, mozzarella, feta, parmesan	8.75
SAUSAGE, PEPPERS, & ONIONS ROLL Sausage, roasted peppers, caramelized onions, pepperoni, mozzarella cheese, and tomato sauce	8.75
STROMBOLI Ham, salami, provolone, pepperoni, mozzarella	8.75
PINWHEEL pepperoni or spinach	6.75

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BURGER

Double italian patty with american cheese, cherry pepper and caper mayo dressing. Served with fries or salad

16

PANINIS & WRAPS

CHICKEN FAJITA WRAP Sauteed chicken with onions, peppers, tomato and rice. Served with salad, veggies or rice	16.00
CHICKEN CAESAR WRAP Grilled balsamic chicken, romaine lettuce, romano cheese, in our creamy caesar dressing, served with veggies or french fries	13.50
GREEK WRAP WITH CHICKEN Grilled balsamic chicken, romaine lettuce, olives, tomato, red onions feta cheese in our house Italian dressing, served with veggies or french fries	13.50
PANINI MILANESE Breaded chicken cutlet, arugula, tomato, served with mixed salad or french fries	14.50
PANINI VEGETARINO Baked eggplant, zucchini, tomato and fresh mozzarella, served with mixed salad or french fries	14.50
PANINI CAPRESE Prosciutto, fresh mozzarella, roasted peppers, arugula, and tomatoes, served with a mixed salad or french fries	14.50
PANINI CAMPAGNOLA Sausage, roasted peppers, spinach and mozzarella, served with salad or french fries	14.50
POLLO MELANZANE Grilled chicken, crispy eggplant, sundried tomatoes and mozzarella, served with salad or french fries	14.50

PASTA

	SPAGHETTI CON POLPETTE Mario's famous meatballs with spaghetti	20.00	GFA	RIGATONI CAMPAGNOLA Sweet Italian sausage with spinach, roasted peppers and broccoli florets in a garlic & oil sauce	24.00
	FETTUCINI ALFREDO Fettucini pasta with a creamy alfredo cheese sauce	20.00	GFA	CHICKEN SCARPAREILLO Sausage, potatoes, zucchini, onions, red pepper and chicken sautéed with garlic, wine and lemon	24.00
	PENNE AL LA VODKA Penne pasta, sautéed mushrooms and onions in a creamy vodka sauce	20.00	GFA	WHOLE WHEAT PENNE PESTO Whole wheat pasta with grilled balsamic chicken in a fresh basil pesto sauce	24.00
	SPAGHETTI CARBONARA Bacon, egg, parmesan,	21.00	GFA	RIGATONI FLORENTINA Sautéed chicken pieces with spinach and shredded fresh mozzarella cheese in a blush sauce or a zesty garlic and oil sauce	24.00
	SPAGHETTI WITH SAUSAGE & PEPPERS Spaghetti pasta with sweet Italian sausage sautéed with sweet sherry wine, roasted peppers, caramelized onions & a touch of pomodoro sauce	23.00		LINGUINE AL VONGOLE Fresh manila clams sautéed in garlic white wine and virgin olive oil or our homemade marinara sauce	24.00
	PENNE AL LA CASSEROLE Crushed tomato, garlic, mozzarella and eggplant in a light filetto sauce	21.00		SHRIMP & BROCCOLI A LA MARIO Pan seared shrimp, broccoli, mushrooms in pink sauce with pasta	26.95
	PENNE BOLOGNESE Penne pasta in a creamy meat sauce	21.00		LINGUINE OREGANATA Baked shrimp with white wine, fresh garlic, herbs and sprinkled breadcrumbs with pecorino romano. Served with aldente linguine	26.25
	WHOLE WHEAT PENNE PRIMAVERA add chicken for . \$5.00 extra Whole wheat penne pasta served with fresh vegetables in your choice of sauce (marinara or garlic & oil)	21.00		SHRIMP SCAMPI Jumbo shrimp, lemon, garlic, and paprika in a scampi sauce served with pasta or salad	27.25
	FUSILLI AL PAILLARD Tender grilled balsamic chicken sautéed with fresh broccoli rabe, and red peppers in zesty garlic & oil	24.00		FRUTTI DI MARE Shrimp, mussels and clams with your choice of marinara or a zesty garlic and oil sauce	29.50
	FUSILLI A LA PUTANESCA Spiral pasta with ground anchovies, capers and kalamata olives in a light spicy pomodoro sauce	21.00			

AL FORNO

BAKED RAVIOLI 17.00
STUFFED SHELLS 17.00
BAKED ZITI 17.00
LASAGNA 19.00

HEALTHY PASTA ALTERNATIVES

WHOLE WHEAT PASTA
GLUTEN FREE PASTA
ZUCCHINI PASTA
(made to order) add \$3.00

CLASSIC ENTREES

GFA

PARMIGIANA 23

MARSALA 26

FRANCAISE 26

PICATA 28

CHOICE OF: CHICKEN, EGGPLANT, ZUCCHINI, MEATBALL OR SAUSAGE

\$4 EXTRA CHOICE OF: VEAL, SHRIMP OR FLOUNDER

PRINCIPALE

CARNE		VEGETALI			
GFA	VEAL MILANESE Pan-seared breaded veal over a bed of mesclun lettuce, summer diced tomatoes, red onions and a drizzle of balsamic glaze	26.95	GFA	EGGPLANT ROLATINE . Crispy eggplant stuffed with ricotta & with or without ham, baked with tomato sauce and mozzarella. Served with salad or pasta	22.00
	VEAL SORENTINO Sliced eggplant, prosciutto and fresh melted mozzarella, served with our famous mushroom sauce and your choice of pasta or salad	28.95			
	VEAL MARTINI Pan fried top round veal palliard with garlic, fresh lemon juice, hot cherry peppers and baked with grated parmesan cheese. Served with spaghetti pasta	27.95			
POLLO		PESCE			
	VERDE Battered breast of chicken topped with fresh broccoli and melted mozzarella in a white wine and light marinara sauce. Served with your choice of pasta	28.00		FLOUNDER FILET Broiled flounder in a lemon, wine butter sauce, served with feta cheese risotto and a vegetable medley	29.00
GFA	PORTOFINO Grilled chicken breast topped with sautéed broccoli rabe, roasted peppers and fresh melted mozzarella cheese. Served with spaghetti pasta in a tomato sauce	26.00	GFA	SALMON SEMI FREDO Grilled salmon served with a romano sauce, asparagus, spinach with vegetable rice	29.00
	ROMANO Panko crusted chicken breast pan fried in a plum tomato & lemon sauce with a hint of cream & locatelli cheese. Served with spaghetti pasta	26.00		SHRIMP MONACCHINA Sautéed shrimp with mushrooms and onions served in our marsala wine sauce with melted mozzarella. Served with choice of pasta	30.00
				ALMOND CRUSTED FILET OF SOLE Pan-seared flounder with string beans, asparagus and sun-dried tomatoes in a lemon beurre blanc sauce	32.00
			GFA	BRANZINO Pan-seared branzino fillet with sautéed spinach and canellini beans	29.00
				CALAMARI FRA DIABLO Sauteed calamari in a lightly spicy marinara sauce. Served with rice	28.00

GLUTEN-FREE
Scan Here For Full Gluten - Free Menu



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs or gluten. Our customer's safety is of our utmost importance. Although we take necessary precautions,management cannot guarantee any cross contamination of these ingredients with your dish.

All prices subject to change without notice.
Tax where applicable.



ANTIPASTO

BURNT CARROTS
BURNT BROCCOLI
BROCCOLI RABE
STRING BEANS
ZUCCHINI PARM
EGGPLANT PARM
ESCAROLE & BEANS
MIXED PEPPERS

9

MASHED POTATO
OVEN BAKED POTATO
WHITE RICE
SIDE SALAD

9

UOVO E SALSA (3 EGGS IN MARINARA)
CHICKEN (2 CRISPY OR GRILLED)
SHRIMP (5 GRILLED OR CRISPY)
MEATBALLS (3 PC)
SAUSAGE & PEPPERS (RED OR WHITE)

10

GRILLED NOVA SCOTIA SALMON

14

TWO PICK 15

HALF SANDWICH

VEGETARIANO PANINI
CAMPAGNOLA PANINI
CAPRESE PANINI
MILANESE PANINI
CHICKEN PARM
MEATBALL PARM
EGGPLANT PARM

FLATBREAD

SPINACH, MUSHROOMS, FONTINA
BROKEN SAUSAGE, CHERRY PEPPER, FONTINA
POMODORO (NO CHEESE)
CLASSIC MARGHERITA

SOUP

CHICKEN NOODLE
PASTA E FAGIOLE
MINESTRONE

SALAD

TOSSED
MOZZARELLA
CAESAR
GREEK

ANY SALAD CHOPPED
(2.00 EXTRA)

APPETIZERS

	MARIO'S HOMEMADE MEATBALLS Skillet seared meatballs in homemade pomodoro sauce	14.00		BURRATA Served with arugula and tomatoes in a balsamic glaze	16.00
GFA	MOZZARELLA STICKS 5 pieces golden fried served with plum tomato sauce	12.00		GFA HOT ANTIPASTO (Serves 2-3) Baked clams, eggplant rolatine, mozzarella sticks, and calamari sampler	27.00
	FRESHLY DICED BRUSCHETTA Diced tomatoes and onions with basil and slices of our homemade bread dressed with a balsamic glaze	14.00		EGGPLANT ROLATINE (1) Crispy eggplant stuffed with ricotta, mozzarella and ham	6.00 each
	WINGS (10 pieces) In our mild, medium or hot homemade buffalo sauce. Served with carrots, celery, & bleu cheese.	16.00		ARANCINI Meat and pea filled rice ball. Served in our famous Romano sauce	12.00
	ZUPPA DI COZZE Mussels sautéed in marinara or garlic & oil sauce	17.00		CALAMARI FRITTI Golden fried calamari served with our marinara or sweet chili sauce	17.00
	BAKED CLAMS OREGANATE 6 whole baked clams	15.00			

INSALATA

GFA	TOSSED GARDEN Assorted lettuce, red cabbage, tomatoes, kalamata olives, cucumbers, radishes and shredded carrots with a house Italian dressing	8.00/10.00	GFA	MEDITERRANEO Blackened spicy chicken breast with fresh mozzarella, bruschetta, fresh avocado slices and cilantro rice dressed with lime & olive oil	19.00
	CAESAR Fresh-cut crispy romaine lettuce with croutons, pecorino romano and our creamy caesar dressing	9.00/11.00	GFA	ARUGULA Baby arugula, grana padano cheese, hearts of palm & tomatoes dressed in homemade honey mustard	11.00
GFA	TRI-COLOR Mesclun greens with cucumbers, mixed tomatoes, sweet roasted peppers, sliced red onions, croutons and warm goat cheese in our balsamic vinaigrette	11.00/13.00		DRESSINGS ITALIAN, CAESAR, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, BLEU CHEESE & RANCH	
GFA	GREEK Crispy lettuce with feta cheese, stuffed grape leaves, kalamata olives, tomatoes and onions with house italian dressing	12.00/14.00		SALAD ADD-ONS	
GFA	GORGONZOLA Assorted greens mixed with roasted peppers, diced tomatoes, and crumbled gorgonzola cheese in our homemade raspberry vinaigrette	11.00/13.00		CHOP	3.00
GFA	ANTIPASTO Ham, salami, pepperoni, soppressata, provolone, tomato, cucumber, black olives, radishes, lettuce, cabbage	13.00/16.00		MOZZARELLA	3.00
	MOZZARELLA WEDGE Romaine wedge, bacon, chopped tomato, mozzarella, chili peppers, house dressing	15.00		GORGONZOLA	3.00
				GOAT CHEESE	3.00
				CHICKEN (crispy or grilled)	5.00/10.00
				BUFFALO CHICKEN	5.00/10.00
				SHRIMP (crispy or grilled)	2.00 each
				GRILLED SALMON	14.00

SOUPS

MINESTRONE 8.50

PASTA E FAGIOLE 8.50

CHICKEN NOODLE 8.50

PIZZERIA

16 INCH SICILIAN	23.00		REGULAR CHEESE SLICE	3.25
18 INCH NY	21.00		12 INCH WHOLE WHEAT PIZZA	14.00
PERSONAL PIZZETTE (\$1.00 ½ topping \$2.00 full topping)	12.00		GFA 10 INCH GLUTEN FREE	14.00
TRADITIONAL MARGHERITA Fresh mozzarella, tomato, basil	18" 24.50	pizzette 14.50		

		18"	pizzette			18"	pizzette
	GRILLED CHICKEN CAESAR SALAD Fresh Caesar Salad on a crispy crust and balsamic grilled chicken strips	29.50	16.50	GFA	EGGPLANT & RICOTTA Eggplant, ricotta, mozzarella, romano, & tomato sauce	28.50	14.50
	CHICKEN A LA VODKA Crispy chicken on thin crust with fresh mozzarella and vodka sauce	29.50	16.50	GFA	BIANCA Ricotta, mozzarella, romano	28.00	14.50
GFA	TACO PIZZA Lettuce, tomato, onions, spicy meat sauce, American cheese	29.50	16.50	GFA	TOMATO & GARLIC Sliced tomatoes, mozzarella, fresh garlic and oregano...no sauce!	28.50	14.50
	BUFFALO CHICKEN Spicy buffalo chicken with mozzarella and an optional side of bleu cheese	29.50	16.50	GFA	CHICKEN & BROCCOLI Sliced chicken cutlets, broccoli, sauce, and mozzarella cheese	29.50	14.50
	MARIOS SPECIAL Pepperoni, sausage, meatball, peppers, onions, mushrooms, extra cheese (anchovies optional)	29.50	16.50		BBQ CHICKEN Smokey sweet bbq sauce with mozzarella	29.50	14.50
GFA	BAKED ZITI Ziti, ricotta, mozzarella, romano cheese, tomato sauce	28.50	16.50		CHICKEN MARSALA Sautéed chicken marsala, fresh onions and mushrooms, mozzarella cheese	29.50	14.50
GFA	VEGETABLE Broccoli, mushrooms, spinach, roasted peppers, caramelized onions, mozzarella and tomato sauce	28.50	16.50	GFA	CHICKEN STUFFED Double layered pizza with breaded chicken cutlet, mozzarella, and tomato sauce	35.00	20.00
	GRANDMA SQUARE Thin-crust Sicilian with fresh mozzarella, fresh basil leaves and crushed tomatoes	24.50	16.50		DRUNKEN SICILIAN Thin crust Grandma Pizza with vodka sauce	24.50	14.50
GFA	BRUSCHETTA SQUARE Thin-crust Sicilian with light fresh mozzarella cheese, chopped tomatoes, diced onions, fresh basil in a balsamic vinaigrette	29.50	16.50		CHICKEN FIORENTINA Chicken, spinach, fresh mozzarella and pink sauce	29.50	14.50

TOPPINGS

HALF TOP: \$2.75 FULL TOP: \$4.00
2 TOPS: \$6.50 3 OR MORE: \$9.00

BROCCOLI . PEPPERONI . SUN-DRIED TOMATO . MUSHROOMS
CAMELIZED ONIONS . ANCHOVIES ROASTED PEPPERS
SAUSAGE . RICOTTA . PROSCIUTTO . GARLIC . KALAMATA
OLIVES . SPINACH . MEATBALLS

GFA

Signifies items that can be made
gluten free for an additional charge