

ristorante pizzeria
da
Mario

Menu



Appetizers

With
first
choice
Italian
ingredients

Jalapeños	5 pieces	7
Ascolana olives	6 pieces	6
Mozzarelline stick	6 pieces	6
Potato croquettes	6 pieces	6
Napoli Mixed	mixed fried food	10
Focaccia 1	bufala, raw ham	10
Focaccia 2	burrata, raw ham	10
Small cutting board		15
Large cutting board	for 3 people	20
Soft polenta with sopressa, mushrooms, Dobbiaco		13
Scallops au gratin	piece	4
Scallops in Brandy	piece	4
Seared tongue with porcini mushrooms		12
Creamed cod		12
Octopus salad		14
Seafood salad		14

Cover charge 2.50

First Courses



With
first
choice
Italian
ingredients

Linguine with clams 15

Scoglio spaghetti 17

cherry tomatoes, mussels, clams, scampi, prawns

Pescatora Scialatielli or gnocchi 15

cherry tomatoes, mussels, clams, prawns, squid

Egg fettuccine with porcini mushrooms and scallops 16



Tagliolini or gnocchi with fresh finferli* mushrooms 14

or other seasonal mushrooms

Bigoli with duck ragù 10

Carbonara spaghetti 10

Sorrentina Gnocchi 10

cherry tomatoes, buffalo mozzarella, basil

Fresh egg pasta *gnocchi, fettuccine, macaroni, bigoli* 10

choice between tomato, ragù, duck

Whole wheat with sauce of your choice 10

tomato, ragù, duck, carbonara

Whole wheat with sauce of your choice 10

Clams, pescatora

Seasonal Risotto 16

We advise our kind customers to ask our staff for seasonal ingredients.

Cover charge 2.50

* seasonal product

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Second Courses



With
first
choice
Italian
ingredients

Mussels "Pepata"	White or Red	14
Creamed Cod		12
Octopus Salad		14
Seafood Salad		14
Scallops au Gratin	piece	4
Scallops in Brandy	piece	4
Grilled Scampi	piece	4
Grilled Prawns	piece	4
Fried Calamari		15
Mixed Fried Food		17
<i>Calamari, Hunchbacks, Cuttlefish, Prawns, Grilled Polenta</i>		
Cod* Vicenza Style with Polenta		18
Tuna or Salmon		18
<i>Crusted with Poppy Seeds and Stracciatella</i>		
Grilled Sea Bass	800 gr.	20
Grilled Sea Bream	800 gr.	20
Large grilled fish platter		30
<i>1 scampi, 1 king prawn, 1 scallop, octopus, tuna, salmon</i>		
Tuna tartare		18
<i>plain or with pomegranate</i>		
Salmon tartare		18
<i>plain with orange, yuzu</i>		

Cover charge 2.50

* seasonal product

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Second Courses



With
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Soft polenta with sopressa and mushrooms Dobbiaco	13
Milanese cutlet with french fries <i>chicken or chop</i>	15
Pork tips with dipper potatoes <i>low temperature cooked ribs</i>	15
Grilled chicken with dipper potatoes	15
Guinea fowl Venetian style <i>baked with seasonal vegetables</i>	15
Grilled veal chop <i>with seasonal vegetables</i>	15
Beef entrecôte <i>with baked potatoes</i>	16
Braised cheeks with reduction <i>mashed potatoes and cooked seasonal vegetables</i>	17
Mixed grill with polenta <i>chop, beef, chicken, sausage, ribs</i>	17
Irish beef steak <i>with baked potatoes</i>	20
Beef rib	hg 4,5
Irish beef tartare <i>Italian style, cut with a knife</i>	20
French style beef tartare <i>cut with capers, anchovies, French mustard, egg yolk</i>	20
Vegetables: cooked or grilled or baked potatoes	6

Cover charge 2.50

Boiled Meat Cart



20

*Priest's hat, calf's head, homemade cotechino, chicken, polanca.
Prague ham accompanied with mashed potatoes, pearà,
green sauce, horseradish.*

(Wednesday, Thursday, Friday) or by reservation for events

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Salads

**With
first
choice
Italian
ingredients**

Classic <i>Mixed salad, carrots and cherry tomatoes</i>	7
Caesar Salad <i>Mixed salad, grilled chicken fillets, bread croutons, yogurt sauce</i>	12
Fantasia <i>Mixed salad, cherry tomatoes, corn, mozzarella, shrimp, tuna</i>	12
Energia <i>Mixed salad, carrots, bresaola, rocket, parmesan flakes</i>	12

Sandwiches

Cover charge 2.50

Panino Onto <i>Mixed salad, bacon, sausage, onion, peppers, mayonnaise</i>	9,5
Classic Pizza Bread <i>Tomato, mozzarella, ham, mushrooms, salami</i>	8,5
Crostino <i>Tuscan bread in a pan on top</i> <i>Tomato, mozzarella, ham, mushrooms, salami</i>	8,5

Create your ideal pizza

**At the base
margherita
add the
ingredients
that you
like**

Base margherita

6

Burrata	4,5	Mortadella	2,5
Buffalo mozzarella	4,5	Provola of	
Cooked ham	2,5	smoked Burrata	4,5
Raw ham	3,5	Fresh tuna	4,5
Speck	2,5	Tuna in oil	2,5
Spicy salami	2,5	Truffle	6
Porchetta	2,5	Seafood	5
Bresaola	3,5	Fresh salmon	3,5
Mushrooms	2,5	Porcini mushrooms	3,5
Artichokes	2,5	Chiodini mushrooms	2,5
Anchovies	2,5	Ricotta	2,5
Olives	2,5	Grana flakes	2,5
Würstel	2,5	Sausage	2,5
Capers	2,5	Radicchio	2,5
Onion	2,5	Asiago	2,5
Egg	2,5	Gorgonzola	2,5
Asparagus	2,5	Cherry tomatoes	2,5
Peppers	2,5	Provola	2,5
Eggplant	2,5	Brie	2,5
Nuts	3,5	*Pumpkin	2,5
Genoese pesto	3,5	*Broccolo	2,5
Pistachio pesto	3,5	Friarielli	2,5
4 mixed cheeses	3,5	Dried tomatoes	3,5
'Nduja of Spilinga	4,5	*seasonal	
Philadelphia	2,5		

Dough for CELIACS

gluten free

8

Base margherita

SCROCCHIARELLA dough

base Venere rice

8

Margherita small

Margherita big

15

Pizzas beaten surcharge

rise

2

Cover charge 2.50

*ristorante pizzeria
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Special Pizzas

We use
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1. Salentina <i>Cherry tomatoes, burrata cheese, basil</i>	10
2. Amalfitana <i>Marinara with buffalo mozzarella, cherry tomatoes, basil</i>	11
3. Partenopea <i>Marinara with buffalo mozzarella, cherry tomatoes, salami, basil</i>	12
4. Balanzone <i>Oro del Vesuvio tomato, 100% Italian fior di latte, Salina capers, oregano, ventricina of Vastese, caramelized Tropea onion</i>	15
5. La Classica (Napoli) <i>Fior di latte 100% Italian milk, pureed yellow tomato from Vesuvius, fresh sausage, Campanian friarrielli (white choice)</i>	15
6. Capodimonte <i>Fior di latte, octopus salad, Taggiasca olives, potatoes, cherry tomatoes, EVO oil</i>	16
7. Spaccanapoli <i>Smoked provola from Naples, semi-dried tomatoes from Vesuvius, Spilinga 'Nduja, EVO oil</i>	16
8. Chiaia <i>Fior di latte, Oro del Vesuvio peeled tomato, hand-made fresh tuna tartare, Tropea red onion</i>	16
9. Vomero <i>Fior di latte, semi-dried tomatoes from Vesuvius, handmade salmon tartare, EVO oil. After cooking: Bronte DOP pistachio pesto, Corato burrata</i>	16
10. Posillipo <i>Milk cream. After cooking: homemade mortadella, Bronte DOP pistachio pesto, chopped pistachios, organic lemon zest, Corato burrata</i>	16
11. La Riccia <i>Fior di latte 100% Italian milk, smoked buffalo provola, porchetta di Ariccia, grilled pepper</i>	16
12. Terrona <i>Yellow tomato puree, buffalo mozzarella, ventricina of Vastese, 'nduja di Spilinga, caramelized Tropea onion</i>	16
13. San Gennaro <i>Fior di latte 100% Italian, smoked buffalo provola, yellow tomato puree, friarielli from Campania, fresh sausage</i>	16
14. Italia <i>Fior di latte 100% Italian milk, yellow tomato puree, burrata from Puglia, 24-month Parma raw ham</i>	16

Cover charge 2.50 - No changes are allowed.

Traditional Pizzas

We use
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Marinara

Tomato, fresh garlic, oregano, oil

5

Margherita

Tomato, mozzarella

6,5

Funghi

Tomato, mozzarella, mushrooms

8

Prosciutto

Tomato, mozzarella, ham

8

Romana

Tomato, mozzarella, anchovies

8

Trevigiana

Tomato, mozzarella, radicchio

8

Chiodini

Tomato, mozzarella, chiodini mushrooms

8

Diavola

Tomato, mozzarella, spicy salami

8

Viennese

Tomato, mozzarella, würstel

8

Asparagi

Tomato, mozzarella, asparagus

8

Speck

Tomato, mozzarella, speck

8

Cipolla

Tomato, mozzarella, onion

8

Peperoni

Tomato, mozzarella, peppers

8

Tonno

Tomato, mozzarella, tuna

8

Melanzane

Tomato, mozzarella, eggplant, grated cheese

8

Prosciutto e funghi

Tomato, mozzarella, ham, mushrooms

9

Pugliese

Tomato, mozzarella, capers, olives, onion

9

Siciliana

Tomato, mozzarella, anchovies, capers, olives

9

Calzone

Tomato, mozzarella, ham, mushrooms, salami

9,5

Salsiccia

Tomato, mozzarella, sausage, gorgonzola, nuts

9,5

Americana

Tomato, mozzarella, ham, mushrooms, salami

9,5

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Traditional Pizzas

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Veronese <i>Tomato, mozzarella, porcini mushrooms, sausage</i>	9,5
Ischia <i>Marinara, cherry tomatoes, basil, salami</i>	9,5
Tarantella <i>Marinara with capers, anchovies, black olives, salami, basil</i>	9,5
Speck e asparagi <i>Tomato, mozzarella, speck, asparagus</i>	9,5
Crudo <i>Tomato, mozzarella, raw ham after cooking</i>	9,5
Tirolese <i>Tomato, mozzarella, würstel, speck</i>	9,5
Salmone fresco <i>Tomato, mozzarella, salmone</i>	9,5
Porcini <i>Tomato mozzarella, porcini mushrooms</i>	9,5
Tonno e cipolla <i>Tomato, mozzarella, tuna, onion</i>	9,5
Capricciosa <i>Tomato, mozzarella, ham, mushrooms, artichokes, spicy salami</i>	10
Quattro stagioni <i>Tomato, mozzarella, ham, mushrooms, artichokes, spicy salami</i>	10
Estate <i>Tomato, mozzarella, fresh cherry tomatoes, bresaola, rocket, parmesan flakes</i>	10
Veneta <i>Tomato, mozzarella, Asiago, radicchio, raw ham (also with fresh basil)</i>	10
La gustosa <i>Tomato, mozzarella, Asiago, porcini mushrooms, raw ham</i>	10
Pizza al rifugio <i>Tomato, mozzarella, Asiago, raw ham, artichokes</i>	10
Mediterranea <i>Tomato, mozzarella, gorgonzola, aubergines, cherry tomatoes, basil</i>	10
Nord e sud <i>Tomato, mozzarella, raw ham, smoked provola, black olives, basil</i>	10
Vipiteno <i>Tomato, mozzarella, 4 cheeses, porcini mushrooms, basil</i>	10
Paris <i>Tomato, mozzarella, 4 cheeses, raw ham</i>	10
Tofane <i>Tomato, mozzarella, Asiago, radicchio, porcini mushrooms</i>	10
Ciocciara <i>Tomato, mozzarella, porchetta, ricotta, rosemary</i>	10

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Montecchi <i>Tomato, mozzarella, radicchio, sausage, gorgonzola</i>	10
Valdagnese <i>Tomato, mozzarella, radicchio, peppers, sausage</i>	10
Creazzo <i>Tomato, mozzarella, 4 cheeses, sausage</i>	10
Emiliana <i>Tomato, mozzarella, 4 cheeses, raw ham, parmesan flakes</i>	10
Castelfranco <i>Tomato, mozzarella, radicchio, sausage, Asiago</i>	10
Marosticana <i>Tomato, mozzarella, Asiago, radicchio, chiodini mushrooms</i>	10
Valtellinese <i>Tomato, mozzarella, chiodini mushrooms, bresaola, parmesan shavings</i>	10
Chiodini e salmone fresco <i>Tomato, mozzarella, chiodini mushrooms, salmon</i>	10
Porcini, melanzane, ricotta <i>Tomato, mozzarella, porcini mushrooms, aubergines, ricotta</i>	10
Porcini, ricotta e salamino <i>Tomato, mozzarella, porcini mushrooms, ricotta, salami</i>	10
Verdure <i>Tomato, mozzarella, mushrooms, artichokes, aubergines, asparagus, peppers, onion, grated parmesan</i>	10
Speck e ricotta <i>Tomato, mozzarella, speck, ricotta</i>	10
Quattro formaggi <i>Tomato, mozzarella, 4 types of cheese chosen by the pizza chef</i>	10
Atomica <i>Tomato, mozzarella, ham, mushrooms, salami, artichokes, olives, wüster</i>	11
Taormina <i>Tomato, mozzarella, ricotta, cherry tomatoes, ham, salami, anchovies, black olives, basil</i>	11
Buona notte <i>Tomato, mozzarella, ham, salami, sausage, basil, bacon, porcini mushrooms</i>	12
Frutti di mare <i>Tomato, mozzarella, sweet and sour seafood in oil</i>	12
Porcini e salmone fresco <i>Tomato, mozzarella, porcini mushrooms, salmon</i>	12
Speciale <i>Tomato, mozzarella, ham, mushrooms, salami, artichokes, olives, sausage, speck</i>	12
Sombrero <i>Tomato, mozzarella, ham, mushrooms, salami, artichokes, olives, wüster, speck, covered with another layer of pasta</i>	14

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Drinks

Draft beer

Red or lager Small	25 cl	4
Red or lager Medium	50 cl	6
Red or lager Large	1l	11

Bottled beer

BECK'S		4,5
CERES		4,5
CORONA		4,5
WEISS	50cl	5
HEINEKEN	66cl	4,5
Craft Beer Baladin	75 cl	14

Draft drinks

Coca Cola, Fanta, Lemon, Tonic		
Small	33 cl	4
Medium	50 cl	6
Wine Draft	1/4 l	4
	1/2 l	7
	1 l	12

Canned drinks

Coca Cola, Coca Cola light, Coca Zero, Fanta, Bitter Fanta, Chinotto, Lemon, Sprite, Lemon tea, Peach tea, Heineken beer	Canned	3,5
Still or sparkling water	1/2 l	3

Fruit juices

Pear, Peach, Apricot, Pineapple, Ace, Tropical, Grapefruit		3,5
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Cocktail

Prosecco		3,5
Campari		4
Aperol		4
Americano		7
Negroni		7
Mojito		7
Gin Tonic - Gin Lemon		7
Vodka Tonic - Vodka Lemon		7