## **GOURMET PIZZA**

All our pizzas are Hand Tossed New York Style!

GF Gluten-Free Crust available in small size only | Add 3.00 柱 Mario's Favorites 🗸 Vegetarian



**15"** 22.24



with extra virgin olive oil

### Pesto Chicken Grilled chicken, garlic, olive oil, diced tomato and pecorino cheese on fresh basil pesto base

and green chile

Mega Meat
Pepperoni, Italian sausage,
ham, seasoned beef and

### Greek Sautéed spinach base, feta cheese, kalamata olives, garlic, olive oil

Green Chile Bacon Cheeseburger Seasoned ground beef, onion, diced

bacon, green chile, topped with mozzarella and cheddar cheese

V Calabrese
Breaded Eggplant, feta, artichoke,
roasted peppers and kalamata olives

Hawaiian Ham, pineapple, bacon and red onions

V Margherita
The original Queens Pizza made with fresh mozzarella, diced tomatoes and fresh basil drizzled

### Rustica

Grilled chicken, roasted peppers, mushrooms, feta and roasted garlic on a Fresh Pesto base

## Chicken Alfredo

**Florentine**Grilled chicken, sautéed spinach, roasted peppers, and mushrooms atop our homemade alfredo base and mozzarella

### Classic California Grilled chicken, artichoke hearts, bell peppers, fresh pesto, feta and mozzarella

Sante Fe Chicken Grilled chicken, Italian sausage, red onions, mushrooms and green chile

### Green Chile Chicken

Grilled chicken, diced bacon, green chile and tomatoes on a ranch base topped with mozzarella and cheddar cheese

# Grilled chicken, sautéed spinach sundried tomato, feta and garlic

Taco Pizza Fresh salsa base, seasoned ground beef, onions, black olives and green chile, mozzarella and cheddar

# Buffalo Chicken Our special recipe Pesto buffalo sauce, chicken, red onions, mozzarella and cheddar cheese

V **Original Veggie**Onions, bell peppers, black olives,
mushrooms and green chile

V Gourmet Veggie Sautéed spinach, artichoke hearts, breaded eggplant and garlic with mozzarella and cheddar cheese

### BBQ Chicken

Smoked BBQ sauce base with chicken, red onions, mozzarella and cheddar cheese

Seafood Pizza
Tender crab, shrimp and clams
sautéed in our seafood cream sauce. Topped with mozzarella

V Quattro Stagioni Roasted peppers, artichokes, sundried tomatoes and sautéed spinach on a ricotta base, nozzarella, pecorino and provolone cheese

## **CREATE YOUR OWN PIZZA**

#### SLICE OF CHEESE 3.25 Slice Toppings .75 each per slice

Two Slice One Topping Special
Two slices with one topping served with your choice of a garden salad or cup of soup 11.99

#### **NEW YORK STYLE**

12 Inch Small Cheese 13.99 1 Topping - 15.49

2 Toppings - 16.99
\*Create Your Own (Any 5 Toppings) - 18.49

#### 15 Inch Medium Cheese 16.99

1 Topping - 18.74

2 Toppings - 20.49
\*Create Your Own (Any 5 Toppings) - 22.24 (Serves 3-4)

#### 18 Inch Large Cheese 19.99

1 Topping - 21.9

2 Toppings - 23.99
\*Create Your Own (Any 5 Toppings) - 25.99

### 26 Inch Giant Pizza Cheese 32.99

Topping - 35.99

2 Toppings - 38.99
\*Create Your Own (Any 5 Toppings) - 41.99 (Serves 8-10)

\*Create Your Own - Five toppings for the price of three. Sicilian Square Deep Pan (Large Only) | Add 1.00 Gluten Free (12 Inch Only) | Add 3.00

**Meat Toppings**Pepperoni • Italian Sausage • Ham • Chicken Meatballs • Bacon • Genoa Salami • Beef • Anchovies

**Veggie Toppings**Green Chile • Bell Peppers • Mushrooms • Tomatoes Black Olives • Green Olives • Onions • Pineapple Ialapeños • Extra Cheese

Gourmet Toppings
Roasted Peppers • Kalamata Olives • Artichoke Hearts Sautéed Spinach • Red Onions • Garlic • Fresh Pesto Breaded Eggplant • Feta Cheese

> OUR LARGE PIZZAS ARE BIGGER. OUR GIANT IS THE BIGGEST,



#### Veal Parmigiana

Breaded yeal cutlet baked in marinara sauce and mozzarella cheese. Served with a side of spaghetti 19.49

Tender veal sautéed with fresh mushrooms and onions in a robust marsala wine sauce. Served with a side of spaghetti 19.49

### SIDE ITEMS

Homemade Meatballs 4.99 Italian Sausage 4.99 Grilled Chicken Breast 4.99 Steamed Veggies 4.99 Sautéed Shrimp 6.99

## **COMBO DINNERS**

#### The Sicilian

A combination plate of chicken parmigiana, pesto pasta and cheese tortellini 19.49

#### The Goodfella

A combination plate of chicken parmigiana, stuffed shells and beef lasagna 19.49

#### The Godfather

A combination plate of veal parmigiana, beef ravioli and fettuccine alfredo 19.49

#### V Tour of Italy

A vegetarian combo plate of eggplant parmigiana, spinach lasagna and cheese ravioli 19.49

#### LC Low Carb Combo

Grilled chicken, meatballs, and a sausage link smothered in marinara and mozzarella. Served with a side of sauteed veggies 19.49

CATERING MENU

APPETIZERS

Italian Sampler 39.99

Fried Cheese 34.99

Toasted Ravioli 34.99

Spicy Pesto Wings 49.99

Fried Zucchini 34.99

Artichoke & Spinach Dip 34.99

Dozen Breadsticks 10.99

## SEAFOOD

PIRULINA DRINKS JUICE



#### Fruita Di Mare

Tender crab, shrimp and clams sautéed in a seafood cream sauce and tossed with fettuccine 16.49

#### Linguine with Clams

Lightly sautéed clams in a white wine clam broth or red herb sauce 16.49

#### Shrimp Fra Diavolo

Shrimp sautéed in olive oil, garlic, chile peppers and marinara sauce. Served over spaghetti 19.49

Shrimp Scampi
Shrimp sautéed in a traditional scampi garlic butter sauce. Served over spaghetti 19.49

### **CATERING & PARTY PACKAGES**

Carry Out or Delivery (Serves About 10 People)



**GOURMET SALADS** 

Garden Salad 34.99

Antipasto Salad 39.99

Greek Salad 39.99

Chicken Caesar Salad 39.99

Mario's Chopped Salad 39.99

Cobb Salad 39.99

WINGS

30 Wings 49.99

60 Wings 99.99

90 Wings 149.99

1 Pasta Entrée 1 Garden Salac 129.99

1 Pasta Entrée 1 Garden Salad 10 Canned Soft Drinks



#### 1 Pasta Entrée Garden Salac

l Appetizer 10 Canned Soft Drink

ostitute Wings Add 10.00 Gallon of Iced Tea or

Don't forget Whole Cakes or Assorted Desser Trays.



### YOUR CHOICE 74.99 each

Beef Lasagna Southwest Chicken Pasta Tortellini w/ Tomato Alfredo Spinach & Eggplant Lasagna Stuffed Shells Ravioli (Beef or Cheese)

Eggplant Parmigiana (w/ spaghetti) Chicken Parmigiana (w/ spaghetti) Chicken Marsala (w/ spaghetti) Fettuccine Alfredo

### Any Pasta Noodle with choice of 1 below:

Add (5) Grilled Chicken, (10) Meatballs, or (5) Sausage for 24.99 each

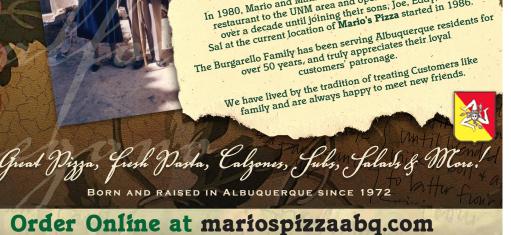
**GF** Substitute Gluten-free Spaghetti Add 10.00



Manicotti

#### Meatballs or Sausage w/ Marinara, Meat Sauce, or Alfredo

All major credit cards accepted No personal checks accepted.
One guest check per table please



Benvenuti Da Mario's

As first generation Sicilian-Americans, the Burgarello
Family immigrated to America in 1949 and settled in the
Knickerbocker area of Brooklyn, New York.
Knickerbocker area of Brooklyn, New York.
For several years, Mario worked as a pizza maker until
he opened his first pizza place in 1965 in. Queens, NY.
In 1972, a family vacation to Albuquerque,
New Mexico reminded both Mario and Mama Anna
of the climate of Sicily enough to move their family
from Brooklyn to the beautiful Southwest and open
from Brooklyn to the beautiful Southwest and man Anna's
from Brooklyn to the beautiful Southwest and Scratch' old family Sicilian Recipes.

In 1980, Mario and Mama Anna moved the location of the restaurant to the UNM area and operated **Pizza City** for over a decade until joining their sons, Joe, Eddy, and Sal at the current location of **Mario's Pizza** started in 1986.

217ERIA &

SAN PEDRO & UPTOWN

2401 San Pedro N.E.

5700 4th St. N.W.

883-4414 294-8999 344-4700 797-1800 7501 Paseo Del Norte N.E.

PASEO & WYOMING

-

20% Gratuity added for parties of 6 or more. Sunday - Thursday: 11 am to 9 pm Friday - Saturday: 11 am to 9:30 pm Imported beers and wine available.
Gift Certificate Available

BUSINESS HOURS:

### APPETIZERS

### Italian Sampler

Fried cheese, zucchini, toasted ravioli and mushrooms, lightly breaded and fried. Served with marinara and ranch 13.49

#### Toasted Ravioli

Our delicious jalapeño cheese ravioli lightly breaded and fried to a golden brown. Served with marinara and ranch 11.49

#### Fried Zucchini

Fresh zucchini lightly breaded and fried to a golden brown. Served with marinara and ranch 11.49

#### Fried Cheese

Mozzarella cheese lightly battered and fried. Sprinkled with parmigiano cheese. Served with marinara and ranch 11.49

#### Fried Mushrooms

Fresh mushrooms breaded and fried to a golden brown. Served with marinara and ranch 11.49

## SOUP & SALAD

Add Grilled Chicken to any salad 4.99

#### **Antipasto Salad**

A deluxe Italian salad with Genoa salami, artichoke hearts, ham, provolone, tomatoes, black and green olives and pepperoncini on a mound of mixed greens tossed in our house vinaigrette 13.49

#### Greek Salad

Feta cheese, kalamata olives, tomatoes, cucumbers. artichoke hearts, pepperoncini and red onions. Served on a bed of mixed greens with Greek herb dressing 13.49

#### Homemade Soups Minestrone or Soup of the Day

Bowl 6.99 | Cup 4.99

#### House Salad

A crisp garden salad or Caesar Salad served with your choice of dressing Large 6.99 | Small 4.99

#### HOMEMADE DRESSING SELECTIONS:

House Italian • Buttermilk Ranch • Bleu Cheese Thousand Island . Caesar . Honey Mustard . Greek Vinegar and Oil . Green Chile Ranch

#### Fried Calamari

Tender calamari rings breaded and fried. Served with marinara sauce and lemon wedges 13.49

#### **GFItalian Nachos**

Chips layered with pepperoni Italian sausage, roasted peppers, mixed cheeses, green chile cream sauce. Jalapeño, lettuce and tomato garnish 11.49

#### Garlic Knots

Very addicting homemade knots coated in our special blend of olive oil, garlic, parmigiano and spices 7.49

### Boneless Wings Chicken breast nuggets lightly breaded and fried.

Served with fries and dipping sauce 14.99

#### Basket of Fries 7.49 Green Chile

Fresh baked, brushed with garlic butter and parmigiano cheese. Served Alfredo Fries 9.49

with marinara sauce 6.49

### Soup & Salad

Artichoke &

Spinach Dip

A creamy hot dip of our own

special recipe with sautéed

spinach and artichokes.

Garlic

Cheese Bread

Baked with garlic butter

and spices. Topped with

provolone cheese and served

with marinara sauce 7.49

Pesto Wings Chicken wings sautéed

in our homemade pesto

buffalo sauce. Served with

carrots, celery sticks and

ranch dressing 14.99

Breadsticks or

Garlic Toast

Served with chips 11.49

Homemade soup, garden salad and our homemade breadsticks 12.49

Mario's Chopped Salad
Cappicola ham, Genoa salami, feta, cheddar and mozzarella cheeses, black and green olives, red onions, cucumbers and tomatoes tossed with freshly chopped lettuce. Tossed in our house vinaigrette 13.49

### Chicken Caesar Salad

Grilled chicken, and pecorino cheese tossed with romaine lettuce in our creamy caesar dressing 13.49

#### Buffalo Chicken Salad

Breaded chicken coated in our own special recipe pesto buffalo sauce, cheddar and mozzarella cheeses, celery, carrots, red onions and sunflower seeds on a bed of mixed greens 13.49

#### Cobb Salad

Turkey, ham, Genoa salami, provolone, cheddar, mozzarella, bacon, eggs and tomatoes served on a bed of mixed greens 13.49

#### Sante Fe Chicken Salad

Grilled chicken, mixed cheeses, sunflower seeds, red onions, tomatoes, green chile and tortilla chips on a bed of mixed greens 13.49

## BEVERAGES

Soft Drinks (Free refills) 3.10 Coke • Diet Coke • Sprite • Dr Pepper Diet Dr Pepper • Root Beer • Iced Tea

Coffee or Hot Tea 3.10 | Hot Chocolate 3.99 Milk or Chocolate Milk 3.49 | 3.99 San Pellegrino Mineral Water 3.99 San Pellegrino Panna Water 3.99 Apple or Orange Juice 3.99 Aranciata (Orange Soda) 2.99 Limonata (Lemon Soda) 2.99

## SPECIALTY DRINKS

**Italian Soda** 3.99 Sparkling water, Flavored syrup, half and half cream, whipped cream and a cherry

#### **FLAVORS**

Raspberry, Peach, Mango, Cherry, Passion Fruit, Vanilla Bean, Strawberry, Blackberry

**GREAT FOR FLAVORED ICED TEA TOO! 1.00** 



Don't miss our Favorites!

GF Gluten Free

## PASTA ENTRÉES

S<mark>erved with garlic bread and your choice of homemade soup or fresh garden salad</mark> {Lunch specials 11 am to 3 pm}

Add a side of Grilled Chicken, Homemade Meatballs, or Italian Sausage 4.99

GF Gluten-Free substitution available on many pastas | Add 1.00

LC Low Carb Available - substitute steamed veggies for side of pasta | Add 1.99 Mario's Favorites V Vegetarian 🕞 Gluten Free

CLASSICS

#### Baked Lasagna

Layers of fresh pasta, seasoned ground beef, ricotta, pecorino and mozzarella cheeses L 13.49 | D 15.49

#### VFettuccine Alfredo

Noodles coated in our famous rich and creamy homemade alfredo sauce L 13.49 | D 15.49 Add Grilled or Crispy Chicken 4.99 Primavera Veggies 1.99

Small pasta dumplings filled with ricotta cheese and topped with meat sauce L 13.49 | D 15.49 Baked with tomato alfredo and mozzarella Add 2.00

#### Ravioli

Delicious pasta pillows stuffed with a special blend of beef or ricotta cheese and covered with meat sauce L 13.49 | D 15.49

#### **V**Manicotti

Mama's homemade pasta crepes filled with ricotta, mozzarella and pecorino cheeses. Topped with marinara sauce and mozzarella. L 13.49 | D 15.49

#### Pasta Shells

Pasta shells stuffed with ricotta and parmigiano cheeses. Topped with meat sauce and mozzarella L 13.49 | D 15.49

#### Pasta Alla Carbonara

Spaghetti prepared with a hearty blend of sautéed con, onions, and black pepper, coated in our own creamy alfredo L 13.49 | D 15.49

### CREATE YOUR OWN PASTA

Spaghetti, Penne. Angel Hair, Fettuccine or Linguine Served with Mama's own freshly prepared Italian sauces. Choose your favorite one Lunch 13.49 | Dinner 15.49

Meatballs or Sausage with Marinara Sauce Marinara • Meat Sauce • Mushroom Sauce Try one of our new sauces | Add 1.99 Pesto Cream Sauce • Green Chile Alfredo Tomato Alfredo Sauce

GF Gluten Free Spaghetti | Add 1.00

#### VEggplant Parmigiana

Fresh eggplant lightly breaded and fried. Topped with marinara sauce and mozzarella cheese. Served with a side of spaghetti L 13.49 | D 15.49

#### **VPesto Pasta**

Fresh basil pesto, minced garlic, olive oil, diced tomatoes and pecorino cheese, tossed with spaghetti in our homemade pesto cream sauce L 13.49 D 15.49

#### **VPasta Alla Zingara**

A vegetarian dish with fresh mushrooms onions, bell peppers, black and green olives, sautéed in white wine and marinara L 13.49 | D 15.49

## **vSpinach & Eggplant Lasagna**Layers of fresh pasta, tender eggplant, sautéed

spinach, ricotta, mozzarella and pecorino cheeses. Topped with marinara sauce and mozzarella. A vegetarian treat L 13.49 | D 15.49

#### **VShells Florentine**

Pasta shells filled with lightly seasoned spinach, ricotta and parmigiano cheeses. Topped with marinara sauce and mozzarella L 13.49 | D 15.49

### CHICKEN

#### Southwest Chicken

Grilled chicken, mushrooms and diced tomatoes tossed with penne pasta in our green chile alfredo L 14.49 | D 16.49

#### LCChicken Marsala

Chicken breast sautéed in our homemade marsala cream sauce with fresh mushrooms and onions. Served with a side of spaghetti L 14.49 | D 16.49

#### Chicken Parmigiana

Lightly breaded chicken breast baked in marinara sauce and mozzarella cheese. Served with a side of spaghetti L 14.49 | D 16.49

#### LcChicken Cacciatore

Chicken breast sautéed in white wine, marinara, bell peppers, onions, mushrooms and olives. Served with a side of spaghetti L 14.49 | D 16.49

#### Chicken Piccata

Chicken breast, capers, mushrooms and onions sauteed in olive oil, white wine and lemons. Served with a side of spaghetti L 14.49 | D 16.49



## **SUBS & SANDWICHES**

Sandwiches served with your choice of French fries, pasta salad or chips. Substitute a cup of soup or house salad to any sandwich - 2.99

Mario's Favorites Vegetarian

#### Meatball Parmigiana Sub Mama's homemade meatballs smothered in marinara sauce and mozzarella cheese 13.49

Chicken Parmigiana Sub
Seasoned Chicken breast breaded and topped with marinara and mozzarella cheese 13.49

# VEggplant Parmigiana Sub Seasoned eggplant slices breaded and topped with marinara and mozzarella cheese 13.49

# Sausage Parmigiana Italian sausage, sautéed bell peppers, onions and topped with marinara and mozzarella 13.49

#### Italian Cheesesteak Sub

Grilled beef, sautéed bell peppers, onions, mushrooms and provolone cheese 13.49

### Guido Deli Sub

Ham, salami and provolone cheese, lettuce, tomato and Italian dressing 13.49

Sliced turkey breast, green chile, melted provolone

**Uptown Turkey** 

### cheese, lettuce, tomatoes and mayo 13.49

New York Reuben Hot pastrami, turkey, sauerkraut, and provolone cheese. Served on grilled rye with 1000 island dressing 13.49

Club House Ham, salami, turkey, bacon, provolone and American cheeses, lettuce, tomato and mayo on ciabatta 13.49

#### French Dip

Lean roast beef topped with melted provolone, served with au jus 13.49

#### Hot Pastrami

Thinly sliced lean pastrami, provolone, mustard, lettuce, tomatoes on grilled rye 13.49

#### Ciabatta Chicken Deluxe

Breaded chicken breast, bacon, green chile, provolone, tomatoes and pesto mayo on ciabatta 13.49

GLUTEN-FREE ITEMS ARE BASED ON INFORMATION PROVIDED BY OUR INGREDIENT SUPPLIERS.

PLEASE INFORM A MANAGER OF ANY ALLERGIES.

20% Gratuity will be added for parties of 6 or mor

## CALZONE

Calzones are Italian pizza pockets that can be stuffed with any variety of ingredients from our pizza topping list. Create your own. Served with a side of marinara.

Add a Cup of Soup or House Salad 2.99 Extra Toppings Add .75 each

😂 Mario's Favorites 🔻 Vegetarian

#### Create Your Own Calzone

#### Choose 1 below:

- 1. Ricotta & mozzarella
- 2 Spinach & mozzarella
- 3. Mozzarella only Then you choose any three items from our pizza topping list. We'll do the rest 13.49

#### Milano Calzone

Grilled chicken, roasted peppers, pesto, artichokes, ricotta, spinach, feta cheese and mozzarella 13.49

## Stromboli Calzone Stuffed with ham, salami, onions, bell peppers,

black olives, provolone and mozzarella cheeses 13.49

New York Philly Calzone
Roast beef, sautéed bell peppers, onions
and mushrooms. Topped with provolone
and mozzarella cheese 13.49

## BURGERS

#### **YOUR CHOICE 13.49**

Served on a toasted bun with lettuce, tomato, onion and pickle. Your choice of french fries, chips or pasta salad.

### Pizza Burger

Smothered with marinara sauce and mozzarella cheese Philly Burger

Sautéed peppers, onions and provolone cheese Green Chile Cheese Burger



teaspoon salt cup cold butter (no subs ablespoon cornstarch ound plums, cut into eighths teaspoon grated orange peet teaspoon cinnamon