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New Restaurant Brings Italian Fine Dining to Jerry Land

No Lasagna, Only Real Italian Treats Await

BY NATALIE GEMPEL // 04.02.18



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9 *Da Mario Table side Fettuccine alla Fiamma with Black Truffle. Photo Manny Rodriguez.*

The Italians have staked their claim to a piece of **Jerry's World**. Fine dining restaurant Da Mario is officially open at The Star in Frisco.

The upscale eatery is determined to bring authentic Italian flavors to North Texas through hand-crafted pastas, the freshest of fresh mozzarellas, fine wines, and wood-fired pizza. Da Mario comes from an international hospitality group dream team, which also brought renowned Mediterranean restaurant Zaytinya from D.C. to the Frisco development.

Da Mario has the ambiance of a classic Italian American restaurant, updated for 2018: The cozy dining room features mid-century modern furnishings, deep emerald-hued accents, and glass cases displaying the kitchen's impeccable ingredients.

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But, when it comes to the cuisine, Da Mario steers clear of “Italian American” and sticks to the real thing.

“Da Mario is what Italian cuisine should be. You won’t find lasagna on our menu; but rather dishes that are true to the heritage and indulgence of Italy,” executive chef Luigi Iannuario says. “We are very excited and proud to bring authentic fine dining to Frisco, North Texas and Texas as a whole.”

The food is centered around locally-sourced ingredients, imported Italian specialties, and high-quality meats. Expect dishes like Prince Edward Island mussels nestled in a red pepper and wine wine reduction sauce and focaccia recco alongside Fiorentina di Black Angus, which is dry-aged for 30 days and wet-aged for another 30 days.

The restaurant also boasts a number of tableside offerings, like tableside Caesar salad, tableside fettuccine alla fiamma with black truffles, and a negroni cart – all of which add a bit of entertainment to the dining experience.

Da Mario’s cellar master Tahn Eisemann sourced a variety of wines from different regions of Italy, specifically chosen to pair with the food. The bar’s craft cocktails, made with fresh juices and housemade syrups, are also inspired by Italian flavors.

Da Mario is now serving lunch and dinner daily, plus brunch on Sundays.

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