

— The Classics —

Baked Ravioli	\$12.95
Eggplant Parmigiana - Served with pasta	\$12.95
Eggplant Rollatini - Served with pasta	\$12.95
Baked Lasagna (with meat)	\$14.95

— Desserts —

<i>Cheesecake</i>	
Italian	\$4.95
New York	\$4.95
Homemade Tiramisu	\$4.95
Sorbet in a shell, lemon peach	\$5.95
Tortufo	\$5.95
Cannoli	3.75

— Sauces —  
by the quart

Tomato	\$7.95
Marinara	\$7.95
Vodka	\$12.95
Bolognese	\$12.95
Alfredo	\$12.95
White Clam	\$12.95

**Catering Available**  
**On and Off Premises**

(631) 218-0909  
 Fax (631) 218-0933

1575 Montauk Highway • Oakdale, NY 11769  
[www.manninosrestaurant.com](http://www.manninosrestaurant.com)

# Mannino's

— restaurant ■ lounge —

## Take-out Menu

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— Appetizers —

**Fried Calamari** \$10.95  
Baby fried calamari served with marinara sauce

**Fried Calamari Arrabiata** \$10.95  
Baby fried calamari tossed with marinara sauce and hot cherry peppers

**Mussels Marinara** \$9.95  
Fresh mussels served with marinara sauce

**Mussels Bianco** \$9.95  
Sautéed with garlic, white wine and herbs

**Shrimp Cocktail** \$13.95  
Fresh gulf shrimp served with cocktail sauce

**Clams Oreganata** \$8.95  
Fresh little neck clams topped with seasoned breadcrumbs

**Escarole & Beans** \$8.95  
Fresh escarole and cannelli beans sautéed with garlic in extra virgin olive oil

**Clams Possillipo** \$9.95  
Fresh little neck clams sautéed with extra virgin olive oil, garlic, white wine, San Marzano tomato

**Seafood Salad** \$13.95  
Combination of baby calamari, scungilli, mussels and shrimp marinated in extra virgin olive oil, lemon, garlic and fresh parsley

**Fried Mozzarella** \$9.95  
Breaded fresh mozzarella served with mixed greens

**Rice Balls** \$8.95  
Arborio rice stuffed with meat stuffing and peas served with tomato sauce

**Portabello Gorgonzola** \$9.95  
Sautéed with red roasted peppers in a balsamic reduction topped with melted gorgonzola served over roasted garlic crostini

**Mozzarella Caprese** \$9.95  
Beefsteak tomatoes and fresh mozzarella drizzled with a balsamic reduction

**Stuffed Mushrooms** \$9.95  
Mushrooms stuffed with seasoned breadcrumbs, garlic, olive oil, and white wine topped with melted mozzarella

**Antipasto** \$12.95  
Prosciutto, sopresata, fresh mozzarella, provolone and roasted peppers

— Salads —

**Neonata DiPere** \$9.95  
California baby greens with tomatoes, sliced pears, caramelized pecans and crumbled gorgonzola cheese tossed with raspberry dressing

**Mixed Seasonal** \$9.95  
Seasonal greens with diced fresh mozzarella, marinated roasted peppers, Gaeta and Sicilian olives and sharp provolone cheese

**Tri Color Salad** \$9.95  
Arugula, radicchio and Belgium endive tossed with cranberries and walnuts in a raspberry vinaigrette

**Spinach Salad** \$9.95  
Baby spinach, goat cheese, pignoli nuts and red onion tossed with a raspberry dressing

**Arugula Salad** \$8.95  
Baby arugula, tomatoes and pignoli nuts tossed with a honey citrus dressing topped with specks of parmigiana cheese

**Wedge** \$9.95  
Iceberg wedge topped with bacon and creamy gorgonzola dressing

**Garden Salad** \$6.95

**Caesar Salad** \$8.95

Any salad with grilled chicken add \$4.95 • Any salad with 3 grilled jumbo shrimp add \$8.95  
Any salad with blackened salmon add \$7.95 • Any salad with blackened tuna add \$7.95

— Soups —

**Pasta Fagiola** **Tortellini Soup** **Stracciatella Soup** **Lentil Soup**  
\$5.95

— Pasta —

**Orrechiette Baresi** \$14.95  
Small ear shaped pasta sautéed with sweet and hot Italian sausage, fresh broccoli rabe and sundried tomato in garlic and extra virgin olive oil

**Rigatoni alla Vodka** \$14.95  
A creamy pink sauce made with meat

**Angel Hair Putanesca** \$13.95  
Sautéed extra virgin olive oil, garlic, capers, gaeta olives and a hint of anchovies in a light marinara sauce

**Penne Dolce Vita** \$20.95  
Sautéed fine onions, fresh crabmeat, scallops and shrimp in a light pink cream sauce

**White Clam Sauce** \$14.95  
A classic favorite of fresh cockle clams sautéed with extra virgin olive oil, garlic and white wine

**Pappardelle Bolognese** \$14.95  
Fresh pappardelle pasta tossed with our classic Italian meat sauce

**Gnocchi Filetto Di Pomodoro** \$14.95  
Gnocchi tossed with sautéed caramelized onions and prosciutto with imported peeled tomatoes

**Pappardelle Saporito** \$15.95  
Chunks of chicken, sundried tomato and artichoke hearts sautéed in a garlic olive oil chardonnay wine sauce

**Rigatoni Siciliana** \$13.95  
Rigatoni tossed with our homemade fresh tomato sauce, cubed eggplant topped with shredded ricotta salata

**Spaghetti Multigrain** \$12.95  
Multigrain spaghetti sautéed with olive oil, roasted garlic, zucchini, portabello mushrooms, roasted peppers and arugula. With grilled chicken add \$5.95. With grilled shrimp add \$9.95

**Tortelloni 3 Gusti** \$16.95  
Meat tortelloni in tomato sauce with fontina cheese, a touch of cream, mozzarella and parmigiana

**Rigatoni Magnifico** \$21.95  
Sautéed fillet mignon tips, sundried tomato and broccoli rabe in a demiglaze brown sauce tossed with rigatoni

**Broccoli con Penne** \$12.95  
Sautéed in garlic and extra virgin olive oil with chicken add \$6.95. With shrimp add \$8.95

**Agnalotti di Spinaci** \$15.95  
Half moon pasta filled with ricotta and spinach topped with a pink cream sauce

**Spaghetti** \$11.95  
Tomato sauce or marinara sauce with meatballs or sausage \$14.95

— Seafood —

**Scallops** \$21.95  
Pan seared sea scallops sautéed with asparagus tips and tomatoes in a garlic, olive oil white wine sauce served over risotto

**Basa Oreganata** \$21.95  
Fillet broiled with garlic, olive oil, fresh lemon juice and white wine topped with seasoned breadcrumbs served over capellini

**Frutti Di Mare** \$21.95  
A typical Italian dish made with fresh cockle clams, mussels, shrimp, fresh crabmeat and scallops in a light marinara sauce served over capellini

**Ahi Tuna\*** \$21.95  
Rare black and white sesame seared Ahi Tuna

**Shrimp Fra Diavolo** \$21.95  
Sautéed shrimp, fresh cockle clams and mussels in a spicy marinara sauce served over linguine

**Shrimp Oreganata** \$21.95  
Pan seared shrimp sautéed with extra virgin olive oil and garlic, with white wine and a hint of fresh lemon, topped with oreganata crumbs served over capellini

**Scungilli and Calamari** \$21.95  
Baby calamari and scungilli sautéed in a marinara sauce served with linguine

**Salmon Dijon** \$21.95  
Grilled salmon served over grilled asparagus topped with a creamy Dijon sauce, with capers

— Pollo —

**Chicken Marsala** \$17.95  
An Old World favorite, sautéed chicken in a marsala mushroom wine sauce

**Chicken Parmigiana** \$17.95  
Lightly breaded chicken breast made with fresh tomato sauce topped with mozzarella cheese and served with pasta

**Chicken Mannino** \$17.95  
Breast of chicken lightly breaded topped with fresh plum tomatoes, Bermuda onion and fresh mozzarella in a balsamic and olive oil vinaigrette

**Chicken Portofino** \$17.95  
Breast of chicken sautéed with artichoke hearts and roasted tomatoes in a port wine sauce topped with melted fontina cheese

**Chicken Giancarlo** \$18.95  
Breast of chicken rolled with shrimp, prosciutto, mozzarella and red roasted peppers sautéed in a sherry pink sauce

— Vitello —

**Veal Carini** \$19.95  
Thinly sliced veal sautéed with fresh mushrooms, peas and sundried tomatoes in a light brown sauce

**Veal and Shrimp Dolce** \$20.95  
A combination of veal and shrimp sautéed in a garlic and sherry wine sauce topped with melted mozzarella

**Veal Stew** \$21.95  
Chunks of veal braised with carrots, celery and onions served over risotto

**Veal Mannino** \$19.95  
Tender veal lightly breaded topped with fresh plum tomatoes, Bermuda onion, and fresh mozzarella in a balsamic and olive oil vinaigrette

**Veal Parmigiana** \$19.95  
Lightly breaded veal baked with fresh tomato sauce topped with mozzarella cheese and served with pasta

— Steaks & Chops —

**Filet Mignon\*** 34.95  
Grilled center cut fillet mignon layered with red roasted pepper and melted mozzarella topped with a demiglaze brown sauce

**Veal Chop Capricioso\*** 34.95  
Pounded out veal chop lightly breaded topped with arugula, tomato, shaved parmigiana cheese tossed in a balsamic vinaigrette

**Ribeye Pizzaiola\*** 34.95  
Pan seared with garlic and crushed plum tomatoes with a touch of white wine and Italian spices

**Pork Chop Santa Lucia\*** \$26.95  
Pan seared pork chops sautéed with thinly sliced potatoes and hot cherry peppers in extra virgin olive oil

**Veal Chop Campagnola\*** 34.95  
Grilled veal chop topped with sautéed red peppers, onions and mushrooms in extra virgin olive oil

**Beef Braciola\*** 26.95  
Beef top round rolled with prosciutto, pecorino romano, pignoli nuts, raisins, roasted garlic and onions pan seared then simmered in fresh tomato sauce served over rigatoni pasta

— Sides —

Sautéed Spinach • Steamed Asparagus • Sautéed Broccoli • Meatballs  
Sautéed Broccoli Rabe • Sautéed Escarole • Mashed Potatoes • Sausage  
\$6.95

\*This menu item is cooked to your liking. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.