



Let us cater your next event

Gift Certificates Available

www.manninosrestaurant.com

Appetizers

Escarole & Beans Fresh escarole & cannellini beans sauteed with garlic in extra virgin olive oil	7.95	Baby Artichoke Oreganato Style Baby artichokes sauteed with extra virgin olive oil, garlic & white wine with a hint of lemon, topped with oreganata breadcrumbs	9.95
Broccoli Rabe with Garlic & Oil	7.95	Fried Calamari Baby fried calamari served with marinara sauce	10.95
Baked Clams Fresh little neck clams topped with seasoned bread crumbs	7.95	Fried Calamari Arabbiata Baby fried calamari tossed with marinara sauce & hot cherry peppers	12.95
Clams Possillipo Fresh little neck clams sauteed with extra virgin olive oil, garlic, white wine & San Marzano tomato	9.95	Fried Calamari Calabrese Sauteed with broccoli rabe, cherry peppers and gorgonzola	13.95
Hot Antipasto Combination of stuffed peppers, stuffed mushroom, eggplant rollatini, shrimp, baked clams, in a light marinara sauce	13.95	Mussels Marinara Fresh mussels served with marinara sauce	9.95
Cold Antipasto Combination of grilled zucchini, eggplant, roasted peppers, imported provolone, sopressata, homemade mozzarella, Italian olives	9.95	Mozzarella Sticks Breaded mozzarella served with tomato sauce	6.95
		Mozzarella Caprese Homemade mozzarella with beefsteak tomato & roasted peppers	9.95
		Chicken Fingers & Fries	7.95

Soups

Pasta Fagiole • Minestrone • Stracciatella • Tortellini

4.95

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Caesar Salad	6.95	Portobello Gorgonzola Salad Portobello mushroom sauteed with red roasted peppers & balsamic vinegar served over mesculin greens, topped with gorgonzola cheese	10.95
Garden Salad	5.95	Insalate Nuova Mesculin lettuce, tomato & cucumbers tossed in a raspberry vinaigrette, garnished with pistachio encrusted imported goat cheese	9.95
Mixed Seasonal Seasonal greens with diced fresh mozzarella, roasted peppers, black & green olives, provolone cheese	9.95	Arugula Salad Baby arugula, tomatoes and pignoli nuts tossed with a honey citris dressing topped with shavings of grana padana cheese	\$9.95
Greek Salad	8.95	Wedge Salad Iceberg wedge topped with bacon and creamy gorgonzola dressing	\$9.95
Impastata Salad Mixed greens tossed with bacon bits, shredded mozzarella, tomatoes, cucumbers, olives in a creamy Italian dressing, topped with diced breaded chicken	9.95		
Pear Salad California baby greens with tomatoes, sliced pears, caramelized pecans & crumbled gorgonzola cheese, tossed with raspberry dressing	9.95		

Add to any salad: Chicken \$3.95 extra, (3) Shrimp \$7.95 extra, Mozzarella or Gorgonzola Cheese \$2.95 extra, Salmon \$8.95 extra

Dressing: Balsamic Vinaigrette, Creamy Italian, Raspberry Vinaigrette, Blue Cheese

Baked Dishes

Baked Ravioli	8.95	Baked Ziti	8.95
Baked Manicotti	9.95	Eggplant Parmigiana	10.95
Baked Lasagna w/meat	10.95	Eggplant Rollatini	12.95

Sides

Sautéed Spinach • Steamed Asparagus • Sautéed Broccoli

Mashed Potatoes • Meatballs • Sausage

4.95

Consuming raw or under cooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Pasta

Penne Romano Sauteed onions, artichoke hearts, Italian olives tossed with penne in a light marinara topped with fresh mozzarella	10.95	Orecchiette Broccoli Rabe A combination of sausage, broccoli rabe & sundried tomatoes, sauteed in garlic & olive oil, tossed with orecchiette pasta	13.95
Fettuccini Capriciosa Strips of veal. sauteed with sundried tomatoes, peas & fresh mushrooms in a light brown sauce tossed with fettuccine	13.95	White Clam Combo A melody of fresh little neck clams, scallops & shrimp sauteed with extra virgin olive oil, garlic & white wine	15.95
Tortellini Antica Tri-color tortellini tossed with peas, mushrooms, prosciutto & onion in a light cream sauce garnished with romano cheese	12.95	Clam Sauce Red Or White A classic favorite of fresh little neck clams sauteed with extra virgin olive oil, garlic & white wine	13.95
Pasta With Tomato Or Marinara Sauce	9.95	Gnocchi Gorgonzola Potato dumplings with sundried tomato & spinach in a creamy gorgonzola	13.95
With Meatballs or Sausage	12.95	Stuffed Rigatoni Rigatoni stuffed with ricotta cheese tossed in a pink cream sauce	12.95
Angel Hair Putanesca Sauteed extra virgin olive oil, garlic, capers, gaeta olives & a hint of anchovies in a light marinara sauce	10.95	Penne Rustica Sausage sauteed with asparagus & mushrooms in a light marinara sauce	13.95
Rigatoni Con Broccoli A simple but elegant dish made with diced chicken breast, fresh mushrooms, broccoli & sundried tomato tossed with extra virgin olive oil & garlic	13.95	Rigatoni Sofia Baby spinach tossed with chicken in a pink cream sauce with fresh melted mozzarella	13.95
Fettuccini Saporito Diced chicken breast, artichoke hearts, sundried tomato sauteed with extra virgin olive oil & garlic in a chardonnay wine sauce	13.95	Rigatoni Siciliana Rigatoni tossed with our homemade fresh tomato sauce, and cubed eggplant topped with shredded ricotta salata	13.95
Penne Supreme Shrimp in a light pink sauce sauteed with fine onions, fresh crabmeat and scallops	15.95	Penne Fresco Plum tomatoe sauteed with baby shrimp, garlic, olive oil tossed with whole wheat pasta	14.95
Spaghetti Bolognese A robust meat sauce	12.95	Gnocchi Fileto Pomodoro Gnocchi tossed with sautéed caramelized onions and prosciutto with imported peeled tomato	13.95
Fettuccini Alfredo Cream sauce made with fresh pecorino romano	12.95		
Rigatoni Alla Vodka A creamy pink sauce made with meat	12.95		

Entrees

Chicken San Remo A typical San Remo dish, sauteed with chicken breast, artichoke hearts & sundried tomatoes made in a white wine sauce	14.95	Shrimp Parmigiana Lightly breaded shrimp baked with fresh tomato sauce, topped with mozzarella cheese	16.95
Chicken Francese Fresh breast of chicken in egg batter made with a zesty lemon white wine sauce	14.95	Shrimp Oreganato Pan seared shrimp sauteed with extra virgin olive oil and garlic, with white wine and a hint of lemon, topped with oreganato crumbs served over cappellini	17.95
Chicken Marsala An old world favorite, sauteed chicken in a mushroom marsala wine sauce	14.95	Veal Marsala An old world favorite, sauteed veal in a mushroom marsala wine sauce	15.95
Chicken Parmigiana Lightly breaded chicken baked with fresh tomato sauce, topped with mozzarella cheese	13.95	Veal Parmigiana Lightly breaded veal baked with fresh tomato sauce, topped with mozzarella cheese & served with pasta	15.95
Chicken Mannino Breast of chicken lightly breaded, topped with fresh plum tomato, Bermuda onion & fresh mozzarella in a balsamic & olive oil vinaigrette	15.95	Veal Mannino Tender veal lightly breaded, topped with fresh plum tomato, Bermuda onion & fresh mozzarella in a balsamic & olive oil vinaigrette	16.95
Chicken Sorrentino Fresh chicken breast sauteed & topped with eggplant, parma prosciutto & melted mozzarella in a golden brown sauce	15.95	Veal Sorrentino Fresh veal scaloppine sauteed & topped with eggplant, parma prosciutto & melted mozzarella in a golden brown sauce	17.95
Chicken Portofino Breast of chicken sauteed with artichoke hearts, roasted tomatoes in a port wine sauce topped with fresh mozzarella	15.95	Veal Dore A combination of veal & shrimp sauteed in a garlic & sherry wine sauce topped with melted mozzarella	17.95
Frutta Di Mare Made with little neck clams, mussels, shrimp, fresh scallops & crabmeat in a light marinara over angel hair pasta	17.95	Ahi Tuna* Rare black and white sesame seared Ahi Tuna	\$23.95
Shrimp Fra Diavolo Sauteed shrimp, fresh little neck clams & mussels in a spicy marinara sauce served over linguine	17.95	Shellsteak Diane 16 oz. shell steak over mashed potatoes topped with blooming onions in a brown mushroom glaze sauce	\$27.95

THESE ENTREES SERVED WITH PASTA • ALL PASTA COOKED AL DENTE