

MANNINO'S

ITALIAN KITCHEN ■ LOUNGE

Appetizers

Homemade Meatballs 15
Tomato sauce, fresh ricotta

Fried Calamari or Arrabbiata 19

Mussels Marinara 16
Extra virgin olive oil, San Marzano tomato

Clams Oreganata 16
Seasoned breadcrumbs

Shrimp Cocktail 21
Classic homemade sauce

Grilled Polpo 22
Endive, roasted peppers, lemon, extra virgin olive oil

Bacon Tomato Tower 19
Smoked bacon, tomato, gorgonzola, aged balsamic

Melanzane del Sud 16
Breaded eggplant, mozzarella, tomato sauce

Cold Antipasto 28
Combination of roasted peppers, imported provolone, soppressata, homemade mozzarella, Italian olives, prosciutto, parmigiano reggiano (Serve Two)

Cured Meats & Cheese

Asiago D.O.P. Drizzled with Honey Truffle 11
(Cow's milk cheese)

Parmigiano Reggiano 9

Prosciutto di Parma 14
(Aged 24 months)

Soppressata 11

Mixed Olives 7

Mortadella 11

Brick Oven Pizzas

Margherita 17
San Marzano tomato, fresh mozzarella and basil

Barese 20
Margherita, hot and sweet sausage and broccoli rabe

Capricciosa 20
Margherita, prosciutto and arugula

Sides

Spinach • Broccoli • Broccoli Rabe • Asparagus
Burnt Broccoli • Escarole & Beans
Mashed Potatoes • French Fries
Hot Italian Fried Pepper

12

Salads

Neonata Di Pere 15
Baby greens, tomatoes, pears, pecans, gorgonzola cheese, raspberry vinaigrette

Rucola Dolce 14
Baby arugula, cherry tomatoes, pignoli nuts, honey citrus vinaigrette shaved parmigiano

Traditional Caesar 12
Romaine, croutons, parmigiano

Mannino Chop Salad 15
Romaine, artichokes, soppressata, chick peas, asparagus, roasted peppers, provolone, tomatoes, olives, balsamic vinaigrette

Add
Grilled Chicken 8 • 3 Grilled Shrimp 12
Grilled Salmon 12

From the Grill Prime Steaks & Chops

24 oz. Cowboy* 69
28 Day dry aged

16 oz. NY Strip* 65
28 Day dry aged

16 oz. Veal Chop* 54

12 oz. Filet Mignon* 58

Seafood

Tuna Orientale* 30
Seared, sesame encrusted, mandarin, sesame ginger

Gamberi Fra Diavolo 29
Shrimp, clams and mussels in a spicy marinara sauce with linguine

Salmone Alla Griglia 31
Grilled salmon, asparagus, capers, dijon

Branzino 38
Whole Mediterranean Sea Bass, butterflied, grilled and seasoned

Gamberi Oreganata 30
Shrimp, lemon, garlic, olive oil, sautéed spinach

Linguine ai Frutti di Mare 36
Shrimp, scallops, crab meat, clams, mussels, calamari in a marinara sauce

Pasta

Rigatoni alla Vodka 20
Creamy pink meat sauce

Penne Supreme 28
Crabmeat, scallops, shrimp, light pink sauce

Rigatoni Mignon 27
Filet mignon tips, cipollini onions, roasted tomato, brown sauce

Gemelli alla Siciliana 21
Cauliflower, pignoli nuts, raisins, onions, garlic and oil, toasted breadcrumbs

Spaghetti & Meatballs 19
Traditional Italian

Pappardelle alla Bolognese 20
Fresh long ribbon pasta, beef and pork meat sauce

Traditional Lasagna 22
Baked layers of pasta, ricotta, meat sauce, tomato sauce

Gnocchi Bianco 23
Dumpling, spinach, sun-dried tomato, hot and sweet sausage, gorgonzola cream

Tortellini Antica 23
Tossed with peas, mushrooms, prosciutto & onions in a light cream sauce garnished with romano cheese

Orecchiette Baresi 20
Crumbled sweet and hot Italian sausage, fresh broccoli rabe and sun-dried tomatoes in garlic and extra virgin olive oil

Specialties

Veal Chop Capricciosa* 57
Lightly breaded, arugula, heirloom tomatoes, shaved parmigiana, balsamic

Pollo alla Scarpariello 29
Half chicken, potatoes and sausage, lemon, garlic, rosemary

Pollo Mannino 25
Lightly breaded, plum tomatoes, onions, mozzarella, balsamic vinaigrette

Scaloppine Di Vitello Paesano 28
Breaded and grilled with sautéed broccoli rabe

Pollo alla Cacciatore 26
Sautéed chicken with onions, peppers, mushrooms

Pollo Mediterraneo 27
Sautéed with onions, roasted peppers and black olives in marinara with a hint of marsala wine served over pappardelle pasta

Veal Chop Margherita 57
16 oz, breaded, baked, tomato, mozzarella

Veal Dore 31
Scaloppine di vitello, shrimp, garlic, oil, sherry wine, melted mozzarella

Traditional Chicken Parmigiana 26
With spaghetti pomodoro

There is a charge for any substitutions • Sharing charge 6.95

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