

MANNNINO'S

ITALIAN KITCHEN ■ LOUNGE

LUNCH

Appetizers

Homemade Meatballs 16
Tomato sauce, fresh ricotta

Fried Calamari or Arrabbiata 24

Mussels Marinara 18
Extra virgin olive oil, San Marzano tomato

Clams Oreganata 21
Seasoned breadcrumbs

Shrimp Cocktail 24
Classic homemade sauce

Grilled Polpo 24
Endive, roasted peppers, lemon, extra virgin olive oil

Bacon Tomato Tower 21
Smoked bacon, tomato, gorgonzola, aged balsamic

Melanzane del Sud 18
Breaded eggplant, mozzarella, tomato sauce

Cold Antipasto 32
Combination of roasted peppers, imported provolone, soppressata, homemade mozzarella, Italian olives, prosciutto, parmigiano reggiano (Serves Two)

Salads

Neonata Di Pere 16
Baby greens, tomatoes, pears, pecans, gorgonzola cheese, raspberry vinaigrette

Rucola Dolce 16
Baby arugula, cherry tomatoes, pignoli nuts, honey citrus vinaigrette shaved parmigiano

Traditional Caesar 15
Romaine, croutons, parmigiano

Mannino Chop Salad 16
Romaine, artichokes, soppressata, chick peas, asparagus, roasted peppers, provolone, tomatoes, balsamic vinaigrette

Add

Grilled Chicken 10 • 3 Grilled Shrimp 16
Grilled Salmon 16

Brick Oven Pizzas

Margherita 19
San Marzano tomato, fresh mozzarella and basil

Barese 23
Margherita, hot and sweet sausage and broccoli rabe

Capricciosa 23
Margherita, prosciutto and arugula

From the Grill Prime Steaks & Chops

24 oz. Cowboy* 89
28 Day dry aged

16 oz. NY Strip* 69
28 Day dry aged

16 oz. Veal Chop* 65

12 oz. Filet Mignon* 58

Pasta

Rigatoni alla Vodka 19
Creamy pink meat sauce

Penne Supreme 31
Crabmeat, scallops, shrimp, light pink sauce

Rigatoni Mignon 31
Filet mignon tips, cipollini onions, roasted tomato, brown sauce

Gemelli alla Siciliana 22
Cauliflower, pignoli nuts, raisins, onions, garlic and oil, toasted breadcrumbs

Spaghetti & Meatballs 21
Traditional Italian

Pappardelle alla Bolognese 23
Fresh long ribbon pasta, beef and pork meat sauce

Traditional Lasagna 26
Baked layers of pasta, ricotta, meat sauce, tomato sauce

Gnocchi Bianco 24
Dumpling, spinach, sun-dried tomato, hot and sweet sausage, gorgonzola cream

Tortellini Antica 24
Tossed with peas, mushrooms, prosciutto & onions in a light cream sauce garnished with romano cheese

Orecchiette Baresi 21
Crumbled sweet and hot Italian sausage, fresh broccoli rabe and sun-dried tomatoes in garlic and extra virgin olive oil

Pannini

Chicken Caprese 19
Sliced fresh mozzarella, tomato, roasted pepper, drizzled balsamic reduction on ciabatta bread

Filet Mignon 26
Arugula, roasted pepper, fontina cheese on a garlic ciabatta bread

Sausage & Pepper 19
Served with marinara sauce on a garlic bread hero

Meatball Parmigiana Hero 18

Specialties

*Veal Chop Capricciosa** 65
Lightly breaded, arugula, heirloom tomatoes, shaved parmigiana, balsamic

Pollo Parmigiano 26
Breaded chicken, tomato sauce, mozzarella

Pollo Mannino 26
Lightly breaded chicken, plum tomatoes, onions, mozzarella, balsamic vinaigrette

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

Veal Chop Margherita 65
Breaded, baked, tomato, mozzarella

Vitello Parmigiano 26
Breaded veal, tomato sauce, mozzarella

Vitello Mannino 26
Lightly breaded veal, plum tomatoes, onions, mozzarella, balsamic vinaigrette

*Tuna Orientale** 36
Seared, sesame encrusted, mandarin, sesame ginger

Grilled Salmon Tre Colari 34
Arugula, radicchio, endive, diced tomatoes in a lemon extra virgin olive oil dressing

Branzino 41
Whole Mediterranean Sea Bass, butterflied, grilled and seasoned

Sides

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

14

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.