

# Mannino's

restaurant ■ lounge

## APPETIZERS

- GF - ESCAROLE & BEANS 15**  
Fresh escarole and cannellini beans sautéed with garlic in extra virgin olive oil
- GF - MOZZARELLA CAPRESE 15**  
Fresh mozzarella with beefsteak tomato served with extra virgin olive oil and balsamic glaze
- FRIED CALAMARI 17**  
Served with marinara sauce
- ARABBIATA STYLE**  
Tossed with marinara sauce and hot cherry peppers
- CLAMS OREGANATA (6) 16**  
Fresh little neck clams topped with seasoned breadcrumbs
- GF - CLAMS POSSILLIPO (8) 17**  
Sautéed with extra virgin olive oil, garlic, white wine, San Marzano style tomato
- GF - MUSSELS BIANCO 15**  
Sautéed with garlic, white wine and herbs
- GF - SHRIMP COCKTAIL 19**  
Fresh gulf shrimp served with cocktail sauce
- GF - GRILLED PULPO 19**  
Grilled octopus, tossed with celery, endive and roasted peppers in a lemon extra virgin olive oil dressing
- GF - SEAFOOD SALAD 18**  
Combination of baby calamari, scungilli, mussels and shrimp marinated in extra virgin olive oil, lemon, garlic and fresh parsley
- GF - ANTIPASTO 18**  
Prosciutto, roasted peppers, imported provolone, soppressata and fresh mozzarella
- GF - BURRATA 14**  
Fresh italian cheese made from mozzarella and cream
- FRIED MOZZARELLA BALLS 12**  
Breaded fresh mozzarella served with mixed greens
- RICE BALLS (3) 14**  
Arborio rice stuffed with meat stuffing and peas served with tomato sauce
- GF - PORTABELLO GORGONZOLA 16**  
Sautéed with red roasted peppers in a balsamic reduction topped with melted gorgonzola served over mesclun lettuce
- STUFFED MUSHROOMS (6) 14**  
Mushrooms stuffed with seasoned breadcrumbs, garlic, olive oil, and white wine

## SALADS

- GF - MIXED SEASONAL 14**  
Seasonal greens with diced fresh mozzarella, marinated roasted peppers, Gaeta and Sicilian olives and sharp provolone cheese
- GF - NEONATA DIPERE 14**  
California baby greens with tomatoes, sliced pears, caramelized pecans and crumbled gorgonzola cheese tossed with raspberry vinaigrette
- GF - TRI COLOR SALAD 14**  
Arugula, radicchio and Belgium endive tossed with cranberries and walnuts in a raspberry vinaigrette
- GF - ARUGULA 14**  
Baby arugula, cherry tomatoes and pignoli nuts tossed with a honey citrus vinaigrette topped with specks of parmigiana cheese
- GF - WEDGE 14**  
Iceberg wedge topped with bacon and creamy gorgonzola dressing
- GF - SPINACH SALAD 14**  
Baby spinach, goat cheese, pignoli nuts and red onion tossed with a raspberry vinaigrette
- GF - GARDEN 10 • CAESAR 11**
- Add: grilled chicken 7 • 3 grilled jumbo shrimp 11  
blackened salmon 12 • blackened tuna 12

## PASTA

- LINGUINE CARBONARA 22**  
Peas, onions, prosciutto and egg yolk sautéed in a light cream sauce
- ORRECHIETTE BARESI 23**  
Crumbled sweet and hot Italian sausage, fresh broccoli rabe and sundried tomato in garlic and extra virgin olive oil
- RIGATONI ALLA VODKA 21**  
A creamy pink sauce made with meat
- PAPPARDELLE BOLOGNESE 20**  
Fresh pasta tossed with beef and pork meat sauce
- PENNE DOLCE VITA 34**  
Sautéed fine onions, fresh crabmeat, scallops and shrimp in a light pink cream sauce
- AGNALOTTI DI SPINACI 22**  
Half moon pasta filled with ricotta and spinach topped with a pink cream sauce
- GNOCCHI FILLETO DI POMODORO 19**  
Gnocchi tossed with sautéed caramelized onions and prosciutto with imported peeled tomatoes
- FUSILLI SAPORITO 24**  
Chunks of chicken, sundried tomato and artichoke hearts sautéed in a garlic olive oil chardonnay wine sauce
- RIGATONI SICILIANA 19**  
Rigatoni tossed with our homemade fresh tomato sauce, cubed eggplant topped with shredded ricotta salata
- RIGATONI MAGNIFICO 30**  
Sautéed filet mignon tips, sundried tomato and broccoli rabe in a demiglace brown sauce tossed with rigatoni
- WHITE CLAM COMBO 31**  
A medley of fresh cockle clams, scallops and shrimp sautéed with extra virgin olive oil, garlic and white wine
- CAVATELLI PASTA 24**  
Cavatelli pasta in a sherry wine cream sauce with crumbled hot sausage and peas

GLUTEN FREE PASTA AVAILABLE

## THE CLASSICS

- BAKED LASAGNA 20**  
Layers of pasta, ricotta and meat sauce baked in tomato sauce
- EGGPLANT PARMIGIANA 20**  
Served with pasta
- EGGPLANT ROLLATINI 20**  
Served with pasta
- BAKED RAVIOLI 18**

## SOUPS

- PASTA FAGIOLI • TORTELLINI SOUP**  
**GF - STRACCIATELLA SOUP • LENTIL SOUP**  
8

## STEAKS & CHOPS

- FILET MIGNON\* MP**  
Grilled center cut filet mignon layered with red roasted pepper and melted mozzarella served over mashed potatoes
- GF - RIBEYE STEAK\* MP**  
Ribeye grilled served with mashed potatoes and sautéed broccoli rabe
- GF - PORK CHOP SANTA LUCIA\* 36**  
Pan seared pork chops sautéed with thinly sliced potatoes and hot cherry peppers in extra virgin olive oil
- BEEF BRACIOLE 36**  
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
- PORK CHOP PARMIGIANA 36**  
Pounded pork chop breaded parmigiana style with mozzarella cheese and tomato sauce

**GF - GLUTEN FREE**

## SEAFOOD

- FRUTTI DI MARE 38**  
Cockle clams, mussels, shrimp, fresh crabmeat and scallops in a light marinara sauce served over capellini
- BASA OREGANATA 36**  
Fillet broiled with garlic, olive oil, fresh lemon juice and white wine topped with seasoned breadcrumbs served over spinach
- BRANZINO 44**  
Grilled with lemon garlic and olive oil served with broccoli rabe
- SHRIMP OREGANATA 36**  
Sautéed with extra virgin olive oil, garlic, white wine and a hint of fresh lemon, topped with oreganata crumbs served over capellini
- GF - AHI TUNA\* 30**  
Black and white sesame seared Ahi Tuna served rare with seaweed salad, orange ginger glaze & soy sauce
- SHRIMP FRA DIAVLO 36**  
Cockle clams and mussels in a spicy marinara sauce served over linguine
- GF - SALMON DIJON (WILD)\* 32**  
Grilled served over grilled asparagus and topped with a creamy Dijon sauce and capers

## VEAL

- VEAL CARINI 29**  
Sautéed with fresh mushrooms, peas and sundried tomatoes in a light brown sauce
- VEAL PARMIGIANA 29**  
Lightly breaded baked with tomato sauce topped with mozzarella cheese and served with spaghetti
- VEAL MANNINO 29**  
Lightly breaded topped with fresh plum tomatoes, Bermuda onions and fresh mozzarella in a balsamic and olive oil vinaigrette
- VEAL PAESANO 29**  
Breaded grilled veal served with sautéed broccoli rabe
- VEAL AND SHRIMP DOLCE 32**  
A combination of veal and shrimp sautéed in a garlic and sherry wine sauce topped with melted mozzarella
- VEAL CHOP CAPRICIOSO\* MP**  
Pounded out, lightly breaded topped with arugula, heirloom tomatoes, shaved parmigiana cheese tossed in a balsamic vinaigrette
- VEAL CHOP PARMIGIANA\* MP**  
Pounded veal chop breaded parmigiana style with mozzarella cheese and tomato sauce

## CHICKEN

- CHICKEN MARSALA 28**  
Sautéed in marsala mushroom wine sauce
- CHICKEN MANNINO 28**  
Lightly breaded topped with fresh plum tomatoes, Bermuda onions and fresh mozzarella in a balsamic and olive oil vinaigrette
- CHICKEN PARMIGIANA 28**  
Lightly breaded baked with tomato sauce topped with mozzarella cheese and served with spaghetti
- CHICKEN PORTOFINO 29**  
Sautéed with artichoke hearts and roasted tomatoes in a port wine sauce topped with melted fontina cheese
- CHICKEN MEDITERRANEAN 29**  
Sautéed with onions, roasted peppers and black olives in marinara with a hint of marsala wine served over pappardelle pasta
- CHICKEN GIANCARLO 36**  
Breast of chicken rolled with shrimp, prosciutto, mozzarella and red roasted peppers sautéed in a sherry pink sauce over spinach

## SIDES

- SAUTÉED SPINACH • SAUTÉED BROCCOLI**  
**SAUTÉED BROCCOLI RABE • MEATBALLS**  
**MASHED POTATOES • ROASTED POTATOES**  
**SANTA LUCIA POTATOES • SAUSAGE**  
**STEAMED ASPARAGUS**  
8.95

There is a charge for any substitutions • Sharing charge 6.95

Before placing your order, please inform your server if a person in your party has a food allergy.

\* 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.