

# MANNNINO'S

## ITALIAN KITCHEN ■ LOUNGE

### 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 (Serve Two)

### Cured Meats & Cheese

*Asiago D.O.P. Drizzled with Honey Truffle 14*  
(Cow's milk cheese)

*Parmigiano Reggiano 11*

*Prosciutto di Parma 16*  
(Aged 24 months)

*Soppressata 12*

*Mixed Olives 8*

*Mortadella 12*

### 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

### Sides

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

14

### 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, olives, balsamic vinaigrette

Add  
Grilled Chicken 10 • 3 Grilled Shrimp 16  
Grilled Salmon 16

### 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*

*10 oz. Filet Mignon\* 58*

### Seafood

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

*Gamberi Fra Diavolo 34*  
Shrimp, clams and mussels in a spicy marinara sauce with linguine

*Salmon Alla Griglia 41*  
Grilled salmon, asparagus, capers, dijon

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

*Gamberi Oreganata 34*  
Shrimp, lemon, garlic, olive oil, sautéed spinach

*Linguine ai Frutti di Mare 44*  
Shrimp, scallops, crab meat, clams, mussels, calamari in a marinara sauce

### Pasta

*Rigatoni alla Vodka 23*  
Creamy pink meat sauce

*Penne Supreme 33*  
Crabmeat, scallops, shrimp, light pink sauce

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

*Gemelli alla Siciliana 24*  
Cauliflower, pignoli nuts, raisins, onions, garlic and oil, toasted breadcrumbs

*Spaghetti & Meatballs 23*  
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 26*  
Dumpling, spinach, sun-dried tomato, hot and sweet sausage, gorgonzola cream

*Tortellini Antica 26*  
Tossed with peas, mushrooms, prosciutto & onions in a light cream sauce garnished with romano cheese

*Orecchiette Baresi 23*  
Crumbled sweet and hot Italian sausage, fresh broccoli rabe and sun-dried tomatoes in garlic and extra virgin olive oil

### Specialties

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

*Pollo alla Scarpariello 33*  
Half chicken, potatoes and sausage, lemon, garlic, rosemary

*Pollo Mannino 29*  
Lightly breaded, plum tomatoes, onions, mozzarella, balsamic vinaigrette

*Scaloppine Di Vitello Paesano 33*  
Breaded and grilled with sautéed broccoli rabe

*Pollo alla Cacciatore 31*  
Sautéed chicken with onions, peppers, mushrooms

*Pollo Mediterraneo 31*  
Sautéed with onions, roasted peppers and black olives in marinara with a hint of marsala wine served over pappardelle pasta

*Veal Chop Margherita 65*  
16 oz, breaded, baked, tomato, mozzarella

*Veal Dore 34*  
Scaloppine di vitello, shrimp, garlic, oil, sherry wine, melted mozzarella

*Traditional Chicken Parmigiana 29*  
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.

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