

Mannino's

Appetizers

GF - ESCAROLE & BEANS 13.95

Fresh escarole & cannellini beans sauteed with garlic in extra virgin olive oil

GF - BROCCOLI RABE WITH GARLIC & OIL 14.95

BAKED CLAMS 12.95

Fresh little neck clams (6) topped with seasoned bread crumbs

GF - CLAMS POSSILLIPO 14.95

Fresh little neck clams sauteed with extra virgin olive oil, garlic, white wine & San Marzano tomato

VEAL MEATBALLS (2) 14.95

GF - GOLD ANTIPASTO 15.95
Combination of grilled zucchini, eggplant, roasted peppers, imported provolone, sopressata, homemade mozzarella, Italian olives

BABY ARTICHOKE

OREGANATA STYLE 15.95

Baby artichokes sauteed with extra virgin olive oil, garlic & white wine with a hint of lemon, topped with oreganata breadcrumbs

FRIED CALAMARI ARABBIATA 20.95

Baby fried calamari tossed with marinara sauce & hot cherry peppers

GF - MUSSELS MARINARA 16.95

Fresh mussels served with marinara sauce

FRIED CALAMARI 20.95

Baby fried calamari served with marinara sauce

MOZZARELLA STICKS 10.95

Breaded mozzarella served with tomato sauce

GF - MOZZARELLA CAPRESE 13.95

Homemade mozzarella with beefsteak tomato & roasted peppers

CHICKEN FINGERS (4) & FRIES 10.95

CAULIFLOWER OREGANATA 15.95

Salads

GF - GARDEN SALAD 10.95

FAMILY STYLE 23.95

GF - CAESAR SALAD 13.95

FAMILY STYLE 25.95

GF - GREEK SALAD 13.95

GF - MIXED SEASONAL 14.95

Seasonal greens with diced fresh mozzarella, roasted peppers, black & green olives, provolone cheese

GF - TRI COLOR SALAD 12.95

Arugula, radicchio and Belgium endive tossed with cranberries and walnuts in a raspberry vinaigrette

GF - IMPASTATA SALAD 13.95

Mixed greens tossed with bacon bits, shredded mozzarella, tomatoes, cucumbers, olives in a creamy Italian dressing
Add grilled chicken - \$4.95

GF - PEAR SALAD 14.95

California baby greens with tomatoes, sliced pears, caramelized pecans & crumbled gorgonzola cheese, tossed with raspberry dressing

GF - PORTOBELLO GORGONZOLA SALAD 15.95

Portobello mushroom sauteed with red roasted peppers & balsamic vinegar served over mesculin greens, topped with gorgonzola cheese

GF - INSALATE NUOVA 11.95

Mesculin lettuce, tomato & cucumbers tossed in a raspberry vinaigrette, garnished with pistachio encrusted imported goat cheese

GF - ARUGULA SALAD 15.95

Baby arugula, tomatoes and pignoli nuts tossed with a honey citrus dressing topped with shavings of grana padana cheese

GF - WEDGE SALAD 15.95

Iceberg wedge topped with bacon and creamy blue cheese dressing

GF - BUTTERNUT SQUASH SALAD 15.95

Spinach, roasted squash, goat cheese, cranberries, walnuts and raspberry drizzle

Add to any salad:

grilled chicken \$4.95 • 3 shrimp \$9.95 • fried chicken \$7.95
4 oz. piece of salmon \$14.95 • 4 oz. blackened tuna \$14.95
mozzarella or gorgonzola cheese \$2.95

Dressing:

Balsamic Vinaigrette, Creamy Italian, Raspberry Vinaigrette, Blue Cheese
Any Chopped Salad \$2.95

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 undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pasta

PENNE ROMANO 18.95

Sauteed onions, artichoke hearts, italian olives tossed with penne in a light marinara topped with fresh mozzarella

TORTELLINI ANTICA 20.95

Tossed with peas, mushrooms, prosciutto & onion in a light cream sauce garnished with romano cheese

PASTA WITH TOMATO OR

MARINARA SAUCE 14.95

With Meatballs or Sausage 17.95

ANGEL HAIR PUTANESCA 17.95

Sauteed extra virgin olive oil, garlic, capers, gaeta olives & a hint of anchovies in a light marinara sauce

RIGATONI CON BROCCOLI 19.95

A simple but elegant dish made with diced chicken breast, fresh mushrooms, broccoli & sundried tomato tossed with extra virgin olive oil & garlic

PENNE SUPREME 24.95

Baby shrimp in a light pink sauce sauteed with fine onions, fresh crabmeat and scallops

SUNDAY SAUCE 26.95

Boneless pork rib, veal meatball, sweet italian sausage over rigatoni topped with ricotta cheese

FETTUCINI ALFREDO 17.95

Cream sauce made with fresh pecorino romano

RIGATONI ALLA VODKA 18.95

A creamy pink sauce made with ground meat

SPAGHETTI CARBONARA 18.95

Onions, prosciutto, peas and romano cheese

WHITE CLAM COMBO 24.95

A melody of fresh little neck clams, scallops & shrimp sauteed with extra virgin olive oil, garlic & white wine

CLAM SAUCE RED OR WHITE 20.95

A classic favorite of fresh little neck clams sauteed with extra virgin olive oil, garlic & white wine

GNOCCHI GORGONZOLA 20.95

Potato dumplings with sundried tomato & spinach in a creamy gorgonzola

SPAGHETTI BOLOGNESE 18.95

A robust meat sauce

ORECCHIETTE BROCCOLI RABE 19.95

A combination of sausage, broccoli rabe & sundried tomatoes, sauteed in garlic & olive oil, tossed with orecchiette pasta

STUFFED RIGATONI 19.95

Rigatoni stuffed with ricotta cheese tossed in a pink cream sauce

PENNE RUSTICA 19.95

Sausage sauteed with asparagus & mushrooms in a light marinara sauce

RIGATONI SOFIA 20.95

Baby spinach tossed with chicken in a pink cream sauce with fresh melted mozzarella

GNOCCHI FILETO POMODORO 20.95

Gnocchi tossed with sautéed caramelized onions and prosciutto with imported peeled tomato

WHOLE WHEAT AVAILABLE 4.95

GLUTEN FREE 4.95

Baked Dishes

BAKED RAVIOLI 15.95

BAKED MANICOTTI 15.95

BAKED LASAGNA W/MEAT 19.95

BAKED ZITI 15.95

EGGPLANT PARMIGIANA 20.95

EGGPLANT ROLLATINI 20.95

Soups

PASTA FAGIOLI • TORTELLINI • MINISTRONE

STRACCIATELLA • LENTIL IN SEASON

CHICKEN NOODLE

\$7.95

Sides

GF - SAUTÉED SPINACH • SAUTÉED BROCCOLI

GF - ASPARAGUS • MIXED VEGETABLES

MASHED POTATOES • MEATBALLS • SAUSAGE

FRENCH FRIES

\$6.95

Seafood

FRUTTI DI MARE 33.95

Made with little neck clams, mussels, shrimp, fresh crabmeat and scallops in a light marinara sauce served over angel hair pasta

SHRIMP FRA DIAVLO 33.95

Sautéed shrimp, fresh little neck clams and mussels in a spicy marinara sauce served over linguine

SHRIMP OREGANATA 27.95

Pan seared shrimp sautéed with extra virgin olive oil, garlic and white wine with a hint of fresh lemon, topped with oreganata crumbs served over cappellini

SALMON HONEY MUSTARD 32.95

Wild king salmon filet served over mashed potatoes and asparagus spears

SHRIMP PARMIGIANA 27.95

Lightly breaded shrimp baked with fresh tomato sauce topped with mozzarella cheese

AHI TUNA* 28.95

Rare black and white sesame seared Ahi Tuna served with asparagus spears & roasted red peppers

Veal

VEAL DORE 28.95

A combination of veal and shrimp sautéed in a garlic and sherry wine sauce topped with mozzarella cheese

VEAL PARMIGIANA 26.95

Lightly breaded veal baked with fresh tomato sauce topped with mozzarella cheese

VEAL MARSALA 26.95

An old world favorite, sautéed veal in a mushroom marsala wine sauce

STUFFED VEAL CHOP 59.95

Stuffed with prosciutto & mozzarella in a mushroom sauce over mashed potato

VEAL MANNING 27.95

Tender veal lightly breaded topped with fresh plum tomatoes, Bermuda onion and fresh mozzarella in a balsamic and olive oil vinaigrette

VEAL PAESANO 27.95

A typical sicilian dish breaded grilled veal served with broccoli rabe

VEAL SORRENTINO 27.95

Fresh veal scaloppine sautéed and topped with eggplant, parma prosciutto and melted mozzarella in a golden brown sauce

PORK CHOP SANTA LUCIA 32.95

Pan seared pork chops sautéed with thinly sliced potatoes and hot cherry peppers in extra virgin olive oil

Pollo

CHICKEN SAN REMO 25.95

A typical San Remo dish, sauteed with chicken breast, artichoke hearts & sundried tomatoes made in a white wine sauce

CHICKEN FRANCESE 25.95

Fresh breast of chicken in egg batter made with a zesty lemon white wine sauce

CHICKEN MARSALA 25.95

An Old World favorite, sautéed chicken in a marsala mushroom wine sauce

CHICKEN MANNING 26.95

Breast of chicken lightly breaded topped with fresh plum tomatoes, Bermuda onion and fresh mozzarella in a balsamic and olive oil vinaigrette

CHICKEN PARMIGIANA 24.95

Lightly breaded chicken breast baked with fresh tomato sauce topped with mozzarella cheese

CHICKEN CACCIATORE 30.95

Sauteed chicken, peppers, mushroom and onion in a marinara sauce/brown sauce (4 pieces of chicken)

CHICKEN PORTOFINO 25.95

Breast of chicken sautéed with artichoke hearts and roasted tomatoes in a port wine sauce topped with melted fresh mozzarella cheese

CHICKEN SORRENTINO 26.95

Fresh chicken breast sauteed and topped with eggplant, parma prosciutto and melted mozzarella in a golden brown red sauce

BROCCOLI RABE WITH GRILLED CHICKEN & CHERRY PEPPERS 24.95

In garlic and olive oil