

Mannino's

restaurant ■ lounge

SOUPS

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

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) 15
Fresh little neck clams topped with seasoned breadcrumbs

GF - CLAMS POSSILLIPO (8) 16
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 18
Fresh gulf shrimp served with cocktail sauce

GF - GRILLED PULPO 18
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*

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

SIDES

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

GF - GLUTEN FREE

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.

PASTA

LINGUINE CARBONARA 20

Peas, onions, prosciutto and egg yolk sautéed in a light cream sauce

ORRECHETTE 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 31

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 demiglaze 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 22

Cavatelli pasta in a sherry wine cream sauce with crumbled hot sausage and peas

GLUTEN FREE PASTA AVAILABLE

VEAL

VEAL CARINI 28

Sautéed with fresh mushrooms, peas and sundried tomatoes in a light brown sauce

VEAL PARMIGIANA 28

Lightly breaded baked with tomato sauce topped with mozzarella cheese and served with spaghetti

VEAL MANNINO 28

Lightly breaded topped with fresh plum tomatoes, Bermuda onions and fresh mozzarella in a balsamic and olive oil vinaigrette

VEAL PAESANO 28

Breaded grilled veal served with sautéed broccoli rabe

VEAL AND SHRIMP DOLCE 30

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

VEAL CHOP CAPRICIOSO* 51

Pounded out, lightly breaded topped with arugula, heirloom tomatoes, shaved parmigiana cheese tossed in a balsamic vinaigrette

VEAL CHOP PARMIGIANA* 51

Pounded veal chop breaded parmigiana style with mozzarella cheese and tomato sauce

STEAKS & CHOPS

FILET MIGNON* 46

Grilled center cut filet mignon layered with red roasted pepper and melted mozzarella served over mashed potatoes

GF - RIBEYE STEAK* 40

Ribeye grilled served with mashed potatoes and sautéed broccoli rabe

GF - PORK CHOP SANTA LUCIA* 34

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

BEEF BRACIOLE 34

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 35

Pounded pork chop breaded parmigiana style with mozzarella cheese and tomato sauce

SEAFOOD

FRUTTI DI MARE 36

Cockle clams, mussels, shrimp, fresh crabmeat and scallops in a light marinara sauce served over capellini

BASA OREGANATA 35

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 35

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 & balsamic vinaigrette

SHRIMP FRA DIAVLO 35

Cockle clams and mussels in a spicy marinara sauce served over linguine

GF - SALMON DIJON (WILD)* 30

Grilled served over grilled asparagus and topped with a creamy Dijon sauce and capers

CHICKEN

CHICKEN MARSALA 26

Sautéed in marsala mushroom wine sauce

CHICKEN MANNINO 26

Lightly breaded topped with fresh plum tomatoes, Bermuda onions and fresh mozzarella in a balsamic and olive oil vinaigrette

CHICKEN PARMIGIANA 26

Lightly breaded baked with tomato sauce topped with mozzarella cheese and served with spaghetti

CHICKEN PORTOFINO 27

Sautéed with artichoke hearts and roasted tomatoes in a port wine sauce topped with melted fontina cheese

CHICKEN MEDITERRANEAN 27

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

CHICKEN GIANCARLO 32

Breast of chicken rolled with shrimp, prosciutto, mozzarella and red roasted peppers sautéed in a sherry pink sauce over spinach

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