

Pizza

NEOPOLITAN 20.95 <i>(round) 8 slices 18"</i>
SICILIAN 23.95 <i>10 slices 12" x 16"</i>
SMALL GLUTEN FREE PIZZA 13.95 <i>10" (Topping 1.95 each)</i>

Toppings

SAUSAGE • MEATBALL • PEPPERONI • ONIONS • PEPPERS • SPINACH
MUSHROOMS • FRESH GARLIC • EXTRA CHEESE • ANCHOVIES
BROCCOLI • ARTICHOKE HEARTS

1/2 Topping 2.95 • Full 4.95

Pizza Originale

GRANDMA PIZZA 22.50 <i>thin crust pizza lightly cheesed & flavored with San Marzano tomato & Italian spices</i>
OLD WORLD WHITE PIE 26.95 <i>our neopolitan pie smothered with mozzarella cheese, fresh ricotta & romano cheese with a whisper of garlic</i>
CRISPINO 30.95 <i>thin pan pizza layered with sliced beefsteak tomato, homemade mozzarella, roasted peppers & basil</i>
STUFFED PIE HALF PIE 18.95 FULL PIE 32.95 <i>1. sausage, meatball, pepperoni, ricotta & sauce 2. broccoli, spinach, mushroom, ricotta & mozzarella</i>
VEGETARIAN (NEOPOLITAN) 27.95 <i>fresh mushrooms, eggplant, spinach, plum tomato & broccoli with mozzarella & garlic</i>
MARINARA PIE 22.95 <i>San Marzano tomatoes sauteed with garlic & Italian spices & topped with fresh basil</i>
BBQ PIZZA 28.95
BUFFALO PIZZA 28.95 <i>spicy buffalo sauce marinated with tender strips of chicken on the spicy side</i>
CHICKEN PIZZA 28.95 <i>fresh strips of chicken with our signature homemade sauce over a thin crust</i>
EGGPLANT PIE 27.95 <i>thinly sliced eggplant lightly breaded, smothered with ricotta, marinara & basil</i>
MARGHERITA PIE 24.95 <i>fresh mozzarella with margherita sauce & basil</i>
GRANDPA PIE 25.95 <i>bread crumbs, red onions, mozzarella cheese and sauce</i>

Pizza by the Slice

SICILIAN 3.25
GRANDMA 3.25
CRISPINO 5.00
BUFFALO 5.00
CHICKEN 5.00
SALAD SLICE 5.00
STUFFED MEAT OR VEGGIE 6.20
WHITE SLICE 5.00
EGGPLANT 5.00
MARINARA SLICE 3.25
REGULAR SLICE 3.25
MARGHERITA SLICE 5.00

Pinwheels

2.75

PEPPERONI <i>spiced dough rolled with pepperoni, baked with mozzarella</i>	MINI STROMBOLI ROLLS \$2.00 EACH	VEGGIE <i>spiced dough layered with spinach & broccoli, baked with mozzarella</i>
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Heros

CHICKEN PARMIGIANA 12.95
VEAL PARMIGIANA 14.95
MEATBALL PARMIGIANA 11.95
EGGPLANT PARMIGIANA 10.95
SAUSAGE PARMIGIANA 9.95
MANNINO HERO 10.95 <i>grilled chicken layered with grilled zucchini, eggplant, roasted peppers & fresh mozzarella</i>
POTATO & EGG 9.95
SAUSAGE & PEPPERS 9.95
PEPPERS & EGG 9.95
MEATBALL & PEPPER 10.45
BROCCOLI RABE, GRILLED CHICKEN WITH MELTED MOZZARELLA HERO 12.95
SHRIMP PARMIGIANA 15.95

Stromboli & Rolls

PIZZA POP 6.95 <i>rolled with sausage, pepper, onions, pepperoni & mozzarella cheese</i>
CALZONE 6.95 <i>pizza dough filled with whole milk ricotta cheese & mozzarella cheese</i>
CHICKEN ROLL 6.95 <i>strips of chicken, tomato sauce & mozzarella rolled in pizza dough & baked</i>
GARLIC KNOTS 1/2 DOZEN 3.00 1 DOZEN 5.00
GARLIC BREAD 4.00
GARLIC BREAD WITH MOZZARELLA 4.95
RICE BALLS 4.95

Panninos

8.95

ROSALINA ROLL <i>grilled chicken, eggplant, zucchini, fresh mozzarella, red roasted peppers</i>	BROCCOLI RABE <i>grilled chicken, fresh mozzarella, sliced tomatoes, red roasted peppers</i>
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Desserts

TARTUFO 7.95
TOASTED ALMOND 6.95
CHOCOLATE LAYER CAKE 8.95
CANNOLI 4.95
TIRAMISU 9.95
CHEESECAKE (AMERICAN) 5.95
CHEESECAKE (ITALIAN) 5.95
ICE CREAM 8.95
ZABAGLIONE 10.95

Coffees

AMERICAN COFFEE OR TEA 3.45
CAPPUCCINO 4.95
ESPRESSO 3.95
SODA 20 OZ. BOTTLE 2.50

CATERING ALSO AVAILABLE

5/22



**TAKE OUT
MENU**
631-724-0210

**40 EAST MAIN STREET
SMITHTOWN, NY 11787**
WWW.MANNINOSRESTAURANT.COM

Appetizers

ESCAROLE & BEANS - GF	13.95
<i>fresh escarole & cannellini beans sauteed with garlic in extra virgin olive oil</i>	
BROCCOLI RABE WITH GARLIC & OIL- GF	14.95
BAKED CLAMS	12.95
<i>fresh little neck clams topped with seasoned bread crumbs</i>	
MOZZARELLA STICKS	9.95
<i>breaded mozzarella served with tomato sauce</i>	
MUSSELS MARINARA- GF	15.95
<i>fresh mussels served with red or white sauce</i>	
CLAMS POSSILLIPO- GF	14.95
<i>fresh little neck clams sauteed with extra virgin olive oil, garlic, white wine & San Marzano tomato</i>	
MOZZARELLA CAPRESE- GF	13.95
<i>homemade mozzarella with beefsteak tomato & roasted peppers</i>	
COLD ANTIPASTO- GF	15.95
<i>combination of grilled zucchini, eggplant, roasted peppers, imported provolone, sopressata, homemade mozzarella, Italian olives.</i>	
BABY ARTICHOKE OREGANATO STYLE	15.95
<i>baby artichokes sauteed with extra virgin olive oil, garlic & white wine with a hint of lemon, topped with oreganata breadcrumbs</i>	
CHICKEN FINGERS W/FRIES	10.95
VEAL MEATBALLS	15.95
CAULIFLOWER OREGANATO	15.95

Soups

CHICKEN NOODLE • PASTA FAGIOLE • MINESTRONE	
STRACCIATELLA • TORTELLINI • LENTIL IN SEASON	7.95

Insalate

Add to any salad: Grilled Chicken \$4.95 extra, Fried Chicken \$7.95 extra, (3) Shrimp \$10.95 extra, 4 oz. piece of salmon \$14.95, 4 oz. blackened tuna \$14.95 Mozzarella or Gorgonzola Cheese \$2.95 extra

DRESSING: Balsamic Vinaigrette, Creamy Italian, Raspberry Vinaigrette, Blue Cheese To Chop Salad add \$2.95

CAESAR SALAD- GF	12.95
GARDEN SALAD- GF	9.95
GREEK SALAD- GF	13.95
TRI COLOR SALAD- GF	12.95
MIXED SEASONAL- GF	14.95
<i>seasonal greens with diced fresh mozzarella, roasted peppers, black & green olives, provolone cheese</i>	
IMPASTATA SALAD- GF	13.95
<i>mixed greens tossed with bacon bits, shredded mozzarella, tomatoes, cucumbers, in a creamy Italian dressing and topped with black olives</i>	
PEAR SALAD- GF	14.95
<i>California baby greens with tomatoes, sliced pears, caramelized pecans & crumbled gorgonzola cheese, tossed with raspberry dressing</i>	
PORTOBELLO GORGONZOLA SALAD- GF	15.95
<i>Portobello mushroom sauteed with red roasted peppers & balsamic vinegar served over mesclun greens, topped with gorgonzola cheese (warm salad)</i>	
INSALATE NUOVA- GF	11.95
<i>mesclun lettuce, tomato & cucumbers tossed in a raspberry vinaigrette, garnished with pistachio encrusted imported goat cheese</i>	
ARUGALA SALAD- GF	15.95
<i>Roasted pignoli, plum tomatoes and shaved Padana</i>	
WEDGE SALAD- GF	15.95
<i>Iceberg wedge topped with bacon and creamy gorgonzola dressing</i>	
BUTTERNUT SQUASH SALAD- GF	15.95
<i>Raw spinach, roasted squash, goat cheese, cranberries, walnuts and raspberry drizzle</i>	

Wraps

CHICKEN CAESAR	12.95
VEGGIE GRILLED CHICKEN	12.95
<i>tomato, roasted red peppers, eggplant, zucchini & mozzarella</i>	
HONEY ROASTED CHICKEN	12.95
<i>breaded chicken, lettuce, tomato, cheddar cheese & bacon bits</i>	

Pasta

PENNE ROMANO	17.95
<i>sauteed onions, artichoke hearts, Italian olives tossed with penne in a light marinara topped with fresh mozzarella</i>	
TORTELLINI ANTICA	19.95
<i>cheese tortellini tossed with peas, mushrooms, prosciutto & onion in a light cream sauce garnished with romano cheese</i>	
PASTA WITH TOMATO OR MARINARA SAUCE	13.95
WITH MEATBALLS OR SAUSAGE	
ANGEL HAIR PUTANESCA	16.95
<i>sauteed extra virgin olive oil, garlic, capers, gaeta olives & a hint of anchovies in a light marinara sauce</i>	
RIGATONI CON BROCCOLI	17.95
<i>a simple but elegant dish made with diced chicken breast, fresh mushrooms, broccoli & sundried tomato tossed with extra virgin olive oil & garlic</i>	
PENNE SUPREME	23.95
<i>sauteed fine onions, fresh crabmeat, scallops & shrimp in a light pink sauce</i>	
SPAGHETTI BOLOGNESE	17.95
<i>a robust meat sauce</i>	
FETTUCCINE ALFREDO	16.95
<i>cream sauce made with fresh pecorino romano</i>	
RIGATONI ALLA VODKA	17.95
<i>a creamy pink meat sauce</i>	
ORECCHIETTE BROCCOLI RABE	18.95
<i>a combination of sausage, broccoli rabe & sundried tomatoes, sauteed in garlic & olive oil, tossed with orecchiette pasta</i>	
WHITE CLAM COMBO	29.95
<i>a melody of fresh little neck clams, scallops & shrimp sauteed with extra virgin olive oil, garlic & white wine</i>	
CLAM SAUCE RED OR WHITE	20.95
<i>a classic favorite of fresh little neck clams sauteed with extra virgin olive oil, garlic & white wine</i>	
GNOCCHI GORGONZOLA	19.95
<i>potato dumplings with sundried tomato & spinach in a creamy gorgonzola</i>	
PENNE RUSTICA	19.95
<i>sausage sauteed with asparagus & mushrooms in a light marinara sauce</i>	
STUFFED RIGATONI	19.95
<i>rigatoni stuffed with ricotta cheese tossed in a pink cream sauce</i>	
RIGATONI SOFIA	19.95
<i>baby spinach tossed with sauteed chicken strips in a pink cream sauce with fresh mozzarella melt</i>	
SPAGHETTI CARBONARA	17.95
<i>onions, prosciutto, peas and romano cheese</i>	
GNOCCHI FILETO POMODORO	18.95
<i>gnocchi tossed with sautéed caramelized onions and prosciutto with imported peeled tomato</i>	
ESCAROLE AND BEANS	18.95
<i>tossed with penne pasta</i>	
SUNDAY SAUCE	26.95

Add Grilled Chicken to Any Pasta \$4.95 • Add Fried Chicken to Any Pasta \$7.95

Add 3 Shrimp to Any Pasta \$10.95

Whole Wheat Pasta add \$3.95 • Gluten Free Pasta add \$4.95

Baked Dishes

BAKED RAVIOLI	14.95
BAKED LASAGNA W/MEAT	18.95
BAKED MANICOTTI	14.95
BAKED ZITI	15.95
EGGPLANT PARMIGIANA	20.95
EGGPLANT ROLLATINI	20.95

Calamari

FRIED CALAMARI	20.95
FRIED CALAMARI ARABBIATA	20.95
<i>cherry peppers and marinara sauce</i>	

Entrees

FRUTTA DI MARE	33.95
<i>made with little neck clams, mussels, shrimp, fresh scallops & crabmeat in a light marinara over angel hair pasta</i>	
SHRIMP FRA DIAVOLO	33.95
<i>sauteed shrimp, fresh little neck clams & mussels in a spicy marinara sauce served over linguine</i>	
SHRIMP PARMIGIANA	28.95
<i>lightly breaded shrimp baked with fresh tomato sauce, topped with mozzarella cheese</i>	
SHRIMP OREGANATA	27.95
<i>pan seared shrimp sauteed with extra virgin olive oil and garlic, with white wine and a hint of lemon, topped with oreganata crumbs served over cappellini</i>	
SALMON HONEY MUSTARD	32.95
<i>wild king salmon filet served over mashed potatoes and asparagus spears</i>	
VEAL MARSALA	26.95
<i>an old world favorite, sauteed veal in a mushroom marsala wine sauce</i>	
VEAL PARMIGIANA	26.95
<i>lightly breaded veal baked with fresh tomato sauce, topped with mozzarella cheese & served with pasta</i>	
VEAL MANNINO	26.95
<i>tender veal lightly breaded, topped with fresh plum tomato, Bermuda onion & fresh mozzarella in a balsamic & olive oil vinaigrette</i>	
VEAL SORRENTINO	26.95
<i>fresh veal scaloppine sauteed & topped with eggplant, parma prosciutto & melted mozzarella in a golden brown sauce</i>	
VEAL DORE	28.95
<i>a combination of veal & shrimp sauteed in a garlic & sherry wine sauce topped with melted mozzarella</i>	
VEAL PAESANO	26.95
<i>a typical sicilian dish breaded grilled veal served with broccoli rabe</i>	
CHICKEN SAN REMO	25.95
<i>a typical San Remo dish, sauteed with chicken breast, artichoke hearts & sundried tomatoes made in a lemon white wine sauce</i>	
CHICKEN FRANCESE	25.95
<i>fresh breast of chicken in egg batter made with a zesty lemon white wine sauce</i>	
CHICKEN MARSALA	25.95
<i>an old world favorite, sauteed chicken in a mushroom marsala wine sauce</i>	
CHICKEN PARMIGIANA	24.95
<i>lightly breaded chicken baked with fresh tomato sauce, topped with mozzarella cheese</i>	
CHICKEN MANNINO	26.95
<i>breast of chicken lightly breaded, topped with fresh plum tomato, Bermuda onion & fresh mozzarella in a balsamic & olive oil vinaigrette</i>	
CHICKEN SORRENTINO	25.95
<i>fresh chicken breast sauteed & topped with eggplant, parma prosciutto & melted mozzarella in a golden brown sauce</i>	
CHICKEN CACCIATORE (FAMILY STYLE)	28.95
<i>sauteed chicken, peppers, mushroom, onions in a marinara sauce</i>	
BROCCOLI RABE WITH GRILLED CHICKEN & CHERRY PEPPERS	24.95
<i>in garlic and olive oil</i>	
AHI TUNA*	28.95

STEAK & CHOPS

STUFFED VEAL CHOP	P/A
PORK CHOP SANTA LUCIA	32.95
<i>Pan seared pork chops sautéed with thinly sliced potatoes and hot cherry peppers in extra virgin olive oil with broccoli rabe</i>	
RIBEYE PIZZAIOLA	P/A
<i>Pan seared with garlic and crushed plum tomatoes with a touch of white wine and Italian spices</i>	

Side Dishes

SIDE OF GRATED CHEESE	2.00
SIDE OF RICOTTA	3.00
SIDE OF HOUSE MEATBALLS (2)	6.95
SIDE OF SPINACH	7.95
SIDE OF DRESSING	1.00
SIDE OF SAUCE	1.00
SIDE OF SAUSAGE	6.95
SIDE OF BROCCOLI	6.95
FRENCH FRIES	6.95

ASK FOR SPECIALS OF THE DAY

*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. If you have food allergies please tell your server.