

Mannino's Cucina Italiana

Lunch Menu

Appetizers 12

Calamari Dorati Imported Calamari Flash-Fried to Perfection & Arrabiata Sauce

Sicilian Antipasto Italian Cured Meats & Fresh Mozzarella, Roasted Veggies & Olives

Bruschetta Di Pomodoro Semolina Crostinis crowned with Fresh Roma Tomatoes
Bermuda Onions, Israeli Basil, Fresh Mozzarella & EVOO

Mozzarella Fritta Lightly Breaded Fresh Homemade Mozzarella Flash-Fried
to Perfection & Pomodoro Sauce

Drunken Mussels Chilean Mussels Sauteed with Garlic & EVOO with a touch
of Pernod (Red or White)

Clams Scampi Imported Clams, Sauteed w/ Garlic w/ Lemon Butter White Wine Sauce

Broccoli Rabe & Salsiccia Sweet Fennel Sausage, White Cannellini Beans
Sauteed with Garlic & Touch of Fresh Lemon Juice

Parmigiana Sandwiches 15

(Melted Mozzarella and Marinara Sauce | Served with Roasted Rosemary Potatoes)

Chicken Cutlet | Nonna's Meatball | Battered Eggplant

Sweet Fennel Sausage & Roasted Peppers | Veal Cutlet 16

Sandwiches 15

(Served with Roasted Rosemary Potatoes)

Eggs Roasted Peppers, Cremini Mushrooms with Mild Provolone Cheese

Grilled Chicken Sauteed Spinach, Roasted Peppers with Mild Provolone Cheese

Pistacchio Mortadella Fresh Mozzarella, Roma Tomatoes with Basil Pesto

Salads & Soups

Caesar Rustica Romaine Hearts, Garlic Croutons, Shaved Parmigiano
Our Own Caesar Dressing 11

Modern Caesar Our Own Caesar Rustica Salad Topped with
Crispy Prosciutto di Parma, Smoked Mozzarella & Sicilian Capers 13

Arugula & Parma Imported Prosciutto, Grape Tomatoes, Shaved Parmesan
Cranberries, EVOO & Lemon Vinaigrette 13

Chicken Cutlet Milanese Arugula, Grilled Eggplant, Artichokes, Grape Tomatoes
Shaved Parmesan, EVOO & Lemon Vinaigrette 16

Breaded Shrimp Spring Mixed, Goat Cheese, Caramelized Walnuts
Cranberries, Grape Tomatoes & Raspberry Vinaigrette 17

Additions: Jumbo Shrimp 10 ***Anchovies*** 5 ***Grilled Chicken*** 6 ***Grilled Salmon*** 10

Soup of the Day (Please ask Server for Selection)

Main Courses

Chicken Francese Egg Battered, Sun Dried Tomatoes, Cremini Mushrooms
with Lemon White Wine Sauce Over Pasta 18

Salmon Rosa Spinach, Grape Tomatoes with Brandy Rose Cream Sauce 19

Branzino Scampi Melange of Fresh Sauteed Vegetables, Sicilian Capers
with Lemon White Wine Sauce over House Risotto 20

Baked Pasta Primavera Grilled Eggplant, Grape Tomatoes, Arugula
Marinara Sauce with Mozzarella Cheese 17

Nonna's Polpette Chopped Homemade Meatballs, Sauteed with Garlic and EVOO
Marinara Sauce, Fresh Basil & Shaved Parmesan over Pasta 18

Desserts

(Please Ask Server For Selections)

www.manninoscucina.com