

Welcome to Mannino's Italian Bistro!

ANTIPASTI/APPETIZERS

Mannino's Crab-Tini* 17.99

Truffled Shrimp and Crab Martini ~ sautéed jumbo shrimp and lump crab meat, white wine citrus white truffle compound butter

Prosciutto & Fresh Mozzarella* 11.99

Fresh house made mozzarella, imported prosciutto ham, EVOO and basil

Calamari Fritti* 12.99

Crispy fried cold water squid tubes with house marinara, parmesan cheese and herbs

Fried Mozzarella & Zucchini 10.99

Battered in our house Peroni beer batter and served with fresh marinara

Fried Local Oysters 12.99

Jumbo fried oysters, capers, sundried tomatoes, parmesan cream, and crispy bacon

NY City Sidewalk Sausage & Peppers* 9.99

Sautéed sweet Italian sausage, bell peppers, and onions, with marinara and fresh mozzarella

Clams Posillipo* 12.99

One dozen Fresh Little neck clams sautéed with garlic, white wine, fresh herbs and crushed red pepper, in ocean clam broth over olive oil roasted bread. Available in red or white broth.

Fresh Mozzarella Bruschetta 12.99

Toasted artisan bread topped with marinated tomatoes, fresh mozzarella, & aged balsamic

Bruschetta con Gorgonzola 12.99

Toasted artisan bread topped with marinated tomatoes, Gorgonzola cheese, and aged balsamic

Roasted Garlic Antipasti Plate*

Small 12.99/Large 19.99

Warm roasted head of garlic, fresh mozzarella, roasted bell peppers, prosciutto ham, olives, & crusty Italian bread

ZUPPA/SOUP

Mannino's Award Winning Crab Soup Cup-6.99/Bowl-10.99

Marsala-flamed French Onion Soup with fresh mozzarella Cup-4.99/Bowl-7.99

INSALATE/SALADS

Apple & Gorgonzola* 9.99

Fresh granny smith apples, baby field greens and candied pecans tossed in apricot vinaigrette and topped with gorgonzola cheese

Insalate Della Casa* 7.99

Mesclun greens, Roma tomatoes, baby spinach, carrots, beets, and garlic croutons with choice of apricot vinaigrette, creamy gorgonzola dressing, house Italian, or oil & balsamic

Caprice Salad* 9.99

Roma tomatoes, house made fresh mozzarella and mesclun greens tossed with extra virgin olive oil, fresh basil and aged balsamic

Classic Caesar* 8.99

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, & garlic croutons
Consuming raw or uncooked foods may cause illness.

Add Chicken 4.99, Jumbo Shrimp (3) 8.99, Fried Oysters 6.99, or Fried Calamari 6.99

PASTA

Gluten-free pasta is available on Entrées for an additional charge of \$2.99.

Penne Alla Vodka* 17.99

Delicate penne pasta tossed with sautéed shallots, Roma tomatoes, and basil in vodka cream sauce

Tortellini Rustica* 19.99

Sautéed mushrooms, artichokes, and sweet Italian sausage tossed in tomato cream sauce with fresh basil

Spaghetti Pomodoro* 15.99

Classic spaghetti cooked to order and tossed with our signature tomato sauce and fresh basil

Linguine Pesto Genovese* 17.99

Fresh house made basil pesto, toasted pine nuts, and pecorino cheese tossed with linguine

Four Cheese Ravioli 17.99

Four Cheese ravioli tossed with our signature marinara sauce topped with fresh basil (also available spicy)

Fettuccine Con Pollo Alfredo* 19.99

Sautéed chicken breast, Italian sausage, and sundried tomatoes in rich garlic Alfredo sauce over fettuccine

Penne Alla Marinara* 15.99

Delicate penne pasta, house marinara, and basil (also available spicy)

Gnocchi Margherita* 18.99

Moist potato dumplings in plum tomato sauce topped with chunks of fresh mozzarella and fresh basil

Penne Arrabbiata* 16.99

Penne pasta tossed with sautéed shallots, garlic, herbs, Roma and sundried tomatoes, and crushed red pepper

Spaghetti & Meatballs Parmigiana 19.99

Spaghetti, Mannino's meatballs, and plum tomato sauce baked together with fresh mozzarella and parmesan cheeses

PESCE/FISH

Linguine Con Vongole* 22.99

Garlic sautéed fresh little neck clams over linguine in your choice of house white or red clam sauce

Scampi Francese* 26.99

Jumbo shrimp lightly egg battered and pan sautéed with lemon, white wine, butter, and your choice of mushrooms or baby artichokes served with penne or spaghetti pomodoro or house vegetable

Scampi Fra Diavolo* 26.99

Jumbo shrimp sautéed with garlic, fresh herbs, and Roma tomatoes tossed with spicy marinara over fettuccine

Linguine Frutti Di Mare* 32.99

Shrimp, clams, and calamari sautéed with garlic, herbs, and Roma tomatoes in sea clam broth with a hint of marinara, over linguine

AL FORNO

Lasagna Bolognese 18.99

Fresh pasta layered with house meat sauce, delicate ricotta béchamel, and fresh mozzarella and parmesan cheeses finished with plum tomato sauce

Eggplant Parmesan 17.99

Parmesan breaded eggplant fried crispy and baked with tomato sauce and fresh mozzarella cheese with penne or spaghetti pomodoro or house vegetable

Manicotti Formaggio 17.99

Fresh pasta stuffed with, ricotta, parmesan, and fresh mozzarella cheeses, baked with chunky tomato sauce

Portabella Parmesan 17.99

Parmesan breaded portabella mushrooms fried crispy and baked with tomato sauce and fresh mozzarella cheese with penne or spaghetti pomodoro or house vegetable

All chicken and veal entrees are served with complimentary choice of spaghetti, penne pomodoro, or house vegetable. Any substitutions are subject to an additional charge. Gluten-free pasta is available on Sides for an additional charge of \$1.99.

POLLO/CHICKEN

Pollo Francese* 19.99

Chicken breast lightly egg-battered and pan sautéed with lemon, white wine, butter, and your choice of fresh mushrooms or baby artichokes

Pollo Marsala* 19.99

Sautéed chicken breast and fresh mushrooms in Marsala wine sauce with fresh herbs

Pollo Parmigiana 19.99

Parmesan breaded chicken breast fried crispy and baked with tomato sauce and fresh mozzarella cheese

Pollo Portofino* 19.99

Pan fried chicken breast stuffed with prosciutto, fresh mozzarella cheese, and baby spinach topped with mushrooms Marsala

Pollo Picatta* 19.99

Sautéed chicken breast and capers in lemon white wine butter sauce

Pollo Alla Fresca 19.99

Crispy fried chicken breast topped with cool marinated tomatoes and fresh mozzarella over romaine lettuce with balsamic drizzle

VITELLO/VEAL

Vitello Francese* 23.99

Tender veal medallions lightly egg-battered and pan sautéed with lemon, white wine, butter, and your choice of fresh mushrooms or baby artichokes

Vitello Marsala* 23.99

Pan seared veal medallions and fresh mushrooms in Marsala wine sauce with fresh herbs

Vitello Parmigiana 23.99

Parmesan breaded veal cutlet fried crispy and baked with plum tomato sauce and fresh mozzarella cheese

Vitello Saltimbocca* 23.99

Pan seared veal cutlet topped with prosciutto ham, sautéed baby spinach and fresh mozzarella baked in sherry sage wine sauce

Vitello Picatta* 23.99

Sautéed veal medallions and capers in lemon white wine butter sauce

Vitello con Peperoni 24.99

Parmesan fried veal, topped with sautéed bell peppers, onions, Italian sausage, and marinara baked with fresh mozzarella

CHEFS SPECIALTIES

Tortellini Mannino 19.99

Cheese tortellini tossed with caramelized onions, wild mushrooms, English peas, & prosciutto ham in parmesan cream

Vitello & Portabella Stack 24.99

Parmesan fried veal cutlet, eggplant, and portabella mushroom, layered with prosciutto ham, basil marinara, and fresh melted house made mozzarella, served with complimentary choice of spaghetti, penne pomodoro, or house vegetable

Jumbo Shrimp Rosé * 25.99

Sautéed jumbo shrimp, mushrooms, prosciutto, caramelized onions, and English peas in a Parmesan rosé cream sauce over fettuccine

Pollo con Peperoni 19.99

Parmesan fried chicken breast topped with sautéed bell peppers, onions, Italian sausage, and marinara baked with fresh mozzarella served with complimentary choice of spaghetti, penne pomodoro, or house vegetable

Local Fried Oyster Dinner 23.99

Jumbo local oysters lightly breaded and fried crispy with John's sweet chili aioli, Carlos's citrus cocktail sauce, Succop's whole grain honey mustard aioli, served with your choice of two: spaghetti, penne pomodoro, or house vegetable

LIGHTER APPETITES

~ Smaller portions; lighter food ~

Gluten-free pasta is available on Entrées for an additional charge of \$2.99.

Steve Special* 16.99

Sautéed chicken breast, zucchini, and Roma tomatoes, tossed with penne pasta, fresh herbs, and chicken broth

Scampi Della Casa* 16.99

Three sautéed jumbo shrimp in white wine garlic basil butter sauce over linguine

Linguine Aglio Olio* 16.99

Linguine tossed with garlic, EVOO, fresh parsley, and a hint of red pepper

Penne Semplice* 16.99

Sautéed Italian sausage, mushrooms, and zucchini tossed with marinara and penne pasta

SIDES

Gluten-free pasta is available on Sides for an additional charge of \$1.99.

House Vegetable of the Day* 5.99

One Meatball 3.50

One Sausage Link* 3.50

One Chicken Breast* 5.99

Two Jumbo Shrimp* 5.99

Sautéed Baby Spinach* 7.99

Penne/Spaghetti with garlic and oil* 8.99

Penne/Spaghetti with Marinara* 6.99

Penne/Spaghetti with Pomodoro sauce* 6.99

Penne/Spaghetti with Bolognese* 8.99

BEVERAGES

Coffee Regular/Decaf 2.99

Hot Tea 3.25

Cappuccino Regular/Decaf 4.25

Espresso Regular/Decaf 3.99

Soft Drinks 2.99

Serving a variety of Pepsi products

Every Monday is Wine Night! Select bottles of wine are half price all evening!

Join us for Happy Hour every day ~ 5pm-6:30pm!

Half price Wines-by-the-Glass / \$3.50 Well Drinks / \$2.50 Domestic Beers

Remember to buy your Mannino's Italian Bistro Gift Cards for all your Gift Needs!

Find us on Facebook at www.facebook.com/manninos-italian-bistro or join our email list at www.manninositalianbistro.com for weekly updates of our specials, events, and more.

We appreciate your continued support and patience as we cook all of our food fresh and to order.

*Items marked with * can be prepared gluten free upon request. Gluten-free pasta is an additional charge.*