



www.manninositalianbistro.com

Party Information

For groups of 20 and larger dining in our restaurants, we ask that you select from a limited set menu to assist the kitchen and service staff in ensuring everyone receives their entrées at the correct temperature, and can eat together. It also enables easier check out at the end of the party, especially for those parties needing individual checks.

Please note that these menus do *not* include beverages; those will be ordered *a la carte* or from a limited menu you pre-select, if desired. Soft drinks (including iced tea) and coffee are \$2.99 per glass/cup, with unlimited refills. Hot tea, espresso, and cappuccino run \$3.25-4.25.

There are 80+ selections of wine, ranging from \$24/bottle to \$500, with the majority in the \$27-55 range. Seventeen of them are also offered by the glass, from \$7-10. If you'd like to provide a target price for wines, I'll ask our Sommelier for his recommendations to complement your selected menu. He usually suggests ordering two whites and two reds by the bottle; we do not charge for unopened bottles. Any open bottles are yours to take with you.

We have a number of beer selections, with over a dozen bottled (\$4 domestic; \$4.75 imports and premium domestic), and depending on the location, three or four on tap (\$7/glass).

We offer ten specialty cocktails for \$10/glass; a full bar is available, with well/rail drinks at \$6 each.

A service charge of 20 percent will be added to your check(s). A minimum spend amount may apply, depending on the date, time, and location of your party. Pricing and availability are subject to change until a signed contract and deposit are received.

Please let me know if I can answer any further questions for you, or make your reservation!

Yours,

Maggie Angulo
Office Manager/Event Coordinator
(757) 816-0211 mobile
maggie@manninositalianbistro.com

P. S. A note about outside food (e.g., birthday cakes): Virginia Health Department regulations prevent us from serving food that is not prepared in a facility with a health permit. Homemade cakes can be brought in and presented to the party, but we cannot allow it to be sliced, served, or eaten on premises. Commercially-prepared cakes can be served for a \$2 per person plating fee. Please provide a copy of the cake receipt.



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\$ 25 Per Person

First Course Choices

Insalate Della Casa

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

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Main Course Choices

Penne Arrabbiata

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

Lasagna Bolognese

Fresh pasta layered with house meat sauce, oven roasted tomatoes, ricotta and fresh mozzarella cheeses finished with plum tomato sauce

Pollo Parmigiana

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

Pollo Francese

Chicken breast lightly egg battered and pan sautéed with lemon, white wine, butter and baby artichokes

Tortellini Mannino

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



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\$30 Per Person

First Course Choices

Insalate Della Casa

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

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Main Course Choices

Penne Arrabbiata

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

Lasagna Bolognese

Fresh pasta layered with house meat sauce, oven roasted tomatoes, ricotta and fresh mozzarella cheeses finished with plum tomato sauce

Pollo Parmigiana

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

Pollo Francese

Chicken breast lightly egg battered and pan sautéed with lemon, white wine, butter and baby artichokes

Tortellini Mannino

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

Dessert Choices

New York Cheese Cake

Rich creamy house made New York style cheese cake with vanilla whipped cream

Chocolate Chip Cannoli

Palermo's classic carnival pastry filled with chocolate chip sweet ricotta cream



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\$ 35 Per Person

First Course Choices

Insalate Della Casa

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

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Main Course Choices

Lasagna Bolognese

Fresh pasta layered with house meat sauce, oven roasted tomatoes, ricotta and fresh mozzarella cheeses finished with plum tomato sauce

Pollo Parmigiana

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

Pollo Marsala

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

Scampi Fra Diavlo

Sautéed jumbo shrimp in spicy marinara over linguine

Dessert Choices

New York Cheese Cake

Rich creamy New York style cheese cake with vanilla whipped cream

Chocolate Chip Cannoli

Palermo's classic carnival pastry filled with chocolate chip sweet ricotta cream



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\$40 Per Person

First Course Choices

Mannino's Creamy Marsala & Crab Soup

Apple & Gorgonzola Salad

Granny smith apples, baby field greens and candied pecans, tossed in apricot vinaigrette, with Gorgonzola cheese

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Main Course Choices

Eggplant Parmigiana

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

Lasagna Bolognese

Fresh pasta layered with house meat sauce, oven roasted tomatoes, ricotta and fresh mozzarella cheeses finished with plum tomato sauce

Pollo Parmigiana

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

Scampi Fra Diavolo

Sautéed jumbo shrimp in spicy marinara over linguine

Pollo Marsala

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

Dessert Choices

New York Cheese Cake

Rich creamy house made New York style cheese cake with vanilla whipped cream

Chocolate Chip Cannoli

Palermo's classic carnival pastry filled with chocolate chip sweet ricotta cream



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\$ 45 per person

First Course Choices

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Prosciutto & Fresh Mozzarella

Imported prosciutto ham sliced thin with house made fresh mozzarella, extra virgin olive oil and basil

Mannino's Creamy Marsala & Crab Soup

Main Course Choices

Pollo Parmigiana

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

Scampi Fra Diavolo

Sautéed jumbo shrimp in spicy marinara over linguine

Fresh Catch

Fresh, local, seasonal fish, prepared accordingly

Vitello Parmigiana

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

Vitello & Portabella Stack

Parmesan fried veal cutlet, eggplant and portabella mushroom cap layered with prosciutto ham, sweet basil marinara and fresh melted house made mozzarella

Dessert Choices

Chocolate Chip Cannoli

Palermo's classic carnival pastry filled with chocolate chip sweet ricotta cream

New York Cheese Cake

Rich creamy New York style cheese cake with vanilla whipped cream



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\$ 50 Per Person

Soup Course

Mannino's Creamy Marsala & Crab Soup

First Course Choices

Classic Caesar

Romaine hearts tossed with Mannino's Caesar dressing, grated pecorino cheese, and garlic croutons

Apple & Gorgonzola Salad

Granny smith apples, baby field greens and candied pecans tossed in apricot vinaigrette, with Gorgonzola cheese

Main Course Choices

Pollo Parmigiana

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

Scampi Fra Diavlo

Sautéed jumbo shrimp in spicy marinara over linguine

Certified Angus NY Strip Pizziola

Pan seared tender Angus beef with sautéed bell peppers, onions, fresh tomatoes, marinara and herbs

Vitello & Portabella Stack

Parmesan fried veal cutlet, eggplant and portabella mushroom cap layered with prosciutto ham, sweet basil, marinara and fresh melted house made mozzarella

Fresh Catch

Fresh, local, seasonal fish, prepared accordingly

Dessert Choices

New York Cheese Cake

Rich creamy New York style cheese cake with vanilla whipped cream

Grand Marnier Espresso Tiramisu

An Italian classic ~ layered lady finger cookies and sweet mascarpone cream spiked with Grand Marnier