



www.manninositalianbistro.com

Restaurant Week ~ \$35 per person

First Course Choices

Prosciutto & Fresh Mozzarella

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

Cup of Mannino's Award Winning Crab Soup OR Marsala-flamed French Onion Soup

Classic Caesar

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

Insalate Della Casa

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

Baked Meatball

One of our signature, award-winning house made meatballs, baked with Pomodoro sauce and fresh mozzarella

Main Course Choices

Tortellini Mannino

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

Pollo or Eggplant Parmigiana

Choice of Parmesan breaded chicken breast or Eggplant fried crispy and baked with pomodoro sauce and fresh mozzarella cheese, served with pasta

Penne alla Vodka

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

Pollo Francese

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

Spaghetti Pomodoro

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

Dessert Choices

New York Cheese Cake

Rich creamy New York style cheese cake with vanilla whipped cream

Kahlua Espresso Tiramisu

An Italian classic layered with lady finger cookies and sweet mascarpone cream spiked with Kahlua

Chocolate Chip Cannoli

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

Chocolate Martini ~ 21 and older!

Light and dark crème de cacao, vanilla vodka, and yumminess



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Restaurant Week ~ \$45 per person

First Course Choices

Prosciutto & Fresh Mozzarella

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

Cup of Mannino's Award Winning Crab Soup OR Marsala-flamed French Onion Soup

Classic Caesar

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

Insalate Della Casa

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

Baked Meatball

One of our signature, award-winning housemade meatballs, baked with Pomodoro sauce and fresh mozzarella

Main Course Choices

Fresh Catch

Our fresh fish of the day prepared accordingly ~ ask your server

Vitello Parmigiana

Parmesan breaded veal cutlet, fried crispy and baked with pomodoro sauce and fresh mozzarella cheese, served with pasta

Pollo con Peperoni

Parmesan fried chicken breast, topped with sautéed bell peppers, onions, Italian sausage and marinara baked with fresh mozzarella, served with pasta

Scampi alla Vodka

Sautéed jumbo shrimp and penne pasta tossed with sautéed shallots, Roma tomatoes and basil in vodka cream sauce

Vitello Francese

Veal cutlet, lightly egg battered and pan sautéed with lemon, white wine, butter and your choice of fresh mushrooms or baby artichokes, served with pasta

Dessert Choices

New York Cheese Cake

Rich creamy New York style cheese cake with vanilla whipped cream

Kahlua Espresso Tiramisu

An Italian classic layered with lady finger cookies and sweet mascarpone cream spiked with Kahlua

Chocolate Chip Cannoli

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

Chocolate Martini ~ 21 and older!

Light and dark crème de cacao, vanilla vodka, and yumminess