



[www.manninositalianbistro.com](http://www.manninositalianbistro.com)

**Restaurant Week ~ \$25 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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***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 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**

***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*

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