



# LUNCH AT MANNARINO'S

monday - friday

## HOW IT WORKS?

- CHOOSE THE MAIN COURSE AND MATCH YOUR FAVOURITE SIDE DISH
- AS AN ALTERNATIVE YOU CAN CHOOSE TWO SIDE DISHES AT THE PRICE OF 12,00 €

### 1 CHOOSE THE MAIN COURSE

#### ASK MANNARINO THE DISH OF THE MONTH

The freshness of the product is important. Every month you'll find new seasonal dishes.

**Grilled chicken breast** € 12,50  
Piemontese pasta gialla free range chicken

**Marinated turkey strips** € 12,50  
with friggittelli, olives, capers, cherry tomatoes and oregano from Gargano

**Tagliata by Il Mannarino** € 15,00  
sliced beef with 100% EVO oil

**Mannarino's tartare** € 14,00  
fassona Piemontese beef with olives, eggplants, burrata from Andria and taralli

**Fassona meat tartare** € 13,00  
with capers and Peranzana olives

**Selection of Bombette by Il Mannarino** € 12,00  
several type of 100% Italian meat rolls: pork capocollo, beef or turkey with different fillings and breadings

**Veal with tuna sauce** € 12,00  
tender veal round slices with a special recipe for the tuna sauce

**Selected beef strips** € 13,00  
with cherry tomatoes, rocket salad and Caciocavallo cheese

**Zampina from Sannicchio** € 13,00  
typical italian beef and pork sausage with addition of fresh tomato, basil, salt and pepper

**Arrosticini Abruzzesi** € 12,50  
typical sheep meat skewers - 10 pcs

**Granny's meatballs** € 12,00  
Italian beef, cooked all night long in tomato sauce

**Homemade lasagna by Il Mannarino** € 11,00  
made with love everyday with our meat ragù

### 2 MATCH YOUR FAVOURITE SIDE DISH



Hospitality is our job



You won't pay the cover charge



Taralli, bread, water and coffee are always included

**Little eggplant parmigiana**  
light recipe with grilled eggplants, fior di latte cheese, tomato sauce, Parmigiano and basil

**Bread balls**  
with stracciatella cream cheese

**Smashed broad beans and chicory**  
with 100% EVO oil made with Coratina olives

**Grilled Caciocavallo cheese**  
with confit tomatoes, thyme, honey and Altamura bread

**Burrata cheese from Andria**  
with coppery tomatoes, basil and lemon zest from Gargano

**Grilled eggplants and courgettes**  
with minced Peranzana olives, capers from Tremiti Islands and dried tomatoes

**Super easy spinach**  
with clarified butter

**Crunchy roast potatoes**  
with rosemary and Parmigiano

**Italian green beans**  
with coppery tomatoes, basil and baked ricotta flakes

**Fresh fennel salad**  
with black olives, orange, primosale cheese, coppery tomatoes, pumpkin seeds and rocket salad

**Caponatina pugliese**  
peppers, eggplants, courgettes, cherry tomatoes, capers, tomato sauce, onions and pine nuts

**dish of the month**  
ask Mannarino or discover the new dish on the menu at the butcher's counter