



# WELCOME TO THE BUTCHER

- Choose your favourite meat cut at the butcher's counter
- Order the starters
- Order side dishes
- What would you like to drink?



Hospitality is our job



You won't pay the cover charge



Bread and Taralli are included

## 1 STARTERS

<b>MANNARINO'S CUTTING BOARD</b> capocollo from Martina Franca and Caciocavallo cheese	<b>€ 9,00</b>	<b>GRILLED CACIOCAVALLO</b> with confit tomatoes, thyme, honey and Altamura bread	<b>€ 7,50</b>	<b>LITTLE EGGPLANT PARMIGIANA</b> light recipe with grilled eggplants, fior di latte cheese, tomato sauce, Parmigiano and basil	<b>€ 7,00</b>	<b>GRANNY'S MEATBALLS</b> Italian beef, cooked all night long in tomato sauce	<b>€ 8,00</b>
<b>FASSONA MEAT TARTARE</b> with capers and Peranzana olives	<b>€ 11,00</b>	<b>BURRATA CHEESE FROM ANDRIA</b> with coppery tomatoes, basil and lemons zest from Gargano	<b>€ 8,00</b>	<b>PIEMONTESE CHICKEN NUGGETS</b> small fried pieces of Piemontese chicken breast	<b>€ 7,00</b>	<b>BREAD WITH TOMATOES</b> crispy Altamura bread, coppery tomatoes and stracciatella cheese	<b>€ 5,50</b>
<b>MANNARINO'S TARTARE</b> fassona Piemontese beef with olives, eggplants, burrata cheese and crumbled taralli	<b>€ 13,00</b>	<b>BREAD BALLS</b> stracciatella cream cheese and mint	<b>€ 6,50</b>				

ASK MANNARINO THE DISH OF THE MONTH

## 2 SIDE DISHES

<b>SMASHED BROAD BEANS AND CHICORY</b> with 100% EVO oil	<b>€ 6,50</b>	<b>FRESH FENNEL SALAD</b> with black olives, orange, primosale cheese, coppery tomatoes, pumpkin seeds and rocket salad	<b>€ 6,00</b>
<b>SUPER EASY SPINACH</b> with clarified butter	<b>€ 5,50</b>	<b>GRILLED EGGPLANTS AND COURGETTES</b> with minced Peranzana olives, capers from Tremiti Islands and dried tomatoes	<b>€ 5,50</b>
<b>CAPONATINA PUGLIESE</b> peppers, eggplants, courgettes, cherry tomatoes, capers, tomato sauce, onions and pine nuts	<b>€ 6,00</b>	<b>ITALIAN GREEN BEANS</b> with coppery tomatoes, basil and baked ricotta	<b>€ 6,50</b>
<b>CRUNCHY ROAST POTATOES</b> with rosemary and Parmigiano	<b>€ 5,00</b>		

## 3 WHAT TO DRINK

### RED WINES

<b>Troquè Nero di Troia IGP</b> Borgo Turrito	<b>€ 24,00</b>	<b>Chianti Classico</b> Castello di Albola	<b>€ 26,00</b>
<b>Negroamaro IGP</b> Cantine Losito	<b>€ 20,00</b>	<b>Rosso di Montalcino</b> Ciacci Piccolomini d'Aragon	<b>€ 26,00</b>
<b>Sessantanni Primitivo di Manduria DOP</b> S. Marzano	<b>€ 36,00</b>	<b>Brunello di Montalcino</b> Ciacci Piccolomini d'Aragona	<b>€ 45,00</b>
<b>Dolcetto d'Alba DOC</b> Oddero	<b>€ 22,00</b>	<b>Montepulciano d'Abruzzo</b> La Valentina	<b>€ 18,00</b>
<b>Langhe DOC Nebbiolo</b> Oddero	<b>€ 25,00</b>	<b>Costera Cannonau</b> Argiolas	<b>€ 24,00</b>
<b>Barbera d'Alba DOC</b> Fortemasso	<b>€ 28,00</b>	<b>Fiano 2018 IGP</b> Puglia biologico Cantine Losito	<b>€ 20,00</b>
<b>Barolo Classico DOCG</b> Oddero	<b>€ 45,00</b>	<b>Falanghina</b> Di Majo Norante	<b>€ 22,00</b>
<b>Nero d'Avola</b> Curatolo Arini	<b>€ 22,00</b>	<b>Chardonnay IGT</b> Principi di Butera	<b>€ 24,00</b>
<b>Valpolicella Ripasso "I Pianeti"</b> Tommasi	<b>€ 27,00</b>	<b>Blangè Arneis</b> Ceretto	<b>€ 28,00</b>
<b>Amarone della Valpolicella DOCG</b> Zonin	<b>€ 36,00</b>		

### WHITE WINES

<b>Rosé Wines</b>	
<b>Calarosa</b> Borgo Turrito	<b>€ 18,00</b>

biological Primitivo by Il Mannarino

1/4 l	€ 4
1/2 l	€ 6
1 l	€ 12

### SPARKLING WINE

Prosecco DOC Deseo **€ 20,00**

### BEERS

Messina "Cristalli di Sale" Half a pint **€ 4,00** Pint **€ 5,50**

Messina "Ricetta Classica" Half a pint **€ 4,00** Pint **€ 5,50**

Bianca del Gargano Craft beer 33 cl **€ 6,50**

Saison del Gargano Craft beer 33 cl **€ 6,50**

### SOFT DRINKS

Coca Cola/ Zero Chinotto (Lurisia) **€ 3,50**  
Orange Soda (Lurisia)

Microfiltered water still/sparkling **€ 2,00**

## OUR BELIEFS



### MEAT QUALITY AND THE SMALL FARMERS

Il Mannarino selects small local farmers, the excellent breedings which use a sustainable approach to protect the world we live in.



### YOUR DISTRICT BUTCHER SHOP

Our butcher shops would become a landmark for the district and for who loves first-class meat.



### ANIMAL WELLBEING

Il Mannarino only selects breedings with short checked supply chain that guarantees animal wellbeing.