



LUNCH AT MANNARINO'S

monday - friday

HOW IT WORKS?

- CHOOSE THE MAIN COURSE AND WE'LL OFFER TO YOU THE SIDE DISH YOU PREFER
- AS AN ALTERNATIVE YOU CAN CHOOSE TWO SIDE DISHES AT THE PRICE OF 12,50 €

1 CHOOSE THE MAIN COURSE



Hospitality is our job



You won't pay the cover charge



Taralli, bread, water are always included



Coffee is included

Grilled chicken breast € 13,00
Free range Piedmontese chicken

Marinated turkey strips € 13,00
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 € 14,50
fassona Piedmontese beef with olives, eggplants, burrata from Andria and taralli

Fassona meat tartare € 13,50
with capers and Peranzana olives

Selection of Bombette by Il Mannarino € 13,00
several type of handmade 100% Italian meat rolls: pork capocollo, beef or turkey with different fillings and breadings

Veal with tuna sauce € 13,00
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 € 13,00
typical sheep meat skewers - 10 pcs

Granny's meatballs € 13,00
Italian beef and pork, cooked all night long in tomato sauce

Homemade lasagna by Il Mannarino € 12,50
made with love everyday with our meat ragù

2 MATCH YOUR FAVOURITE SIDE DISH

Il Mannarino selects the good meat for you and for the environment. We support small breeders who care about animal wellbeing.

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