



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

MANNARINO'S CUTTING BOARD € 9,00
capocollo from Martina Franca and Caciocavallo cheese

TARTARE € 11,00
Piedmontese Fassona beef with capers and Peranzana olives

MANNARINO'S TARTARE € 13,00
Fassona Piedmontese beef with olives, eggplants, Burrata cheese and crumbled taralli

GRILLED CACIOCAVALLO € 7,50
with confit tomatoes, thyme, honey and bread

BURRATA CHEESE € 8,00
with coppery tomatoes, basil and lemon zest

BREAD BALLS € 6,50
stracciatella cream cheese

LITTLE EGGPLANT PARMIGIANA € 7,00
light recipe with grilled eggplants, fior di latte cheese, tomato sauce, Parmigiano and basil

PIEMONTESE CHICKEN NUGGETS € 7,00
small fried pieces of Piedmontese chicken breast

GRANNY'S MEATBALLS € 8,00
Italian beef and pork, cooked all night long in tomato sauce

BREAD WITH TOMATOES € 5,50
crispy bread, coppery tomatoes and stracciatella cheese

2 SIDE DISHES

SMASHED BROAD BEANS AND CHICORY € 6,50
with oil

SUPER EASY SPINACH with butter € 5,50

CAPONATINA PUGLIESE € 6,00
peppers, eggplants, courgettes, cherry tomatoes, capers, tomato sauce, onions and pine nuts

CRUNCHY ROAST POTATOES € 5,00
with rosemary and Grana Padano DOP

FRESH FENNEL SALAD € 6,00
with Peranzana Olives, orange, primosale cheese, coppery tomatoes, pumpkin seeds and rocket salad

GRILLED EGGPLANTS AND COURGETTES € 5,50
with minced Peranzana olives, capers and dried tomatoes

ITALIAN GREEN BEANS € 6,50
with coppery tomatoes, basil and baked ricotta

3 WHAT TO DRINK

RED WINES

Troquè Nero di Troia IGP € 24,00
Borgo Turrito

Negroamaro IGP € 20,00
Cantine Losito

Sessantanni Primitivo di Manduria DOP € 36,00
S. Marzano

Dolcetto d'Alba DOC € 22,00
Oddero

Langhe DOC Nebbiolo € 25,00
Oddero

Barbera d'Alba DOC € 28,00
Fortemasso

Barolo Classico DOCG € 45,00
Oddero

Nero d'Avola € 22,00
Curatolo Arini

Valpolicella Ripasso "I Pianeti" € 27,00
Tommasi

Amarone della Valpolicella DOCG € 36,00
Zonin

Chianti Classico € 26,00
Castello di Albola

Rosso di Montalcino € 26,00
Ciacci Piccolomini d'Aragon

Brunello di Montalcino € 45,00
Ciacci Piccolomini d'Aragona

Montepulciano d'Abruzzo € 18,00
La Valentina

Costera Cannonau € 24,00
Argiolas

WHITE WINES

Fiano 2018 IGP € 20,00
Puglia biologico Cantine Losito

Falanghina € 22,00
Di Majo Norante

Chardonnay IGT € 24,00
Principi di Butera

Blangè Arneis € 28,00
Ceretto

ROSÉ WINES

Calarosa € 18,00
Borgo Turrito

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 € 6,50
Craft beer 33 cl

Saison del Gargano € 6,50
Craft beer 33 cl

SOFT DRINKS

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

Microfiltered water € 2,00
still/sparkling

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.