



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 12,50 €

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

Piedmontese chicken

€ 13,00

Marinated turkey strips

with friggittelli, olives, capers, cherry tomatoes and oregano from Gargano

€ 13,00

Tagliata by Il Mannarino

sliced beef with oil

€ 15,00

Mannarino's tartare

Piedmontese fassona beef with olives, eggplants, burrata cheese and taralli

€ 14,50

Tartare

with capers and Peranzana olives

€ 13,50

Selection of Bombette by Il Mannarino

several type of handmade 100% Italian meat rolls: pork capocollo, beef or turkey with different fillings and breadings

€ 13,00

Veal with tuna sauce

tender veal round slices with a special recipe for the tuna sauce

€ 12,50

Selected beef strips

with cherry tomatoes, rocket salad and Caciocavallo cheese

€ 13,00



Zampina from Sannicchio

typical italian beef and pork sausage with addition of fresh tomato, basil, salt and pepper

€ 13,00

Arrosticini Abruzzesi

typical sheep meat skewers - 10 pcs

€ 13,00

Granny's meatballs

Italian beef and pork, cooked all night long in tomato sauce

€ 13,00

Homemade lasagna by Il Mannarino

made with love everyday with our meat ragù

€ 12,00

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

Burrata cheese

with coppery tomatoes, basil and lemon zest

Italian green beans

with coppery tomatoes, basil and baked ricotta flakes

Bread balls

with stracciatella cream cheese

Grilled eggplants and courgettes

with minced Peranzana olives, capers and dried tomatoes

Fresh fennel salad

with Peranzana olives, orange, primosale cheese, coppery tomatoes, pumpkin seeds and rocket salad

Smashed broad beans and chicory

with oil

Super easy spinach

with butter

Caponatina pugliese

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

Grilled Caciocavallo cheese

with confit tomatoes, thyme, honey and crispy bread

Crunchy roast potatoes

with rosemary and Grana Padano DOP