



LUNCH AT MANNARINO'S

from monday to friday

HOW IT WORKS?

you have 2 options:

A. CHOOSE THE MAIN COURSE + 1 OFFERED SIDE DISH

B. AS AN ALTERNATIVE YOU CAN CHOOSE TWO SIDE DISHES AT THE PRICE OF 13,00 €

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

Tagliata by Il Mannarino

sliced beef with oil

€ 15,00

Mannarino's tartare

Piedmontese fassona beef with olives,
eggplant, creamy stracciatella and taralli

€ 14,50

Selection of Bombette by Il Mannarino

several type of **handmade** 100% Italian meat
rolls: pork capocollo, beef or turkey with
different stuffings and breadings - 6pcs

€ 13,50

Tartare

with capers and Peranzana olives

€ 13,50

Grilled chicken breast

Piedmontese chicken

€ 13,00

Marinated turkey strips

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

€ 13,00

Selected beef strips

with cherry tomatoes, rocket
salad and Caciocavallo cheese



€ 13,50

Arrosticini Abruzzesi**

typical sheep meat skewers - 10 pcs

€ 13,00

** the product was purchased frozen

Granny's meatballs

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

€ 13,00

Leggerissimo

Bresaola punta d'anca with typical
Italian chicory, caciocavallo cheese
and oil

€ 14,00



2 PICK YOUR FAVOURITE SIDE DISH IT'S UP TO US

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 eggplant,
fior di latte cheese, tomato
sauce, Grana Padano and basil

Burrata cheese

with Datterini, basil
and lemon zest

Hummus with tomatoes

crushed chickpeas with Datterini,
pesto and crispy bread

new

Bread balls**

with creamy stracciatella

** the product was frozen after using
the blast chiller

Grilled eggplants and courgettes

with minced Peranzana olives,
capers and dried tomatoes

Fresh fennel salad

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

Smashed broad beans and chicory

with oil

Barba dei frati

with lemon zest

new

Caponatina pugliese

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

Grilled Caciocavallo cheese

with confit tomatoes, thyme,
honey and crispy bread

Crunchy roasted potatoes

with rosemary and Grana
Padano

*natural or sparkling treated drinking water