



## WELCOME TO THE BUTCHER

1. Choose your favourite meat cut at the butcher's counter
2. Order the starters
3. Order side dishes
4. 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 cold cuts

speck with blueberry, Capocollo from Martina Franca, Prosciutto Crudo 24 months, mortadella with pistachio and Pancetta cotta. Sliced at the moment and served with hot Barese flat bread.

€ 14,00  
Perfect for 2 people



### Granny's meatballs

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

€ 8,00

### Grilled Caciocavallo cheese

with confit tomatoes, thyme, honey and crunchy bread

€ 8,00

### Tartare

Piedmontese Fassona beef with capers and Peranzana olives

€ 11,00

### Burrata cheese

with Datterini, basil and lemon zest

€ 7,00

### Mannarino's tartare

Fassona Piedmontese beef with olives, eggplant, creamy stracciatella and crumbled taralli

€ 13,00

### Bread balls\*\*

with creamy stracciatella

€ 8,00

### Little eggplant parmigiana

light recipe with grilled eggplant, fior di latte cheese, tomato sauce, Grana Padano and basil

€ 8,00

### Capocrocche filanti\*\*

caciocavallo cheese nuggets with capocollo from Martina Franca

€ 8,00



### Piedmontese chicken nuggets

small fried pieces of Piedmontese chicken breast

€ 8,00

### Hummus with tomatoes

crushed chickpeas with Datterini and crispy bread

€ 8,00



\*\* the product was frozen after using the blast chiller

## 2 SIDE DISHES

### Smashed broad beans and chicory

€ 6,50

### Crudaiola

mozzarella cheese, diced tomatoes, basil and lemon zest

€ 6,50



### Crunchy roasted potatoes

with rosemary and Grana Padano

€ 5,50

### Fresh fennel salad

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

€ 6,00

### Caponatina pugliese

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

€ 6,50

### Grilled eggplants and courgettes

with minced Peranzana olives, capers and dried tomatoes

€ 6,00

## OUR BELIEFS



### MEAT QUALITY AND SMALL FARMERS

Il Mannarino selects small local farmers, the excellent breeds 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 breeds with short checked supply chain that guarantees animal wellbeing.