



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 seasonal green salad, caciocavallo cheese and oil

€ 14,00

new

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 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

Crudaiola

mozzarella cheese, diced tomatoes, basil and 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