



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

Il Pugliere

Capocollo from Martina Franca and creamy straciatella served with warm focaccia Barese

new

€ 12,00
Perfect for 2 people

Grilled Caciocavallo cheese

With confit tomatoes, thyme, honey and crunchy bread

€ 8,50

Tartare

Piedmontese Fassona beef with capers and Peranzana olives

€ 12,00

Burrata cheese

With Datterini, basil and lemon zest

€ 8,50

Mannarino's tartare - Second Act

Piedmontese Fassona beef with olives, capers, Italian chicory, creamy straciatella and taralli

€ 14,00

new

La Mozza in Carrozza

Crispy fried mozzarella with crunchy pepper mayonnaise

€ 8,50

new

Little eggplant parmigiana

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

€ 8,00

Mannaritozzo

Savoury maritozzo stuffed with pulled beef and cacio e pepe sauce

€ 8,50

new

Piedmontese chicken nuggets

Small fried pieces of Piedmontese chicken breast

€ 8,00

Hummus with tomatoes

Crushed chickpeas with Datterini and crispy bread

€ 7,00

Granny's meatballs

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

€ 8,50

2 SIDE DISHES

Smashed broad beans and chicory

€ 6,50

Crunchy roasted potatoes

With rosemary and Grana Padano

€ 5,50

Spinach

Fresh spinach sautéed with butter

€ 6,50

new

La Valeria

Valerian salad, crispy chickpeas Greek feta cheese and pomegranate

€ 6,50

new

Caponatina pugliese

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

€ 6,50

Grilled eggplants and courgettes

With minced Peranzana olives and capers

€ 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.