



# 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 - Second Act

Piedmontese fassona beef with olives, capers, Italian chicory, creamy stracciatella and taralli

€ 14,50

new

### 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

### Selected beef strips

With cherry tomatoes, rocket salad and Caciocavallo cheese

€ 13,50



### Marinated turkey strips

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

€ 13,00

### 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

€ 14,00

Il Mannarino selects the good meat for you and for the environment. We support small breeders who care about animal wellbeing.

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

### Little eggplant parmigiana

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

### Smashed broad beans and chicory

with oil

### Grilled Caciocavallo cheese

with confit tomatoes, thyme, honey and crispy bread

### Burrata cheese

With Datterini, basil and lemon zest

### Grilled eggplants and courgettes

With minced Peranzana olives and capers

### Spinach

Fresh spinach sautéed with butter

new

### Crunchy roasted potatoes

with rosemary and Grana Padano

### Hummus with tomatoes

crushed chickpeas with Datterini and crispy bread

### La Valeria

Valerian salad, crispy chickpeas Greek feta cheese and pomegranate

new

### Caponatina pugliese

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

\*natural or sparkling treated drinking water