

ITALIAN GRILL Mancy's

MONDAY 25% OFF ANY BOTTLE OF WINE

TUESDAY (IN THE LOUNGE)
CRAFT BEER SPECIAL EVERY NIGHT UNTIL 6 PM

WEDNESDAY (IN THE LOUNGE)
MARTINI & PANINI \$7

THURSDAY (IN THE LOUNGE)
BAR MENU FEATURING 1/2 OFF APPS UNTIL 6 PM
EVERY NIGHT OF THE WEEK

SUNDAY NIGHT IS PRIME RIB NIGHT
14 OZ CUT \$21 18 OZ CUT \$25

DINNER

FEB 21 THRU FEB 26

PIATTI

- COZZE** 10.00
PEI Mussels, Fresno Chili, Aioli, Moretti Beer, Garlic, Fresh Herbs
- VEAL MEATBALL** 5.00
Tomato Sauce, Parmesan
- PORTABELLO SLIDERS** 7.00
Grilled Portabello & Summer Squash, Swiss Cheese, Pesto Aioli
- EGGPLANT FRITTI** 7.00
Lightly Breaded, Tomato Sauce, Ricotta Cheese, Mozzarella
- CALAMARI FRITTI** 10.00
Peppers, Sweet Chili Sauce
- SALSICCIA ALLA GRIGLIA** 7.00
Homemade Italian Sausage Peppers & Onions
- MELTED FONTINA CHEESE** 7.00
Honey, Flatbread, Apple

PASTA

- M LOBSTER AL' AMITRICIANA** 26.00
Baked, Parmesan Bread Crumbs, Pancetta, Red Pepper Flakes, Diced Tomatoes, Perciatelli Pasta
- PASTA ALLA CASTELLANA** 17.50
Penne Pasta, Beef Tenderloin, Bacon, Cremini Mushrooms, Fresh Thyme, Parmesan, Brandy
- TORTELLINI RUSTICA** 15.00
Grilled Chicken, Cremini Mushrooms, Spinach, Red Pepper Cream
- LINGUINE DIAVOLO** 26.00
Grilled 5oz Lobster Tail & Shrimp, Fresh Linguine, Asparagus, Cremini Mushrooms, **Spicy** Lobster Butter Sauce
- LASAGNA AL FORNO** 14.00
House made Sirloin & Veal Meat sauce, Ricotta Cheese
- RAVIOLI AL 3 FORMAGGI** 14.50
Oven Baked, Tomato Cream Sauce, Parmesan
- VESUVIO** 18.00
Angel Hair Pasta, Sauteed Shrimp, House Italian Sausage, Hot Cherry Peppers, Broccoli Rabe, Roasted Garlic Cream Sauce
- SPAGHETTI BOLOGNESE** 14.00
Ground Sirloin & Veal Meat Sauce
- FETTUCCINI ALFREDO CON POLLO** 14.75
Chicken Breast, Parmesan, Cream, Wilted Spinach
- SPAGHETTI POMODORI SALSICCIA** 14.00
Grilled Italian Sausage, House Made Pomodoro Sauce

BISTECCA

- TAGLI DEL LOMBO DELL'AGNELLO** 24.00
Two 5oz. Grilled Lamb Chops, Grilled Fontina Polenta Cake, Wilted Spinach, Salsa Cruda
- GANCIO** 21.00
10 oz Marinated Hanger Steak, Balsamic Demi, Pickled Red Onion & Arugula Salad, Tuscan Potatoes
- GORGONZOLA BURGER** 13.50
Mancy's Italian Signature Steak Grind, Rosemary Frites, Brioche Bun, Fresh House-made Italian Giardinera (any extras \$1 ea.)
- FILETTO DI MANZO** 27.00
8 oz Center Cut Tenderloin, Smash Potatoes, House Vegetables
- BISTECCA DI NEW YORK** 27.50
14 oz Strip Steak, Fettuccini Alfredo

- MEDAGLIONI DEL FILETTO**
One 4oz filet- 16.00 Two 4oz filet - 24.00
Chianti Wine Sauce, Fettuccini Alfredo, Roasted Parmesan Tomato

- MAIALE DELL'OSSO** 18.00
12 oz. Frenched Grilled Pork Chop, Apple Compote, Balsamic Glazed, Smash Potatoes

PESCE

- M TONNO** 24.00
Seared Hawaiann Ahi Tuna, Yukon Skordalia, Pancetta, EVOO, Fresh Oregano
- M PERTICA** 22.00
Pan Fried Lake Perch, Roasted Garlic Cream Vegetable Timbalo

- M SNAPPER DALLA CODA GIALLA** 23.00
Grilled Yellowtail Snapper, Orange Cumin Sauce, Sweet Potato Puree, Diced Mango, Fresh Watercress, Vanilla Vinaigrette

- SALMONI COTTI** 19.00
Grilled Salmon Filet, Served with Lobster Ravioli, Tomato Tarragon Cream Sauce

- HORSERADISH CRUSTED GROUPE** 22.50
Herb Linguine, Tarragon Butter Sauce

- GAMBERI ALEXANDER** 21.00
Lightly Breaded Gulf Shrimp, Herb Linguine

ITALIAN CLASSICS

- PICATA**
POLLO GRIGLIA 15.00 VITELLO 22.50
Italian Stem Artichoke, Prosciutto, Caper, Butter Sauce, Orzo Pasta

- PARMIGIANA**
POLLO 14.75 VITELLO 22.00
Lightly Breaded, Pan-fried, Tomato Sauce & Mozzarella, Spaghetti Pomodoro, House Vegetables

- MARSALA**
POLLO 15.00 VITELLO 22.50
Scallopine, Pan Seared Sweet Marsala & Cremini Mushroom, Orzo Pasta

- MILANESE**
POLLO 14.75 VITELLO 22.00
Lightly Breaded, Pan-Fried, Wilted Spinach, Lemon Butter Caper Sauce, Orzo Pasta

M CHEFS SPECIAL ENTREE

CHEESE PLATE

\$12
Honey - Candied Peacans - Fruit Compote

GOUDA

Cow's milk, bold, distinctive flavor

PECORINO ROMANO

Sheep's milk, Hard-firm, sharp

TALEGGIO

Cow's milk, sweet, semi soft, pungent

GORGONZOLA

Cow's milk, Italian Blue, firm, crumbly, salty

INSALATA E ZUPPA

- PASTA FAGIOLI** 4
- ZUPPA DEL GIORNO** 4
- DELLA CASA** 6.50
Gorgonzola, Bacon, Red Onion, Sweet Vinaigrette
Grilled Chicken Breast 11.00
- CLASSIC CAESAR** 6.50
Crisp Romaine, Parmesan, House Made Croutons
Grilled Chicken Breast 11.00 Grilled Salmon 13.50
- ITALIAN SALAD** 7.25
Mixed Greens, Feta Cheese, Roma Tomatoes, Olives, Cucumbers, pine nuts, Red Wine Vinaigrette
- BEETS & BOUCHERON** 8.00
Fresh Bibb Lettuce, Goat Cheese, Roasted Red, Goat Cheese Dressing
- GEORGE'S STEAK & BIBB** 14.50
Grilled 10 oz. Hanger Steak, Mixed Greens, Pancetta, Pistachios, Buttermilk Creamy Gorgonzola Dressing, Pickled Onion
- MAPLE MARINATED SALMON** 14.00
Grilled Atlantic Salmon, Baby Spinach, Pear, Red Onion, Candied Pecans, Crumbled Gorgonzola, Balsamic Maple Vinaigrette

ALL ENTREES ARE SERVED WITH CHOICE OF CAESARE OR DELLA CASA INSALATA

A 18% gratuity is added to parties of 6 or more. Please no personal phone use in dining room. Mancy's Italian offers up to \$15 off your birthday dinner on the day of your birthday. Proof required. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Ask About Our Gluten Free Menu

PIZZA

HOME MADE PIZZA CRUST BAKED IN OUR WOOD BURNING OVEN

CLASSIC PEPPERONI

Mozzarella, Pepperoni

MARGHERITA

Fresh Mozzarella, Roma Tomato, Basil

BBQ POLLO

Chicken, Red Onion, Mozzarella, Aged Gouda

SALSICCIA

Home Made Italian Sausage, Red Pepper, Provolone

GORGONZOLA

Spinach, Prosciutto, Roasted Tomato

FLATBREAD

CRACKER THIN PIZZA CRUST BAKED IN OUR WOOD BURNING OVEN

BRUSCHETTA

Oven-Dried Tomatoes, Pesto, Mozzarella

CALABRESE

Pepperoni, Italian Sausage, Mozzarella

PEPERONATA

Pesto, Pulled Chicken, Sweet Peppers, Light Mozzarella, Red Onion, Cilantro

MEDITERRANEO

Spinach, Tomatoes, Black Olives, Italian Artichokes, Red Onion, Feta Cheese

M GRANO INTERO

Fresh House Made Whole Wheat Pizza Crust, Gorgonzola, Sliced Pear, Arugula

MAKE IT A MEAL! CAESARE OR DELLA CASA INSALATA WITH ANY WOOD-FIRED PIZZA OR FLATBREAD, ADD \$3