

## Soup

*Signature Crab Bisque* Cooked low and slow lobster broth, jumbo lump crab meat & touch of sherry 13

## Appetizers

*Mannino's Crab Cake* Broiled in a cognac cream sauce 16

*Filet Mignon Egg Rolls* CAB filet, caramelized onions, peppers, sharp provolone & smoked gouda cheese sauce 16

*Roasted Sausage & Broccoli Rabe* Garlic & EVOO over crostinis 13

*Stuffed Long Hots* Parma prosciutto, sharp provolone in a white wine sauce 16

*Scallops & Bacon* Diver scallops wrapped in smoked maple bacon in a sugar cane maple sauce 16

*Mozzarella & Prosciutto Board* Fresh homemade mozzarella, Di Parma prosciutto, roasted peppers, EVOO & balsamic glaze 16

## Main

*Braccio Forte* Jumbo lump crab, wild shrimp, grape tomatoes, cherry hot peppers in a lemon white wine sauce over pasta 36

*Branzino Oreganata* Wild shrimp, grape tomatoes, sicilian oregano in a roasted garlic white wine sauce over risotto di casa 35

*Risotto Pescatore* Wild shrimp, diver scallops, imported calamari, PEI mussels, fresh clams, touch of pernod in a pomodoro broth 36

*Veal Osso Buco Alla Romana* Braised low and slow center cut shank in a Chianti wine reduction over risotto di casa 36

*Mannino's Crab Cakes* Broiled jumbo lump crab meat in a brandy rose sauce over risotto di casa 36

*Faroe Island Salmon* Wild caught, capers, basil, grape tomatoes, Kalamata olives, onions in a pomodoro broth over pasta 32