

**OPEN 7 DAYS
11AM TO 9PM**

Mannino's

Cucina Italiana

**PLEASE CALL US
(856) 270-2352**

**ORDER ONLINE
manninoscucina.com**

DELIVERY | TAKE OUT | CURBSIDE PICK UP

Appetizers

FRIED CALAMARI

Imported Calamari Flash Fried to Perfection with Arrabiata Sauce **13.5**

BRUSCHETTA DI POMODORO

Semolina Crostinis crowned with Roma Tomatoes, Onions, Basil, Shaved Parmigiano, EVOO and Balsamic Glaze **9.5**

MOZZARELLA FRITTA

Homemade Fresh Mozzarella Lightly Breaded with Panko, Flash Fried to Perfection with Pomodoro Sauce **11.5**

EGGPLANT ROLLATINI

Stuffed with Sopraffina Ricotta, Sun Dried Tomatoes, San Marzano Pomodoro Sauce and Melted Mozzarella **11.5**

MOZZARELLA & PROSCIUTTO BOARD

Mannino's Own Fresh Homemade Mozzarella, Prosciutto di Parma with EVOO and Balsamic Glazed **13.5**

DRUNKEN MUSSELS

PEI Mussels Sautéed in Garlic and EVOO with a touch of Pernod (Red, White or Fra Diavolo Sauce) **13.5**

FENNEL SAUSAGE AND PEPPERS

Sautéed in Garlic and EVOO with Madeira Wine Sauce **11.5**

CHEESY GARLIC BREAD

Melted Mozzarella and Side of Marinara **6.5**

SAUTÉED SPINACH

Fresh Garlic, EVOO and Sun Dried Tomatoes with Cheesy Garlic Bread **11.5**

DIVER SCALLOPS

Broiled to Perfection in a Lemon White Wine Sauce **15.5**

FILET MIGNON EGG ROLLS

Sharp Provolone, Caramelized Onions, Peppers with a Side of Smoked Gouda Cheese Sauce **15.5**

STUFFED LONG HOTS

Parma Prosciutto, Sharp Provolone in a White Wine Sauce **15.5**

SOUP OF THE DAY

CHICKEN TORTELLINI

Cooked Low and Slow with Melange of Vegetables **7.5**

SALAD OF THE DAY

CAESAR RUSTICA

With Romaine Hearts, Garlic Croutons, Shaved Parmigiano with Our Own Caesar Dressing **10.5**

Add: Chicken **+\$5** | Shrimp **+\$8** Imported | Anchovies **+\$4**

Sandwiches 13.5

SERVED WITH HOUSE SALAD AND CREAMY BALSAMIC VINAIGRETTE

CHICKEN CUTLET PARMIGIANA

Melted Mozzarella with Marinara Sauce

EGGPLANT PARMIGIANA

Melted Mozzarella, Sopraffina Ricotta with Marinara Sauce

SAUSAGE AND PEPPERS

Sautéed in Garlic and EVOO with Madeira Wine Sauce

MEATBALL PARMIGIANA

Melted Mozzarella with Marinara Sauce

DI PARMA

Parma Prosciutto, Fresh Homemade Mozzarella, Roasted Peppers and Sautéed Spinach with EVOO

CHICKEN CUTLET ITALIANO

Sharp Provolone, Spinach and Peppers **14.5**

VEAL PARMIGIANA

Melted Mozzarella with Marinara Sauce **15.5**

PEPPERS & EGGS

Frittata Style with Sharp Provolone **14.5**

Pasta

COMPLEMENTARY DINNER SALAD WITH CREAMY BALSAMIC VINAIGRETTE AND GARLIC BREAD

PENNE ALLA VODKA

Parma Prosciutto, Sun Dried Tomatoes and Shallots with Tito's Vodka Blush Sauce **19**

RIGATONI BOLOGNESE

Freshly Ground Veal and Beef Braised Low and Slow in Our Own Signature Chiantigiana Style Ragu with Fresh Basil **21**

TORTELLINI DELLA NONNA

Five Cheese Filled Tortellini, Imported Prosciutto, Sweet Peas, Sun Dried Tomatoes with Rose Cream Sauce **21**

GNOCCHI ALLA GORGONZOLA

Homemade Ricotta Dumplings with Fresh Basil in a Sicilian Gorgonzola Cream Sauce **21**

RAVIOLI DI FORMAGGIO

Filled with a Blend of Italian Cheeses, San Marzano Pomodoro Sauce, Fresh Basil and Imported Parmigiano-Reggiano **19**

EGGPLANT PARMIGIANA

Battered Sicilian Eggplant Stuffed with Sopraffina Ricotta, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce over Pasta **22**

FETTUCINI ALFREDO

Shallots Sautéed in French Butter and EVOO with Freshly Grated Parmigiano-Reggiano in a Light Cream Sauce **19**

SUNDAY GRAVY

Braised Homemade Meatball and Fennel Sausage, Fresh Basil, San Marzano Pomodoro Sauce with Parmigiano-Reggiano over Linguine **22**

MANICOTTI DI CASA

French Crepes Filled with Sopraffina Ricotta, Fresh Basil, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce **19**

GNOCCHI AL FORNO

Homemade Ricotta Dumplings Topped with Sopraffina Ricotta, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce **19**

TORTELLINI AL PESTO

Five Cheese Filled Tortellini with Homemade Israeli Basil Pesto, Imported Parmigiano-Reggiano and a touch of Cream **20**

PASTA AL FORNO

Penne Rigatti, Baby Spinach, Sun Dried Tomatoes, Eggplant, Fresh Basil and Homemade Fresh Mozzarella with San Marzano Pomodoro Sauce **20**

LASAGNA DI CARNE

Freshly Ground Veal and Beef Braised Low and Slow, Sopraffina Ricotta with Homemade Fresh Mozzarella and Pomodoro Sauce **22**

GARLIC AND OIL

Fresh Garlic Thinly Sliced sautéed in EVOO with Zucchini, Sun Dried Tomatoes, Kalamata Olives over Linguini **19**

ADD: CHICKEN **+\$5** | SHRIMP **+\$8** | MEATBALLS **+\$5** | SWEET FENNEL SAUSAGE **+\$5**

**FAMILY STYLE
DINING**

Mannino's

Cucina Italiana

BYOB

**126 S BROADWAY AVE.
PITMAN, NJ**

Chicken & Veal 25/28

COMPLEMENTARY DINNER SALAD WITH
CREAMY BALSAMIC VINAIGRETTE AND GARLIC BREAD

PARMIGIANA

Lightly Breaded and Pan Fried, Homemade Fresh Mozzarella, Fresh Basil with San Marzano Pomodoro Sauce

MARSALA

Pan Seared with Sun Dried Tomatoes and Cremini Mushrooms In Our Own Signature Opici Marsala Reduction

PICCATA

Pan Seared with Sicilian Capers and French Butter in a Lemon White Wine Sauce

CACCIATORE

Pan Seared, Roasted Peppers, Cremini Mushrooms, Caramelized Onions, Fresh Basil with San Marzano Pomodoro Sauce

Fish

COMPLEMENTARY DINNER SALAD WITH CREAMY BALSAMIC VINAIGRETTE
AND GARLIC BREAD

SHRIMP SCAMPI

Wild Jumbo Shrimp Sautéed in EVOO and Pressed Garlic, Sicilian Capers, Sun Dried Tomatoes, French Butter in a Lemon White Wine Sauce **27**

LINGUINI WITH CLAMS

Sautéed in EVOO and Pressed Garlic with Fresh Basil
Choice of: San Marzano Pomodoro Sauce or White Wine Sauce **25**

MUSSELS FRA DIAVOLO

Fresh PEI Mussels Sautéed in EVOO and Pressed Garlic, Fresh Basil in a Spicy San Marzano Pomodoro Sauce **25**

BROILED SALMON

Wild Atlantic Salmon Broiled to Perfection, Sicilian Capers topped with Grape Tomatoes in a French Butter Lemon White Wine Sauce **30**

LOBSTER RAVIOLI

Homemade with Wild Jumbo Shrimp, Parma Prosciutto in a Tito's Vodka Blush Sauce **32**

SEAFOOD COMBINATION

Wild Jumbo Shrimp, Clams, Diver Scallops and PEI Mussels, Sautéed in EVOO and Pressed Garlic.
Choice of: San Marzano Pomodoro Sauce or White Wine Sauce **32**

MERRYMAN

Diver Scallops, Grape Tomatoes, Baby Spinach in a Brandy Rose Sauce **30**

BROILED SCALLOPS SCAMPI

Diver Scallops, Sicilian Capers, Sun Dried Tomatoes in a Lemon White Wine Sauce **30**

Kids

FRENCH FRIES 6
CHICKEN NUGGETS

With fries **9**

PENNE

With marinara sauce and meatball **12**

CHEESE RAVIOLI

With marinara Sauce **12**

RIGATONI BOLOGNESE 12

FETTUCCINE ALFREDO 12

PENNE VODKA 12

Desserts

SICILIAN CANNOLIS 7.5

TIRAMISU 8

CHEESECAKE 8.5

CHOCOLATE MOUNTAIN CAKE 8.5

LIMONCELLO CAKE 8.5

PEANUT REESE'S CHEESECAKE 8.5