

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

# Mannino's

*Cucina Italiana*

**TAKE OUT MENU**

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

**ORDER ONLINE  
manninoscucina.com**

## Appetizers

### **FRIED CALAMARI**

Imported Calamari Flash Fried to Perfection with Arrabiata Sauce **15.5**

### **BRUSCHETTA DI POMODORO**

Semolina Crostinis crowned with Roma Tomatoes, Onions, Basil, Shaved Parmigiano, EVOO and Balsamic Glaze **11.5**

### **MOZZARELLA FRITTA**

Homemade Fresh Mozzarella Lightly Breaded with Panko, Flash Fried to Perfection with Pomodoro Sauce **13.5**

### **EGGPLANT ROLLATINI**

Stuffed with Sopraffina Ricotta, Sun Dried Tomatoes, San Marzano Pomodoro Sauce and Melted Mozzarella **13.5**

### **MOZZARELLA & PROSCIUTTO BOARD**

Mannino's Own Fresh Homemade Mozzarella, Prosciutto di Parma with EVOO and Balsamic Glazed **15.5**

### **DRUNKEN MUSSELS**

PEI Mussels Sautéed in Garlic and EVOO with a touch of Pernod (Red, White or Fra Diavolo Sauce) **15.5**

### **FENNEL SAUSAGE AND PEPPERS**

Sautéed in Garlic and EVOO with Madeira Wine Sauce **13.5**

### **CHEESY GARLIC BREAD**

Melted Mozzarella and Side of Marinara **8.5**

### **SAUTÉED SPINACH**

Fresh Garlic, EVOO and Sun Dried Tomatoes with Cheesy Garlic Bread **13.5**

### **DIVER SCALLOPS**

Broiled to Perfection in a Lemon White Wine Sauce **17.5**

### **FILET MIGNON EGG ROLLS**

Sharp Provolone, Caramelized Onions, Peppers with a Side of Smoked Gouda Cheese Sauce **17.5**

### **STUFFED LONG HOTS**

Parma Prosciutto, Sharp Provolone in a White Wine Sauce **17.5**

### **SOUP OF THE DAY**

Please ask server for selection **9.5**

### **SALAD OF THE DAY**

#### **CAESAR RUSTICA**

With Romaine Hearts, Garlic Croutons, Shaved Parmigiano with Our Own Caesar Dressing **12.5**

Add: Chicken **+\$6** | Shrimp **+\$10** | Imported Anchovies **+\$4**

## Sandwiches 15.5

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 **16.5**

### **CHICKEN CUTLET ITALIANO**

Sharp Provolone, Spinach and Peppers **16.5**

### **VEAL PARMIGIANA**

Melted Mozzarella with Marinara Sauce **17.5**

### **PEPPERS & EGGS**

Frittata Style with Sharp Provolone

## 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 **21**

### **RIGATONI BOLOGNESE**

Freshly Ground Veal and Beef Braised Low and Slow in Our Own Signature Chiantigiana Style Ragu with Fresh Basil **23**

### **TORTELLINI DELLA NONNA**

Five Cheese Filled Tortellini, Imported Prosciutto, Sweet Peas, Sun Dried Tomatoes with Rose Cream Sauce **23**

### **GNOCCHI ALLA GORGONZOLA**

Homemade Ricotta Dumplings with Fresh Basil in a Sicilian Gorgonzola Cream Sauce **23**

### **RAVIOLI DI FORMAGGIO**

Filled with a Blend of Italian Cheeses, San Marzano Pomodoro Sauce, Fresh Basil and Imported Parmigiano-Reggiano **21**

### **EGGPLANT PARMIGIANA**

Battered Sicilian Eggplant Stuffed with Sopraffina Ricotta, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce over Pasta **24**

### **FETTUCINI ALFREDO**

Shallots Sautéed in French Butter and EVOO with Freshly Grated Parmigiano-Reggiano in a Light Cream Sauce **21**

### **SUNDAY GRAVY**

Braised Homemade Meatball and Fennel Sausage, Fresh Basil, San Marzano Pomodoro Sauce with Parmigiano-Reggiano over Linguine **24**

### **MANICOTTI DI CASA**

French Crepes Filled with Sopraffina Ricotta, Fresh Basil, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce **21**

### **GNOCCHI AL FORNO**

Homemade Ricotta Dumplings Topped with Sopraffina Ricotta, Homemade Fresh Mozzarella and San Marzano Pomodoro Sauce **21**

### **TORTELLINI AL PESTO**

Five Cheese Filled Tortellini with Homemade Israeli Basil Pesto, Imported Parmigiano-Reggiano and a touch of Cream **22**

### **PASTA AL FORNO**

Penne Rigatti, Baby Spinach, Sun Dried Tomatoes, Eggplant, Fresh Basil and Homemade Fresh Mozzarella with San Marzano Pomodoro Sauce **22**

### **LASAGNA DI CARNE**

Freshly Ground Veal and Beef Braised Low and Slow, Sopraffina Ricotta with Homemade Fresh Mozzarella and Pomodoro Sauce **24**

### **GARLIC AND OIL**

Fresh Garlic Thinly Sliced sautéed in EVOO with Zucchini, Sun Dried Tomatoes, Kalamata Olives over Linguini **21**

ADD: CHICKEN **+\$6** | SHRIMP **+\$10** | MEATBALLS **+\$6** | SWEET FENNEL SAUSAGE **+\$6**

**FAMILY STYLE  
DINING**

# Mannino's

*Cucina Italiana*

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

## Chicken & Veal 27/30

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 **29**

### LINGUINI WITH CLAMS

Sautéed in EVOO and Pressed Garlic with Fresh Basil  
Choice of: San Marzano Pomodoro Sauce or White Wine Sauce **27**

### MUSSELS FRA DIAVOLO

Fresh PEI Mussels Sautéed in EVOO and Pressed Garlic, Fresh Basil in a Spicy San Marzano Pomodoro Sauce **27**

### BROILED SALMON

Wild Atlantic Salmon Broiled to Perfection, Sicilian Capers topped with Grape Tomatoes in a French Butter Lemon White Wine Sauce **32**

### LOBSTER RAVIOLI

Homemade with Wild Jumbo Shrimp, Parma Prosciutto in a Tito's Vodka Blush Sauce **34**

### 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 **34**

### MERRYMAN

Diver Scallops, Grape Tomatoes, Baby Spinach in a Brandy Rose Sauce **32**

### BROILED SCALLOPS SCAMPI

Diver Scallops, Sicilian Capers, Sun Dried Tomatoes in a Lemon White Wine Sauce **32**

## Kids

**FRENCH FRIES 8**  
**CHICKEN NUGGETS**

With fries **11**

### PENNE

With marinara sauce and meatball **14**

### CHEESE RAVIOLI

With marinara Sauce **14**

**RIGATONI BOLOGNESE 14**

**FETTUCCHINE ALFREDO 14**

**PENNE VODKA 14**

## Desserts

**SICILIAN CANNOLIS 8.5**

**TIRAMISU 9.5**

**CHOCOLATE MOUNTAIN CAKE 9.5**

**LIMONCELLO CAKE 9.5**

**PEANUT REESE'S CHEESECAKE 9.5**