

MANCUSO'S

RESTAURANT

Dinner Menu

Appetizers

Bruschetta	13
Roma tomatoes, fresh basil, garlic, olive oil	
Shrimp Cocktail ^{GF}	15
Crab Stack ^{GF}	19
Super Lump meat, avocado, mango, wasabi	
Calamari Fritti	15
Marinara sauce	
Stuffed Mushrooms	13
Italian sausage, Romano cheese, garlic, onions, basil with alfredo sauce	
Seared Ahi Tuna Bites* ^{GF}	14
On wonton, with wasabi vinaigrette and teriyaki reduction sauce	
Escargot Bourgogne ^{GF}	16
Mushroom cap, wine, butter, and garlic	
Raw Blue Point Oysters* ^{GF}	17
On the half shell - 1/2 dozen	
Layered Eggplant	14
Ricotta cheese, mozzarella cheese, marinara sauce	
Butternut Squash Ravioli	14
Tomato, butter, parmesan, fresh sage sauce	
Beef & Pork Meatballs and Risotto	14
House made, marinara sauce with risotto of the day	
Lobster Tail Oscar ^{GF} 6oz.....	32
Lump crabmeat, fontina cheese, béarnaise, asparagus	
Soup of the Day	8

Side Dishes

Asparagus & Hollandaise* ^{GF}	9
Broccoli & Garlic ^{GF}	9
Creamy Risotto ^{GF}	9
with lobster (28)	
Gorgonzola Potato Mash ^{GF}	9
Beef & Pork Meatballs & Marinara sauce	9

Pasta

Gluten Free Pasta available for pasta substitute

Rigatoni Bolognese	21
Classic house made meat sauce	
Farfalle and Chicken	23
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce	
Gnocchi and Beef & Pork Meatballs	21
House made, alfredo or marinara sauce	
Linguini and Clams	25
White wine sauce or red sauce	
Capellini Pomodoro	18
Angel hair, fresh tomatoes, garlic and basil (w/ shrimp 25)	
Baked Meat Lasagna	24
House made, mozzarella cheese, marinara sauce	
Cannelloni	25
House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, alfredo or marinara sauce	

Salads

House Salad ^{GF}	8
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing	
Caesar Salad* ^{GF}	sm 8 lg 12
Add grilled chicken (6), grilled shrimp (8)	
Wedged Iceberg ^{GF}	12
Artichoke hearts, hearts of palm, Kalamata olives, Diced roma tomatoes, garlic, blue cheese dressing	
Spinach, Arugula & Beet Salad ^{GF}	13
Goat cheese, figs, tomato, walnuts, citrus balsamic	
Burrata Mozzarella ^{GF}	15
Arugula, tomato, prosciutto, olive oil and aged balsamic	
Crab Lump Meat ^{GF}	23
Super lump, mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing	

18% Gratuity will be added to party's of 6 or more.

No Separate checks for party's over 8

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Signature Dishes

Chilean Sea Bass46

Sautéed, lobster cream sauce, on linguini with seasonal vegetables

Fresh Salmon29

Creamy dill, sautéed broccolini, on linguini pasta

Add Oscar Style to Fish - Lump crab, fontina cheese, asparagus, béarnaise sauce* (\$15)

Paella ^{GF}36

Shrimp, mussels, scallops, calamari, sausage and chorizo, chicken, tomatoes, mushrooms, squash, zucchini, eggplant, red and green peppers, green beans, sweet red onions, fresh herbs with saffron rice

Vegetarian Paella ^{GF}21

Squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, red and green peppers, green beans, fresh herbs with saffron rice

Lobster Fra Diavolo39

Lobster tail, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

Duck Al'Orange ^{GF}36

Half bone-in, orange sauce, creamy risotto and fresh asparagus

Chicken Breast *all natural*25

Veal Scaloppini *milk fed*31

Both items choice of Style, choice of side,

Seasonal vegetables, creamy risotto or penne marinara

Parmigiana—Mozzarella cheese, and marinara sauce

Marsala — Wine sauce, button mushrooms, fontina cheese

Piccata — Wine, butter, lemon, parmesan, romano cheese, capers

Oscar* — Lump crab, fontina cheese, asparagus, béarnaise sauce \$15

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF, gluten free items.

Shrimp & Sea Scallop Scampi36

Olive oil, garlic, lemon, butter on linguini with fresh broccolini

Lobster Tails Two 6oz ^{GF}mkt

Drawn butter, seasonal vegetables and creamy risotto

Osso Buco Bone-in 22oz46

(Center cut veal shank) gorgonzola mashed potato, tomato concasse and veal stock Chianti wine sauce

Veal Chop of the Daymkt

Grilled Lamb Chops*41

Dijonnaise sauce, gorgonzola mashed potato, Fresh asparagus

Pork Chop Milanese35

Duroc chop, sautéed, seasoned bread crumbs, lemon, butter, gorgonzola mashed potato, seasonal vegetables

Natural Black Angus Midwestern Grain Fed Beef

Responsibly farmed and wet aged 28 days

Hand cut in house by our chefs

Beef Items served with gorgonzola mashed potatoes and seasonal vegetables

Rib Eye* "Prime" 16oz ^{GF}50

New York Strip* "Prime" 12oz ^{GF}43

Filet Mignon* ^{GF}6oz 41, 10oz 50

On Top

Béarnaise*— Béarnaise sauce \$4

Roberto — Sautéed onions & wild mushrooms \$4

Gorgonzola Cheese — Melted \$4

Oscar* —Lump crab, fontina cheese, asparagus, béarnaise sauce \$15

Add On

Three Shrimp Scampi 15

Three Large Grilled Sea Scallops ^{GF}20

6oz Lobster Tail ^{GF}27

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House Martinis

Pomegranate-tini 13

Pomegranate vodka, Citrus Vodka, cranberry juice, splash of sour

Volgare (Dirty Martini) 14

Tito's vodka, Kalamata olive juice, choice of blue cheese or garlic stuffed olives (also served naked, with a dry vermouth tease)

Cucumber Gimlet 14

Bombay sapphire gin or Titos vodka, muddled cucumber, fresh lime

Orange Cosmo 13

Smirnoff orange vodka, Cavella orangecello, cranberry, lime, agave nectar

White Wine by the Glass

Chateau St. Michelle Riesling, Washington	8
Sea Glass Sauvignon Blanc, Santa Barbara	9
Kim Crawford Sauvignon Blanc,.....	13
Angeline Chardonnay, Central Coast	8
J. Lohr "Riverstone" Chardonnay,	11
La Crema, Chardonnay, Sonoma	14
Kris Pinot Grigio, Italy	12
Benvolio Pinot Grigio, Italy	8
Chateau St. Jean, Bijou Rose, California.....	11
Lunetta, Prosecco, Italy.....	10
Mezzacorona, Moscato	11

House Cocktails

Bellini 12

Sparkling wine, white peach juice and pulp

Negroni 14

Hendricks gin, Campari, sweet vermouth

Maraschino Manhattan on the rock 16

Makers Mark bourbon, sweet vermouth, maraschino liqueur, orange bitters, cherry

Top Shelf Limoncello Long Island 16

Tito's vodka, Bacardi limon rum, Tanqueray gin, Limoncello liqueur, sweet and sour, splash of cola

Amarita (Italian Margarita) 13

Sauza silver tequila, Amaretto, Grand Gala orange liqueur, lime sour, splash of orange juice

Mediterranean Mule 14

Figenza fig vodka, ginger beer, pomegranate syrup, lime

Red Wine by the Glass

Ruffino Chianti, Tuscany Italy	8
Edna Valley, Merlot, Paso Robles	11
14 Hands Cabernet, Washington	9
Prelius Cabernet, Toscana	13
Uppercut Cabernet, Napa	16
Piatelli Malbec, Argentina	12
Underwood Pinot Noir, Oregon	11
Garnet Pinot Noir, Monterey	15
Ironstone, Old Vine Zinfandel, Lodi	12
Conundrum Red Blend, California	14

Bottled Beer

O'Doul's Amber	5	Fat Tire	7
Budweiser, Budweiser Light	6	Stella	7
Michelob Ultra	6	Kilt Lifter	7
Miller Light	6	Kona, Longboard	7
Heineken	7	Peroni	7
Corona	7	Goose IPA	7

We proudly serve Pepsi products.