

MANCUSO’S LUNCH MENU

Starters

Bruschetta	12
Diced roma tomatoes, fresh basil, garlic, olive oil	
Beef & Pork Meatballs and Risotto	13
House made, marinara sauce with risotto of the day	
Shrimp Cocktail ^{GF}	14
Crab Stack ^{GF}	18
Lump meat, avocado, mango, wasabi	
Stuffed Mushrooms	12
Italian sausage, Romano cheese, garlic, onions, basil, with alfredo sauce	
Calamari Fritti Marinara sauce.....	15
Raw Blue Point Oysters * ^{GF} ½ dozen	15
Seared Ahi Tuna Bites *	12
On wontons, with wasabi vinaigrette and teriyaki reduction sauce	
Soup of the Day	sm 6, lg 8

Salads

Add grilled chicken (add 5) grilled shrimp (add 6)	
House Salad ^{GF}	sm 7, lg 10
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing	
Caesar Salad *	sm 7, lg 10
Spinach, Arugula & Beet Salad ^{GF}	12
Goat cheese, figs, tomato, walnuts, citrus balsamic dressing	
Burrata Mozzarella ^{GF}	14
Arugula, tomato, prosciutto, olive oil and aged balsamic	
Mediterranean Salad ^{GF}	14
Chicken breast, artichoke hearts, feta, peppers, mushrooms, red onion, cucumbers, tomatoes, Kalamata olives, red wine vinaigrette	
Crab Lump Meat ^{GF}	18
Mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing	
Fresh Salmon Salad ^{GF}	17
Grilled, on mixed greens, buffalo mozzarella, tomatoes, cucumbers, peppers, red onion with basil dressing	
Chopped Chicken Salad ^{GF}	14
Blue cheese, romaine, tomatoes, red cabbage, red onions, bacon, roasted corn, toasted almonds, with basil dressing	
Seared Ahi Tuna Salad *	17
Asian slaw, wasabi vinaigrette, teriyaki reduction and crisp wontons	
Beef Tender Loin Salad ^{GF} *	18
Filet, romaine, tomatoes, bacon, mushrooms, red cabbage, red onions, walnuts with blue cheese dressing	

Pizza 11 Inch

Chicken Pesto \$16
Pesto sauce, chicken breast, fresh mozzarella, parmesan, Romano cheese, mushrooms, red and green peppers
Chicken Creamy Garlic \$16
Butter garlic sauce, mozzarella, parmigiana & romano cheese, pepperoni, sweet fennel sausage, mushrooms, fresh tomatoes, green onions
Goat Cheese \$15
Pesto sauce, pancetta, red onion, fennel and fresh roma tomatoes
Sausage & Pepperoni \$16
Tomato sauce, fresh mozzarella, basil
Four Cheeses \$14
Tomato sauce, mozzarella, provolone, burrata, parmigiana & romano cheese, fresh basil, Italian parsley, oregano

Main

<i>Gluten Free Pasta available for pasta substitute</i>	
Rigatoni Bolognese	15
Classic house made meat sauce	
Gnocchi and Beef & Pork Meatballs	15
House made, alfredo or marinara sauce	
Farfalle & Chicken	14
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce	
Capellini Pomodoro	13
Fresh tomatoes, garlic & basil	
Add grilled chicken (5) grilled shrimp (6)	
Linguini & Clams	15
White wine sauce or red sauce	
Shrimp Scampi	17
Olive oil, garlic, lemon, butter on a bed of linguini with fresh broccolini	
Shrimp Fra Diavola	19
Shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini	
Baked Meat Lasagna	15
House made, mozzarella cheese, marinara sauce	
Layered Eggplant	13
Ricotta cheese, mozzarella cheese, marinara sauce and pasta of the day	
Cannelloni	16
House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, Alfredo or Marinara sauce	
Filet Mignon 6oz *	36
Grilled mushroom and onions, with fries and fresh seasonal vegetables	
Fresh Catch of the Day	MP
Fresh Salmon	19
Creamy dill, sautéed broccolini, pasta of the day	
Chicken Breast	16
Veal Scaloppini	22
Parmigiana —Mozzarella cheese, and marinara sauce,	
Marsala —Wine, button mushrooms, fontina cheese,	
Piccata —Wine, butter, lemon, parmesan and Romano, capers,	
Pasta of the day, and vegetables	

Sandwiches

<i>Choice of: House Fries, Sweet Potato Fries, cup of Soup of the Day, or Caesar Salad</i>	
Grilled Mahi Tacos	16
Feta cheese, avocado, pico, chipotle slaw	
Brisket & Chuck Burger *	15
Mozzarella cheese, bacon, lettuce, tomatoes, red onion on bun	
Rib Eye Prime Steak Sandwich	21
Open faced, sautéed onions, mushrooms on Italian bread	
Pesto Chicken Sandwich	13
Chicken breast, pesto, avocado, roasted peppers, mozzarella cheese, on bun	
Meatball Sandwich	12
Beef & Pork, marinara, mozzarella cheese, Italian roll	
* 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.	



Beverages

House Martinis

- Pomegranate-tini 12**
Pomegranate Vodka, Citrus Vodka, cranberry juice, splash of sour
- Volgare (Dirty Martini) 14**
Tito's vodka, Kalamata olive juice, blue cheese stuffed olives
(also served naked, with a dry vermouth tease)
- Cucumber Gimlet 13**
Bombay sapphire gin or Titos vodka, muddled cucumber, fresh lime
- Orange Cosmo 12**
Smirnoff orange vodka, Cavella orangecello, cranberry, lime, agave nectar

House Cocktails

- Bellini 12**
Sparkling wine, white peach juice and pulp
- Negroni 13**
Hendricks gin, Campari, sweet vermouth
- Maraschino Manhattan on the rock 15**
Makers Mark bourbon, sweet vermouth, maraschino li-
queur, orange bitters, Luxardo cherry
- Top Shelf Limoncello Long Island 15**
Tito's vodka, Bacardi limon rum, Tanqueray gin,
Limoncello liqueur, sweet and sour, splash of cola
- Amarita (Italian Margarita) 12**
Sauza silver tequila, Amaretto, Grand Gala orange
liqueur, lime sour, splash of orange juice
- Mediterranean Mule 13**
Figenza fig vodka, ginger beer, pomegranate syrup, lime

Bottled Beer

- O'Doul's Amber 5
- Budweiser, Budweiser Light 5.5
- Michelob Ultra 5.5
- Miller Light 5.5
- Heineken 6.5
- Corona 6.5
- Fat Tire 6.5
- Stella 6.5
- Kilt Lifter 7
- Kona, Longboard 7
- Moretti La Rossa 6.5
- Peroni 6.5
- Goose IPA 7

White Wine by the glass

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

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 10
- Garnet Pinot Noir, Monterey 15
- Ironstone, Old Vine Zinfandel, Lodi 12
- Conundrum Red Blend, California 14

Sodas

- Pepsi
- Diet Pepsi
- Sierra Mist
- Ginger Ale
- Dr. Pepper
- Iced Tea Mango
- Iced Tea, Lemonade

We proudly serve Pepsi products.