


MANFREDI'S


ITALIAN RESTAURANT




QUALCOSINA

— A LITTLE SOMETHING —


Insalata Caprese 
buffalo mozzarella, vine ripened tomatoes,
basil, extra virgin olive oil

Asparagi con Polenta 
poached eggs, Parmigiano Reggiano, truffle

**Insalata del Mercato di Manfredi
con Pecorino** 
arugula, radicchio, endive, beet, zucchini,
olive tapenade, flatbread, toasted hazelnut

Calamari Fritti
crispy parsley, bottarga,
balsamic aioli


Carpaccio di Manzo¹
prime beef tenderloin, slow dried cherry
tomato, caper, arugula, DOP 18-month
Parmigiano Reggiano, focaccia

Antipasti alla Toscana 
bresaola, coppa, prosciutto,
marinated & grilled eggplant,
zucchini, scallion for 1, 2, 3 or 4



LE ZUPPE

— SOUPS —

Crema di Zucca 
cream of pumpkin soup with
smoked haddock, hazelnut

Pasta e Fagioli
pasta & bean soup
with Parmigiano Reggiano

SPECIALITÀ DELLO CHEF

— CHEF'S SPECIAL —

Pescato del Giorno¹
fish of the day as described by your waiter

Pasta del Giorno¹
as described by your waiter




PIATTI UNICI

— ASSEMBLED DISHES —

Costolette d'Agnello¹
rosemary parmesan crusted lamb; sweet onion
white bean purée, Taggiasche olive sauce

Filetto di Manzo al Gorgonzola¹
gorgonzola gratinated filet mignon;
creamy polenta, spinach, red wine sauce


Sogliola al Limone¹
dover sole sautéed in lemon, parsley & butter sauce
with garlic green beans

Tagliata di Anatra 
sliced grilled duck breast; arugula, radicchio,
dried cherry salad, 4 Medaglie d'Oro aceto
balsamico di Modena




SECONDI PIATTI

— PLEASE CHOOSE CONTORNI —

Bistecca Fiorentina 
*house special: thick cut rib eye coated in garlic oil and
rubbed with porcini mushroom powder, kosher salt,
brown sugar & red chili flakes*



Selezione di Scaloppine di Vitello
*Milanese: cherry tomato, basil, arugula & lemon
Saltimbocca: wrapped in prosciutto & sage*



Tagliata di Tonno 
*marinated & grilled tuna with arugula, tomato &
roasted lemon*




FRONZOLI

— EMBELLISHMENTS —

Bernese allo Zabaglione 

Balsamico all' Agrodolce 

Salsa Verde 



UN PÓ DI PASTA E RISOTTO

— A BIT OF PASTA & RISOTTO —

Gnocchi Freschi al Gorgonzola
hand-rolled potato gnocchi,
gorgonzola cream sauce, crispy bresaola

**Lasagne al Forno
alla Bolognese**
handmade pasta layered with
minced beef, Béchamel sauce,
Parmigiano Reggiano

Ravioli Cacciatore
chicken cacciatore ravioli

Risotto agli Spinaci 
spinach risotto

Tagliolini freschi all'Aragosta¹
fresh tagliolini pasta with lobster;
spicy tomato sauce



Pasta & risotto are also available as a main course.





CONTORNI


— SIDES —

**Funghi Saltati in Padella con
Ricotta Salata** 
sautéed mushrooms with ricotta

Patate Novelle al Tartufo e Rosmarino 
new potatoes with truffle and rosemary

Spinaci alla Crema 
creamed spinach

Verdure di Stagione 
seasonal vegetables

 Vegetarian  Gluten-free

¹Please Note: Consuming raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Gluten-free bread available upon request. Should you have any food allergies, please let your waiter know and we would be happy to assist.

Please be aware all items are prepared in the same kitchen facilities.



DOLCI

Panna Cotta e Sbrisolona, Marmellata di Agrumi

*panna cotta and crumble cake;
citrus marmalade*

Torta al Pistacchio

pistachio cake

Tiramisu Classico

classic coffee-flavored tiramisu

Selezione di Gelati

as described by your waiter

GRAPPE

Bertagnolli di Amarone 4 cl \$8.00

Nardini Bianca 4 cl \$8.00

Bottega Chianti Fiasco 4 cl \$8.00

Jacopo Poli Amorosa
di Settembre 4 cl \$8.00

Tignanello Antinori 4 cl \$8.00

LIMONCELLI

Pallini Limoncello 4 cl \$6.00

Villa Massa 4 cl \$6.00

Piano di Sorrento

LIQUORI



Amaretto di Saronno 4 cl \$6.00

Amaro Montenegro 4 cl \$6.00

Bottega, Fior di Latte 4 cl \$6.00

Bottega, Gianduia 4 cl \$6.00

Sambuca 4 cl \$6.00

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All prices include gratuity.