

MANFREDI'S

ITALIAN RESTAURANT



ANTIPASTI

— APPETIZERS —

Insalata Caprese

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

Vitello Tonnato

sliced veal loin roast, tuna & anchovy cream sauce, capers

Fritto Misto Amalfitano

crispy shrimp, calamari coated in flour & semolina,
lemon zest, garlic aioli

Asparagi con Polenta

poached egg, Parmigiano Reggiano, truffle

Parmigiana di Melanzane di Manfredi

eggplant, tomato sauce, mozzarella, provolone,
Parmigiano Reggiano, fresh basil

Il Tagliere del Salumiere

bresaola, coppa, prosciutto, grilled marinated eggplant,
zucchini, scallions (serves from 1 to 4)



LE ZUPPE

— SOUPS —

Pasta e Fagioli

pasta & bean soup with Parmigiano Reggiano

Minestrone alla Genovese

authentic Northern Italian vegetable soup



PRIMI PIATTI

— PASTA & RISOTTO —

Lasagne al Forno alla Bolognese

handmade pasta layered with minced beef, Béchamel sauce,
Parmigiano Reggiano

Linguini ai Frutti di Mare

fresh linguini pasta, mussels, clams, langoustine;
with a Pinot Grigio & cherry tomato sauce

Spaghetti alla Carbonara[†] o all'Arrabbiata

fresh spaghetti with choice of: guanciale, egg & Parmigiano
Reggiano sauce; or garlic, parsley & spicy tomato sauce

Ravioli Freschi alla Caprese e Pesto al Basilico

homemade mozzarella ravioli; garlic, tomato &
basil pesto sauce

Risotto ai Funghi Porcini

porcini mushroom risotto, Parmigiano Reggiano

Risotto ai Gamberi

risotto cooked in a shellfish broth with shrimp, parsley & lemon zest

SPECIALITÀ DELLO CHEF

— CHEF'S SPECIAL —

Pasta del Giorno

pasta of the day as described by your waiter

Pescato del Giorno[†]

fish of the day as described by your waiter



SECONDI PIATTI

— MAIN COURSE —

Osso Buco

braised veal shank; saffron risotto & lemon gremolata

Parmigiana di Pollo

lightly breaded chicken breast; tomato sauce & mozzarella

Piccata di Maiale alla Milanese[†]

breaded pork chop; roasted potatoes & lemon

Traditional Bistecca alla Fiorentina[†]

herb marinated grilled bone-in rib eye

Viking Bistecca[†]

thick cut rib eye coated in garlic oil and rubbed with porcini
mushroom powder, kosher salt, brown sugar & red chili flakes

Branzino alla Mediterraneo

seared sea bass; cherry tomatoes, potatoes, black olives, anchovies & parsley

Brodetto all'Anconetana^(GF)

mixed fish and seafood stew with tomatoes, garlic & parsley; toasted rustic bread



SALSE

— SAUCES —

Salsa Verde

parsley, garlic, anchovies

Salsa al Pepe Verde

green peppercorn sauce

Salsa al Gorgonzola



CONTORNI

— SIDES —

Patate Novelle al Tartufo e Rosmarino

new potatoes with truffle and rosemary

Insalata Primavera

lettuce, gorgonzola, raspberry, roasted sweet potato wedge, xérès & walnut dressing

Spinaci Saltati in Padella all'Aglio e Parmigiano

garlic sautéed spinach and parmesan

Verdure di Stagione alla Griglia

grilled seasonal vegetables

Vegetarian Gluten-free ^(GF) Item may be gluten free upon request.

[†]Please 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

Tiramisu Classico ^V

*mascarpone cream, coffee and
savoardi*

Panna Cotta alla Nutella

Nutella panna cotta; salt crumble

Caramello ^V

*crispy laminated dough, fudge bites,
vanilla gelato, hot caramel sauce*

Millefoglie

*caramelized puff pastry,
Tahitian vanilla diplomat cream,
milk chocolate shards*

Selezione di Gelati e Sorbetti

*ice cream as described by your
waiter; plant based and no sugar
options available*

GRAPPE

Bertagnolli di Amarone	4 cl	\$11
CastelGiocondo	4 cl	\$11
Grappa Jacopo Poli		
Amorosa di Settembre	4 cl	\$11
Nardini Bianca	4 cl	\$11

LIMONCELLI

Bottega Limoncino	4 cl	\$9
Pallini Limoncello	4 cl	\$9
Villa Massa		
Piano di Sorrento	4 cl	\$9

LIQUORI

Cointreau	4 cl	\$12
Disaronno Amaretto	4 cl	\$10
Sambuca	4 cl	\$10

^V Vegetarian ^{GF} Gluten-free

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All prices include gratuity.