



WELCOME TO THE BUTCHERY



Hospitality is our specialty




The cover charge is not applied.



Taralli, bread, and water* are always included!

THE STARTERS

Grilled Caciocavallo cheese € 9,00
With confit cherry tomatoes, thyme, honey, and grilled rustic bread. 

Wild-style bruschetta € 9,50
Sausage of black Murgese pig mashed with turnip greens and lemon zest. 

Manzo tonnato bruno € 12,00
Beef with tuna sauce, rocket salad and fruit of the caper.


Tartare € 12,00
Piedmontese Fassona beef with capers and Peranzana olives.

Tartare del Il Mannarino Act II € 14,00
Piedmontese Fassona from our farms with olives, capers, stracciatella, puntarelle, anchovy oil, and crumbled taralli. 

Crispy beef genovese € 8,50
Crispy beef genovese croquettes with pecorino, served with tartar sauce. 

Bone marrow tartare** € 13,00
Piedmontese Fassona beef tartare with bone marrow, gremolata and crispy bread.

Zucchini flowers to go crazy for** € 8,50
Battered, served with tartar sauce.

Grandmother's meatballs € 8,50
Made with beef and pork, cooked overnight in tomato sauce. 

Il Pugliere for 2 people € 13,00
Capocollo from Martina Franca and creamy stracciatella, served with warm focaccia barese.

Hummus with tomatoes € 7,50
Chickpeas hummus with tomatoes and bread.

Chicken croquettes. € 8,50
Bites of Piedmontese yellow chicken breast, breaded and served with sweet mustard sauce. 

**The product was purchased frozen at origin.

THE MEAT

Choose from the meat counter!

Let our butchers guide you to find the cut of meat that best suits your taste.

FROM THE FARM TO THE TABLE

We support a love for tradition and authentic food. We rely on small producers who raise 100% Italian meats on our behalf, processed and prepared daily with care and passion.



ANIMAL WELL-BEING




SELECTION QUALITY MEAT*



YOUR LOCAL BUTCHERY

*Meat raised on behalf of Il Mannarino in Piedmont, Italy.

THE SIDE DISHES

Apulian Caponatina € 6,50
Peppers, eggplant, cherry tomatoes, capers, olives, pine nuts, and tomato sauce. 

Mashed potatoes € 6,00
Creamy smashed potatoes with crunchy capocollo.

Roasted Novelle € 5,50
Roasted potatoes with rosemary and Parmigiano grated cheese. 

Turnip greens and taralli. € 6,50
With garlic, olive oil, and chili pepper. 

Simple Green Salad € 5,00
With vinaigrette of olive and balsamic vinegar.

Grilled vegetables € 6,50
Eggplants, courgettes, baby carrots, with aromatic herbs oil.

Crispy puntarelle € 6,00
With light anchovy oil. 

DRINKS

Order your drinks directly at the counter.

Ask the butcher about Il Mannarino's Wine Week. Have you ever tried our **Primitivo?**

Menu for dinner, weekend lunches, and holiday meals.