



# LUNCH AT IL MANNARINO

From Monday to Friday

## HOW DOES IT WORK?

You have 2 options:

- A. One main dish + one side dish offered.
- B. Two side dishes for the price of €13.00.

### 1 CHOOSE THE MAIN DISH



Hospitality is our specialty.



The cover charge is not applied.



Taralli, bread, and water\* are always included



The coffee is included

**Tagliata by Il Mannarino**  
Sliced beef with oil.

€ 16,00

**Chicken Thighs**

Marinated with aromatic herb oil.

€ 13,00

**Mannarino Tartare Act II**

Piedmontese Fassona from our farms with olives, capers, stracciatella, puntarelle, anchovy-infused olive oil, and crumbled taralli.



€ 15,00

**Selected beef strips**

With cherry tomatoes, rocket salad and caciocavallo cheese.

€ 13,50

**Piedmontese Fassona Tartare**

From our farms, with chopped Peranzana olives and capers.

€ 14,00

**Chicken strips**

With olives, capers, oregano, cherry tomatoes, and friggitelli peppers.

€ 13,50

**Selection of Mannarino Bombette**

**Handmade rolls** of 100% Italian meat. Pork neck, beef, or chicken, with various fillings and coatings – 6 pieces.



€ 14,00

**Abruzzese arrosticini**

Traditional skewers of sheep meat – 10 pieces.

€ 15,00

**Grilled chicken**

Breast from Piedmont, free-range and yellow-hued.

€ 13,50

**Manzo tonnato bruno**

Beef with tuna sauce, rocket salad and fruit of the caper.

€ 14,00

**Granny's meatballs**

Beef and pork meatballs, cooked all night long in tomato sauce.



€ 14,00

**Sirloin with Arugula and Grana**

Beef sirloin served with rocket salad and shaved Grana cheese.



€ 18,00

**The Light Veal Slice**

Tender veal slices seared on the grill.

€ 16,00

**Chickpea Hummus**

With datterini tomatoes and bread.

€ 13,00

**Breaded Chicken Wings**

Crispy wings with a rosemary and tomato coating, baked in the oven.

€ 13,00

**Chicken Panzerotto**

A slice of Piedmontese yellow-hued chicken filled with cherry tomatoes, caciocavallo cheese, and basil, coated in parsley, Grana cheese, and lemon.

€ 13,00

### 2 CHOOSE THE SIDE DISH TO PAIR

WE OFFER IT

**Courgette Flowers\*\***

Fried courgette flowers served with tartar sauce.

**Apulian Caponata**

Peppers, eggplants, cherry tomatoes, capers, olives, pine nuts and tomato sauce.



**Grilled Melted Caciocavallo Cheese**

With confit cherry tomatoes, thyme, honey, and grilled rustic bread.



**Roasted Novelle**

Roasted potatoes with rosemary and parmesan grated cheese.



**Grilled vegetables**

Eggplants, courgettes, baby carrots, with aromatic herbs oil

**Green Salad**

With vinaigrette of olive and balsamic vinegar.

**Turnip greens**

With garlic, olive oil, and chili pepper.



\*Treated drinking water, still or sparkling

\*\*The product was purchased frozen at origin.