



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.

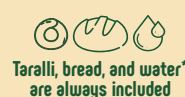
1 CHOOSE THE MAIN DISH



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.

€ 15,00

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.



Grilled vegetables

Eggplants, courgettes, baby carrots, with aromatic herbs oil

Green Salad

With vinaigrette of olive and balsamic vinegar.

Roasted Novelle

Roasted potatoes with rosemary and parmesan grated cheese.



Turnip greens

With garlic, olive oil, and chili pepper.



*Treated drinking water, still or sparkling

**The product was purchased frozen at origin.