

MANCUSO'S RESTAURANT

Dinner Menu

Appetizers

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| Bruschetta | 15 |
| Roma tomatoes, fresh basil, garlic, olive oil | |
| Shrimp Cocktail ^{GF} | 20 |
| Crab Stack ^{GF} | 25 |
| Super Lump meat, avocado, mango, wasabi | |
| Calamari Fritti | 19 |
| Marinara sauce | |
| Stuffed Mushrooms | 16 |
| Italian sausage, Romano cheese, garlic, onions, basil with alfredo sauce | |
| Seared Ahi Tuna Bites* | 18 |
| On wonton, with wasabi vinaigrette and teriyaki reduction sauce | |
| Escargot Bourgogne ^{GF} | 19 |
| Mushroom cap, wine, butter, and garlic | |
| Raw Blue Point Oysters* ^{GF} | MP |
| On the half shell - 1/2 dozen | |
| Beef & Pork Meatballs and Risotto | 18 |
| House made, marinara sauce with risotto of the day | |
| Lobster Tail Oscar ^{GF} 6oz..... | 38 |
| Lump crabmeat, fontina cheese, béarnaise, asparagus | |
| Lobster Bisque Soup | 15 |
| Poached Lobster | |
| Soup of the Day | 10 |

Side Dishes

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| Asparagus & Hollandaise* ^{GF} | 12 |
| Broccoli & Garlic ^{GF} | 12 |
| Creamy Risotto ^{GF} | 12 |
| with lobster (30) | |
| Gorgonzola Potato Mash ^{GF} | 11 |
| Beef & Pork Meatballs & Marinara sauce | 10 |
| Fettuccine Alfredo | 14 |

20% Gratuity will be added to party's of 6 or more.
No Separate checks for party's of 8 or more.

Pasta

Gluten Free 100% Red lentil Pasta available for substitute

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| Red Lentil Penne & Broccoli GF | 31 |
| Plant based, olive oil, balsamic glaze, garlic, basil | |
| Rigatoni Bolognese | 27 |
| Classic house made meat sauce | |
| Fettuccine Alfredo | 24 |
| Creamy alfredo sauce (w/ Chicken 30) | |
| Farfalle & Chicken, Pesto | 30 |
| Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce | |
| Asiago Gnocchi & Meatballs | 31 |
| Asiago stuffed Gnocchi, beef and pork meatballs, alfredo or marinara sauce | |
| Linguini and Clams | 29 |
| White wine sauce or red sauce | |
| Capellini Pomodoro | 20 |
| Fresh tomatoes, garlic, basil (w/ Chicken 25 Shrimp 28) | |
| Baked Meat Lasagna | 28 |
| House made, mozzarella cheese, marinara sauce | |
| Cannelloni | 33 |
| House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, alfredo or marinara sauce | |

Salads

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|---|------------|
| House Salad ^{GF} | 9 |
| Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing | |
| Caesar Salad* | sm 9 lg 14 |
| Add grilled chicken (6), grilled shrimp (9) | |
| Wedged Iceberg ^{GF} | 14 |
| Artichoke hearts, hearts of palm, Kalamata olives, Diced roma tomatoes, garlic, blue cheese dressing | |
| Spinach, Arugula & Beet Salad ^{GF} | 14 |
| Goat cheese, figs, tomato, walnuts, citrus balsamic | |
| Burrata Mozzarella ^{GF} | 18 |
| Arugula, tomato, prosciutto, olive oil and aged balsamic | |
| Crab Lump Meat ^{GF} | 26 |
| Super lump, mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing | |

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Signature Dishes

Chilean Sea Bass52

Sautéed, lobster cream sauce, on linguini with seasonal vegetables

Fresh Salmon35

Creamy dill, sautéed broccolini, on linguini pasta

Add Oscar Style to Fish - Lump crab, mozzarella cheese, asparagus, béarnaise sauce (\$16)*

Paella ^{GF}43

Shrimp, mussels, scallops, calamari, sausage and chorizo, chicken, tomatoes, mushrooms, squash, zucchini, eggplant, red and green peppers, green beans, sweet red onions, fresh herbs with saffron rice

Vegetarian Paella ^{GF}24

Squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, red and green peppers, green beans, fresh herbs with saffron rice

Lobster Fra Diavolo.....47

Lobster tail, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

Chicken Breast *all natural*31

Veal Scaloppini *milk fed*37

Both items choice of Style, choice of side,

Seasonal vegetables, creamy risotto or penne marinara

Parmigiana—Mozzarella cheese, and marinara sauce

Marsala — Wine sauce, button mushrooms, fontina cheese

Piccata — Wine, butter, lemon, parmesan, romano cheese, capers

Oscar* — Lump crab, mozzarella cheese, asparagus, béarnaise sauce \$16

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF, gluten free items.

Shrimp & Sea Scallop Scampi 44

Olive oil, garlic, lemon, butter on linguini with fresh broccolini

Lobster Tails Two 6oz ^{GF} mkt

Drawn butter, seasonal vegetables and creamy risotto

Osso Buco Bone-in 22oz 68

(Center cut veal shank) gorgonzola mashed potato, tomato concasse and veal stock Chianti wine sauce

Veal Chop of the Day mkt

Grilled Lamb Chops* 66

Dijonnaise sauce, gorgonzola mashed potato, Fresh asparagus

Pork Chop Milanese 44

Duroc chop, sautéed, seasoned bread crumbs, lemon, butter, gorgonzola mashed potato, seasonal vegetables

Linz Reserve Angus Beef

Responsibly farmed and wet aged 28 days

Hand cut in house by our chefs

*Beef Items served with seasonal vegetables
gorgonzola mashed potatoes*

Rib Eye* 16oz ^{GF} 60

New York Strip* 12oz ^{GF} 51

Filet Mignon* ^{GF} 6oz 50, 10oz 60

On Top

Béarnaise*— Béarnaise sauce \$4

Roberto — Sautéed onions & wild mushrooms \$4

Gorgonzola Cheese — Melted \$4

Oscar* —Lump crab, mozzarella cheese, asparagus, béarnaise sauce \$16

Add On

Three Shrimp Scampi 16

Three Large Grilled Sea Scallops ^{GF} 20

6oz Lobster Tail ^{GF} 28

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White Wine by the Glass

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|---|----|
| Chateau St. Michelle Riesling, Wa | 11 |
| Franciscan, Sauvignon Blanc, Ca | 13 |
| Kim Crawford Sauvignon Blanc,..... | 15 |
| Josh Cellars Res. Buttery Chardonnay, Ca. | 14 |
| Silver Gate Chardonnay, Central Coast | 10 |
| San Angelo, Pinot Grigio, Italy | 15 |
| Stella Rosa, Pinot Grigio, Italy | 11 |
| Lunetta, Prosecco, Italy..... | 14 |
| Daou, Rose, Paso Robles..... | 13 |
| Mezzacorona, Moscato | 13 |
| Trefethen Chardonnay, Napa..... | 17 |

Red Wine by the Glass

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|---|----|
| Stella Rosa, Black Sparkling | 9 |
| Ruffino Chianti, Tuscany Italy | 11 |
| Castoro Cellars, Merlot, Pas Robles | 12 |
| Sterling Merlot, Napa | 14 |
| Josh Cellars Cabernet, Ca. | 12 |
| Col Di Sasso, Cabernet, Toscana | 14 |
| Oberon Cabernet, Napa | 18 |
| Piatelli Malbec, Argentina | 14 |
| Sterling Vintner's, Pinot Noir, Ca. | 11 |
| Decoy, Pinot Noir, By Duckhorn Ca. | 16 |
| 7 Deadly, Zinfandel, Lodi | 14 |
| Conundrum Red Blend, California | 14 |

Bottled Beer

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| Budweiser, Budweiser Light | 7 |
| Michelob Ultra | 7 |
| Coors Light | 7 |
| Miller Light | 7 |
| Heineken | 8 |
| Corona | 8 |
| NA, O'Doul's or Heineken 00 | 6 |

House Cocktails

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| Bellini 15 |
| Sparkling wine, white peach juice and pulp |
| Negroni 17 |
| Hendricks gin, Campari, sweet vermouth |
| Maraschino Manhattan on the rock 19 |
| Makers Mark bourbon, sweet vermouth, maraschino liqueur, orange bitters, cherry |
| Top Shelf Limoncello Long Island 17 |
| Tito's vodka, Bacardi limon rum, Tanqueray gin, Limoncello liqueur, sweet and sour, splash of cola |
| Amarita (Italian Margarita) 17 |
| Sauza silver tequila, Amaretto, Grand Gala orange liqueur, lime sour, splash of orange juice |
| Mediterranean Mule 17 |
| Figenza fig vodka, ginger beer, pomegranate syrup, lime |

House Martinis

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| Pomegranate-tini 16 |
| Pomegranate vodka, Citrus Vodka, cranberry juice, splash of sour |
| Volgare (Dirty Martini) 16 |
| Tito's vodka, Kalamata olive juice, choice of blue cheese or garlic stuffed olives (also served naked, with a dry vermouth tease) |
| Cucumber Gimlet 17 |
| Bombay sapphire gin or Titos vodka, muddled cucumber, fresh lime |
| Orange Cosmo 16 |
| Smirnoff orange vodka, Cavella orangecello, cranberry, lime, agave nectar |

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| Fat Tire | 8 |
| Stella | 8 |
| Kilt Lifter | 8 |
| Kona, Longboard | 8 |
| Peroni | 8 |
| IPA of the Day..... | 9 |