

MANCUSO'S RESTAURANT

Dinner Menu

Appetizers

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	
Fried Oysters*	MP
Cocktail and pesto sauce - 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

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

Pasta

Gluten Free 100% Red lentil Pasta available for substitute

Red Lentil Penne & Broccolini ^{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 26 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

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	

20% Gratuity will be added to party's of 6 or more.

No Separate checks for party's of 8 or more.

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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 Diavolo47

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} 62

New York Strip* 12oz ^{GF} 54

Filet Mignon* ^{GF} 6oz 52, 10oz 62

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

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

Stella Rosa, Black Sparkling	9
Ruffino Chianti, Tuscany Italy	11
Castoro Cellars, Merlot, Pas Robles	12
Sterling Merlot, Napa	14
Josh Cellars Res. Cabernet, Ca.	13
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

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

House Cocktails

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

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

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