



New Years Eve Menu

Appetizers

Bruschetta	18
Roma tomatoes, fresh basil, garlic, olive oil	
Shrimp Cocktail ^{GF}	24
Crab Stack ^{GF}	29
Super Lump meat, avocado, mango, wasabi	
Calamari Fritti	23
Marinara sauce	
Stuffed Mushrooms	19
Italian sausage, Romano cheese, garlic, onions, basil with alfredo sauce	
Seared Ahi Tuna Bites*	22
On wonton, with wasabi vinaigrette and teriyaki reduction sauce	
Fried Oysters*	25
Cocktail and pesto sauce - 1/2 dozen	
Lobster Bisque Soup	18
Poached Lobster	

Side Dishes

Asparagus & Hollandaise* ^{GF}	15
Broccolini & Garlic ^{GF}	15
Creamy Risotto ^{GF}	15
with lobster (30)	
Gorgonzola Potato Mash ^{GF}	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

Red Lentil Penne & Broccolini ^{GF}	36
Plant based, olive oil, balsamic glaze, garlic, basil	
Fettuccine Alfredo	30
Creamy alfredo sauce (w/ Chicken 30)	
Farfalle & Chicken, Pesto	36
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce	
Asiago Gnocchi & Meatballs	37
Asiago stuffed Gnocchi, beef and pork meatballs, alfredo or marinara sauce	
Baked Meat Lasagna	33
House made, mozzarella cheese, marinara sauce	
Cannelloni	38
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}	17
Artichoke hearts, hearts of palm, Kalamata olives, Diced roma tomatoes, garlic, blue cheese dressing	
Spinach, Arugula & Beet Salad ^{GF}	17
Goat cheese, figs, tomato, walnuts, citrus balsamic	
Burrata Mozzarella ^{GF}	21
Arugula, tomato, prosciutto, olive oil and aged balsamic	
Crab Lump Meat ^{GF}	30
Super lump, mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing	

MANCUSO'S RESTAURANT

Happy New Year

Chilean Sea Bass57

Sautéed, lobster cream sauce, on linguini with seasonal vegetables

Fresh Salmon39

Creamy dill, sautéed broccolini, on linguini pasta

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

Vegetarian Paella ^{GF}27

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

Lobster Fra Diavolo52

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

Chicken Breast *all natural* 36

Veal Scaloppini *milk fed* 42

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 Scampi49

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

Lobster Tails Two 6oz ^{GF} mkt

Drawn butter, seasonal vegetables and creamy risotto

Veal Chop of the Day mkt

Grilled Lamb Chops* 72

Dijonnaise sauce, gorgonzola mashed potato, Fresh asparagus

Pork Chop Milanese 49

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}69

New York Strip* 12oz ^{GF}60

Filet Mignon* ^{GF}6oz 58, 10oz 68

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 13

Three Large Grilled Sea Scallops ^{GF}23

6oz Lobster Tail ^{GF}33

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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
Benvolio, Pinot Grigio, Italy	11
Lunetta, Prosecco, Italy.....	14
Daou, Rose, Paso Robles.....	13
Mezzacorona, Moscato	13
Prisoner Chardonnay, Napa	16

Red Wine by the Glass

Stella Rosa, Black Sparkling	9
Ruffino Chianti, Tuscany Italy	11
Sterling Merlot, Napa	14
Josh Cellars Res. Cabernet, Ca.	13
Col Di Sasso, Cabernet, Toscana	14
Oberon Cabernet, Napa	17
Piatelli Malbec, Argentina	14
Underwood, Pinot Noir, Oregon	12
Decoy, Pinot Noir, By Duckhorn Ca.	16
7 Deadly, Zinfandel, Lodi	14
Conundrum Red Blend, California	14

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

Bottled Beer

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

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