

# MANCUSO'S

## RESTAURANT

### Dinner Menu

#### Appetizers

<b>Bruschetta</b> .....	13
Roma tomatoes, fresh basil, garlic, olive oil	
<b>Shrimp Cocktail</b> <sup>GF</sup> .....	17
<b>Lobster Cocktail Two 6oz Tails</b> <sup>GF</sup> .....	56
<b>Crab Stack</b> <sup>GF</sup> .....	22
Super Lump meat, avocado, mango, wasabi	
<b>Calamari Fritti</b> .....	16
Marinara sauce	
<b>Stuffed Mushrooms</b> .....	13
Italian sausage, Romano cheese, garlic, onions, basil with alfredo sauce	
<b>Seared Ahi Tuna Bites*</b> .....	14
On wonton, with wasabi vinaigrette and teriyaki reduction sauce	
<b>Escargot Bourgogne</b> <sup>GF</sup> .....	16
Mushroom cap, wine, butter, and garlic	
<b>Raw Blue Point Oysters*</b> <sup>GF</sup> .....	MP
On the half shell - 1/2 dozen	
<b>Beef &amp; Pork Meatballs and Risotto</b> .....	16
House made, marinara sauce with risotto of the day	
<b>Lobster Tail Oscar</b> <sup>GF</sup> 6oz.....	38
Lump crabmeat, fontina cheese, béarnaise, asparagus	
<b>Soup of the Day</b> .....	9

#### Side Dishes

<b>Asparagus &amp; Hollandaise*</b> <sup>GF</sup> .....	11
<b>Broccoli &amp; Garlic</b> <sup>GF</sup> .....	11
<b>Creamy Risotto</b> <sup>GF</sup> .....	11
with lobster (30)	
<b>Gorgonzola Potato Mash</b> <sup>GF</sup> .....	10
<b>Beef &amp; Pork Meatballs &amp; Marinara sauce</b> ....	9
<b>Fettuccine Alfredo</b> .....	12

#### Pasta

*Gluten Free Pasta available for pasta substitute*

<b>Rigatoni Bolognese</b> .....	23
Classic house made meat sauce	
<b>Fettuccine Alfredo</b> .....	21
Creamy alfredo sauce (w/ Chicken 27)	
<b>Farfalle &amp; Chicken</b> .....	27
Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce	
<b>Gnocchi and Beef &amp; Pork Meatballs</b> .....	24
House made, alfredo or marinara sauce	
<b>Linguini and Clams</b> .....	27
White wine sauce or red sauce	
<b>Capellini Pomodoro</b> .....	19
Fresh tomatoes, garlic, basil (w/ Chicken 25 Shrimp 28)	
<b>Baked Meat Lasagna</b> .....	26
House made, mozzarella cheese, marinara sauce	
<b>Cannelloni</b> .....	28
House made, beef, veal, Italian sausage, spinach, parmesan and Romano cheese, fresh broccolini, alfredo or marinara sauce	

#### Salads

<b>House Salad</b> <sup>GF</sup> .....	8
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing	
<b>Caesar Salad*</b> <sup>GF</sup> .....	sm 8 lg 12
Add grilled chicken (6), grilled shrimp (9)	
<b>Wedged Iceberg</b> <sup>GF</sup> .....	12
Artichoke hearts, hearts of palm, Kalamata olives, Diced roma tomatoes, garlic, blue cheese dressing	
<b>Spinach, Arugula &amp; Beet Salad</b> <sup>GF</sup> .....	13
Goat cheese, figs, tomato, walnuts, citrus balsamic	
<b>Burrata Mozzarella</b> <sup>GF</sup> .....	16
Arugula, tomato, prosciutto, olive oil and aged balsamic	
<b>Crab Lump Meat</b> <sup>GF</sup> .....	24
Super lump, mixed greens, hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing	

18% Gratuity will be added to party's of 6 or more.

No Separate checks for party's over 8

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### Signature Dishes

Chilean Sea Bass .....49

Sautéed, lobster cream sauce, on linguini with seasonal vegetables

Fresh Salmon .....32

Creamy dill, sautéed broccolini, on linguini pasta

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

Paella <sup>GF</sup> .....39

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 <sup>GF</sup> .....22

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

Lobster Fra Diavolo .....44

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

Duck Al'Orange <sup>GF</sup> .....41

Half bone-in, orange sauce, creamy risotto and fresh asparagus

Chicken Breast *all natural* .....28

Veal Scaloppini *milk fed* .....34

*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 .....39

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

Lobster Tails Two 6oz <sup>GF</sup> .....mkt

Drawn butter, seasonal vegetables and creamy risotto

Osso Buco Bone-in 22oz .....54

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

Veal Chop of the Day .....mkt

Grilled Lamb Chops\* .....47

Dijonnaise sauce, gorgonzola mashed potato, Fresh asparagus

Pork Chop Milanese .....40

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

### Natural Black Angus Midwestern Grain Fed 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\* "Prime" 16oz <sup>GF</sup> .....55

New York Strip\* "Prime" 12oz <sup>GF</sup> .....46

Filet Mignon\* <sup>GF</sup> .....6oz 46, 10oz 55

### 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 <sup>GF</sup> ..... 20

6oz Lobster Tail <sup>GF</sup> ..... 28

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### White Wine by the Glass

Chateau St. Michelle Riesling, Washington	9
Sea Glass Sauvignon Blanc, Santa Barbara	11
Kim Crawford Sauvignon Blanc,.....	14
Donini, Pinot Grigio, Italy	8
Angeline Chardonnay, Central Coast	9
J. Lohr "Riverstone" Chardonnay, .....	12
Benvolio Pinot Grigio, Italy	11
Ruffino, Orvieto, Italy	10
Lunetta, Prosecco, Italy.....	11
The Beach, Rose, France.....	12
Mezzacorona, Moscato	12
Cambria, Chardonnay, Katherine's, CA	16

### Red Wine by the Glass

Ruffino Chianti, Tuscany Italy	9
Murphy Goode, Merlot, California	11
14 Hands Cabernet, Washington	10
Prelius Cabernet, Toscana	14
Uppercut Cabernet, Napa	16
Piatelli Malbec, Argentina	13
Underwood Pinot Noir, Oregon	12
Cambria, Pinot Noir, Julia's Santa Maria,	16
Ironstone, Old Vine Zinfandel, Lodi	13
Conundrum Red Blend, California	14
Villa Antinori, Rosso Tuscany Italy	16

### House Cocktails

#### **Bellini 14**

Sparkling wine, white peach juice and pulp

#### **Negroni 15**

Hendricks gin, Campari, sweet vermouth

#### **Maraschino Manhattan on the rock 18**

Makers Mark bourbon, sweet vermouth, maraschino liqueur, orange bitters, cherry

#### **Top Shelf Limoncello Long Island 16**

Tito's vodka, Bacardi limon rum, Tanqueray gin, Limoncello liqueur, sweet and sour, splash of cola

#### **Amarita (Italian Margarita) 15**

Sauza silver tequila, Amaretto, Grand Gala orange liqueur, lime sour, splash of orange juice

#### **Mediterranean Mule 16**

Figenza fig vodka, ginger beer, pomegranate syrup, lime

### House Martinis

#### **Pomegranate-tini 15**

Pomegranate vodka, Citrus Vodka, cranberry juice, splash of sour

#### **Volgare (Dirty Martini) 15**

Tito's vodka, Kalamata olive juice, choice of blue cheese or garlic stuffed olives (also served naked, with a dry vermouth tease)

#### **Cucumber Gimlet 15**

Bombay sapphire gin or Titos vodka, muddled cucumber, fresh lime

#### **Orange Cosmo 15**

Smirnoff orange vodka, Cavella orangecello, cranberry, lime, agave nectar

### Bottled Beer

O'Doul's Amber	5
Budweiser, Budweiser Light	6
Michelob Ultra	6
Miller Light	6
Heineken	7
Corona	7

Fat Tire	7
Stella	7
Kilt Lifter	7
Kona, Longboard	7
Peroni	7
Goose IPA	7

*We proudly serve Pepsi products.*