

MANCUSO'S

RESTAURANT

Dinner Menu

Appetizers

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

Seafood Platter 85

4 oysters half shell, 4 Shrimp, 2 - 6oz Lobster tails
cocktail sauce and wasabi vinaigrette sauce

Side Dishes

Asparagus & Hollandaise* ^{GF}	11
Broccoli & Garlic ^{GF}	11
Creamy Risotto ^{GF}	11
with lobster (30)	
Gorgonzola Potato Mash ^{GF}	10
Beef & Pork Meatballs & Marinara sauce	9
Fettuccine Alfredo	12

Pasta

Gluten Free Pasta available for pasta substitute

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

Salads

House Salad ^{GF}	8
Organic mixed greens, tomatoes, mushrooms, red onions, carrots, mustard vinaigrette dressing	
Caesar Salad* ^{GF}	sm 8 lg 12
Add grilled chicken (6), grilled shrimp (8)	
Wedged Iceberg ^{GF}	12
Artichoke hearts, hearts of palm, Kalamata olives, Diced roma tomatoes, garlic, blue cheese dressing	
Spinach, Arugula & Beet Salad ^{GF}	13
Goat cheese, figs, tomato, walnuts, citrus balsamic	
Burrata Mozzarella ^{GF}	16
Arugula, tomato, prosciutto, olive oil and aged balsamic	
Crab Lump Meat ^{GF}	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 ^{GF} 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 ^{GF} 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 ^{GF} 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 Scampi39

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 22oz54

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

Veal Chop of the Daymkt

Grilled Lamb Chops*47

Dijonnaise sauce, gorgonzola mashed potato, Fresh asparagus

Pork Chop Milanese40

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 ^{GF}55

New York Strip* "Prime" 12oz ^{GF}46

Filet Mignon* ^{GF}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 ^{GF}20

6oz Lobster Tail ^{GF}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	15

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,	15
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.