

Mancy's

ITALIAN GRILL



SMALL PLATES

SALSICCIA Fennel Sausage, Wild Mushroom Risotto, Balsamic Brown Butter	8
FORMAGGIO Fire Roasted Brie, Prosecco Grapes, Olive Crostini, Pistachio, Honey	13
POLPETTA Pan Seared Veal Meatballs, Whipped Ricotta Cheese, Gremolata	8
FRITTO MISTO Fried Calamari, Zucchini, Tomato, Fresno Pepper, Chili Agrodolce	13
GAMBERI Four Jumbo Shrimp, Cocktail Sauce, Lemon	14
CARPACCIO Beef Tenderloin, Truffle Aioli, Grana, Arugula, Olive Crostini	12
MELANZANE Fresh Breaded Eggplant, Tomato, Ricotta, Fresh Mozzarella	9

SOUP + SALADS

MINISTRONE

STRACCIATELLA Chicken Broth, Egg, Veal Meatball	
DELLA CASA Gorgonzola, Bacon, Red Onion, Sweet Vinaigrette	
CAESAR Romaine, Grana Padano, Garlic Croutons, White Anchovies	
ITALIAN CHOP Mixed Greens, Tomato, Italian Olives, Feta, Red Onion, Pinenuts, Chickpeas, Red Wine Vinaigrette	
GEM WEDGE Romaine Wedge, Pancetta, Blistered Tomato, Egg, Garlic Crouton, Gorgonzola, Red French	
HEIRLOOM BEET Arugula, Fresh Chevre, Granola, Pistachio Dressing	12

ADD ONS

ADD TO ANY SALAD OR ENTREE ORDER

5		
5	CHICKEN	5
8	TENDERLOIN 4OZ	12
9	SALMON	9
11	SAUTEED SHRIMP (4)	10
11	BROILED LOBSTER TAIL	14

MANCY'S STEAKS & CHOPS

ALL STEAKS AND CHOPS ARE SEASONED AND BROILED AT 1400°
Iowa Premium, small family farms! Served with fresh
house pasta tossed with Red or White Sauce
Served with choice of Caesar or Della salad

FILET MIGNON 6OZ./10OZ.	28/36	LAMB LOIN CHOPS 2-5 OZ.	27
NEW YORK STRIP 14 OZ.	35	PORK CHOP 16 OZ.	26
RIBEYE 14 OZ.	32		

ACCESSORIES

Italian Mushrooms 5
Cambozola Cheese Crust 4
Demi-Glace 2
Marsala Onion 4

CONTORNI

Garlic Mashed Potatoes 5
Wilted Spinach 5
Roasted Brussels Sprouts 5
Parmesan Risotto 5
Asparagus 5

PASTAS MADE FRESH IN-HOUSE DAILY ADD A DELLA OR CAESAR SALAD 4

DIABOLO Lobster, Shrimp, Linguine, Asparagus, Mushroom, Spicy Lobster Sauce	29
CARBONARA House Spaghetti, Guanciale, Egg, Pecorino Romano, Black Pepper, Green Onion	20
BOLOGNESE (House Specialty) Traditional Meat Sauce, Rigatoni, Grana	17
FETTUCINE Roasted Chicken, Spinach, Grana Cheese, Cream	16
VESUVIO Casarecce Pasta, Shrimp, Fennel Sausage, Fresno Peppers, Rabe, Garlic Cream	22
BUCATINI AMERICANA Tomato Sauce, Choose Veal Meatballs or Fennel Sausage	17
BAKED LASAGNA Fresh Egg Pasta Sheets, Meat Sauce, Fennel Sausage, Bechemel, Ricotta Cheese	16

WOOD FIRED PIZZA PIES

THE CLASSIC Tomato Sauce, House Mozzarella, Pepperoni, Parmesan	12
MARGHERITA Tomato Sauce, Basil Leaves, House Mozzarella, Sea Salt	12
CARNE Tomato Sauce, Fennel Sausage, Pepperoni, Pancetta, House Mozzarella	14
ROMA EVOO, House Mozzarella, Tomato, Fresh Basil Leaves	12
TALEGGIO Truffle Oil, Sea Salt, Wood Roasted Mushroom	14
VERDE Walnut Pesto Sauce, Oven-Dried Tomatoes, House Mozzarella	12

SUBSTITUTE 14 INCH GLUTEN-FREE PIZZA CRUST TO ANY PIZZA OR FLATBREAD \$7

MAIN ENTREES

Served with choice of Caesar or Della salad

WOOD ROASTED HALF CHICKEN Artichokes, Pancetta, Caper, Garlic Mashed Potatoes	19
PARMIGIANA Hand Breaded Chicken, Tomato, Mozzarella, House Pasta	16
POLLO AL MARSALA Chicken, Pan Seared, Marsala, Italian Mushroom, Garlic Mashed Potatoes	17
CAPER DUSTED SALMON* Roasted, Parmesan Risotto, Dill Butter, Asparagus	25
BROILED SWORDFISH* Butternut Squash Risotto, Brussel Sprouts, Pepitas, Pomegranate Butter	28
SCALLOPS* Pan Seared Sea Scallops, 5 Cheese Agnolotti, Basil, Charred Tomato, Lemon Butter	32

These items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we offer gluten free items our kitchen is not gluten free.