

# ITALIAN GRILL

# Mancy's

## antipasti

<b>cozze</b>   PEI Mussels, White Wine, Garlic, Fresh Italian Herbs	12
<b>melted fontina cheese</b>   Honey, Flatbread, Fresh Apple	8
<b>veal meatball</b>   One 5 oz. Tomato Sauce, Parmesan	5
<b>eggplant fritti</b>   Lightly Breaded, Tomato Sauce, Ricotta, Mozzarella	8
<b>crispy calamari</b>   Cornmeal Crusted, Fresno Peppers, Arugula, Grilled Lemon Vinaigrette	13
<b>rapini</b>   Heirloom Beans & Broccoli Rabe, Peppadew Pepper, Parmesan, Garlic, House Italian Sausage	7
<b>carpaccio</b>   Beef Tenderloin, Aioli, Capers, Parmesan, Red Onion, Arugula, Crostini	12
<b>caprese</b>   Home-Made Fresh Mozzarella, Vine-Ripen Tomato, Balsamic, EVOO	9

## cheese plate

Nuts &amp; Fresh Fruit 13

### gorgonzola

italian blue cheese, soft

### aged provolone

 full-fat cow's milk

### fresh goat chevre

 goat's milk, creamy

## insalata e zuppa

[ADD GRILLED CHICKEN BREAST 4.5] [ADD 5OZ. GRILLED SALMON 8]

<b>minestrone</b>	4
<b>zuppa del giorno</b>	4
<b>della casa</b>   Gorgonzola, Bacon, Red Onion, Sweet Vinaigrette	7
<b>classic caesare</b>   Crisp Romaine, Parmesan, House Baked Croutons	8
<b>Italian chop</b>   Mixed Greens, Tomato, Italian Olives, Feta, Red Onion, Pinenuts, Chickpeas, Red Wine Vinaigrette	10
<b>bistecca</b>   Sliced 8 oz. Hanger Steak, Romaine & Baby Kale, Pickled Onion, Pecans, Egg, Tomato, Creamy Gorgonzola Dressing	19
<b>spinaci e salmone</b>   Baby Spinach, Fresh Blueberries, Gorgonzola, Roasted Almonds, Maple Balsamic Vinaigrette	17

## WOOD-FIRE PIZZA

ARTISAN PIZZA CRUST BAKED IN OUR WOOD BURNING OVEN

OUR CHEFS PREPARE OUR FRESH, HAND MADE ITALIAN SAUSAGE, &amp; TOMATO SAUCE IN HOUSE

## pizze rosse

[ADD CAESARE OR DELLA CASA INSALATA 4]

<b>classic pepperoni</b>   Tomato Sauce, House-Made Fresh Mozzarella, Pepperoni, Parmesan	11
<b>traditional margherita</b>   Tomato Sauce, House-Made Fresh Mozzarella, Basil Leaves, Sea Salt	11
<b>salsiccia</b>   Tomato Sauce, Italian Sausage, Peppadew Peppers, House-Made Fresh Mozzarella	12

## pizze bianche

<b>roma</b>   EVOO, House-Made Fresh Mozzarella, Roma Tomatoes, Fresh Basil Leaves	12
<b>buongiorno</b>   EVOO, House-Made Fresh Mozzarella, Sea Salt, Pancetta, Egg, Mushroom, Arugula	13
<b>verde</b>   Oven-Dried Tomatoes, Walnut Pesto Sauce, House-Made Fresh Mozzarella	12

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

## pasta

[ADD CAESARE OR DELLA CASA INSALATA 4]

<b>diavolo</b>   Lobster Tail & Shrimp, Fresh Egg Linguine, Asparagus, Cremini Mushrooms, <b>Spicy</b> Lobster Sauce	29
<b>lasagna al forno</b>   House-Made Sirloin & Veal Meat Sauce, Ricotta Cheese, Mozzarella	13
<b>ravioli al 4 formaggi</b>   Oven Baked, Tomato Cream Sauce, Parmesan	14
<b>vesuvio</b>   Seared Shrimp, House-Made Italian Sausage, Fresno Peppers ( <b>Spicy</b> ) Broccoli Rabe, Garlic Cream, Angel Hair	22
<b>pappardelle</b>   Our Signature Meat Sauce, Trio of Fresh House Ground <b>Veal, Beef &amp; Pork</b> , Fresh Egg Pasta	15
<b>alfredo con pollo</b>   Roasted Pulled Chicken, Parmesan, Cream, Spinach, Fettuccine	14
<b>salsiccia</b>   House-Made Italian Sausage Link, House-Made Pomodori Sauce, Spaghetti	13

## pollo and vitello

<b>piccata</b>   Italian Artichokes, Prosciutto, Caper, Lemon Butter Sauce, Orzo Pasta	Pollo 17   Vitello 25
<b>parmigiana</b>   Scaloppine, Lightly Breaded, Tomato Sauce, Mozzarella, Spaghetti Pomodori	Pollo 15   Vitello 25
<b>marsala</b>   Scaloppine, Pan Seared, Sweet Marsala Wine, Cremini Mushroom, Caramelized Leek Mash Potatoes	Pollo 16   Vitello 25

## bistecca

[ADD BUTTER BRAISED BUTTON MUSHROOMS \$5] [SAUTEED SWEET ONIONS \$2]

<b>bistecca di new york</b>   14oz Iowa Premium New York Strip Steak, Fettuccine Alfredo	35
<b>filetto di manzo</b>   Center Cut Tenderloin (10oz), Caramelized Leek Mashed Potatoes	36
<b>medaglione del filetto</b>   6oz Tenderloin Filet, Grilled Asparagus, Fettuccine Alfredo, Chianti Steak Sauce	26
<b>maiale</b>   Grilled Berkshire 12oz. Pork Chop, Balsamic BBQ Glaze, Parmesan Fingerling Potatoes	25

## pesce

<b>salmone grigliato</b>   Grilled Atlantic Salmon Filet, Fresh Egg Linguine, Grilled Asparagus, Lemon Butter Sauce	25
<b>gamberi spiedini</b>   Lightly Breaded Shrimp, Skewered, Garlic & White Wine Angel Hair Pasta, Amogio Sauce	22
<b>halibut</b>   Horseradish Crusted Pacific Halibut, Fresh Egg Linguine, Tarragon Butter Sauce, Tomato, Onion, & Pea Shoot	29
<b>perch</b>   Sauted Great Lake Perch, Fingerling Potato & Peppadew Hash, Sauce Gribiche, Fresh Chives	29

POLLO &amp; VITELLO, BISTECCA, PESCE ARE SERVED WITH CHOICE OF CAESARE OR DELLA CASA INSALATA