



**Welcome to Mannucci's – our grandparents were Italian and their surname was Mannucci !**

**We hope you love the authentic Italian cuisine we have enjoyed all our lives and now serve to our family, friends and guests.**

**Should you have any intolerances or allergies to any foods – please let us know immediately .**

**We can easily change dishes to suit with gluten free pasta, pizza bases and mix and match to make you a dinner that you will love.**

**Anywhere you see V = Vegetarian**

**Anywhere you see VO = we have a Vegetarian option**

**Anywhere you see GFO = we have a Gluten free option**

**Buon Appetito !**



## Antipasti / Starters

*Zuppa di stagionale / Seasonal Soup*

£4-75 V

Served with Crusty Italian Bread.

*Spiedini di Gamberoni / King Prawn Skewers*

£6-95 GF

King prawns marinated in nduja spices, served on a bed of lettuce with crème fraiche and chilly chutney.

*Tarta di spinaci, feta e asparago / Spinach, feta and asparagus tart*

£6-95 V

A light party tart filled with flavour - served with a side salad and chilli chutney

*Olive / Olives*

£3-50 V

In an Olive Oil and herb dressing.

*Pane e Olive / Bread & Olives*

£4-50 V

Olives in an Olive Oil & Herb Dressing & Crusty Italian Ciabatta.

*Bruschetta con pomodori e aglio*

£5-50 V

Bruschetta - Tomatoes & Garlic served with a green salad

*Bruschetta con funghi all'aglio a feta*

£5-50 V

Bruschetta - Garlic mushrooms and feta served with a green salad

*Bruschetta con Prosciutto e Cipolle Caramellate/*

*£5-50*

*Bruschetta with Italian Ham & honey Caramelised Onions served with a green salad*

*Antipasti Board (Big enough to share)*

*£12-00*

*Selection of Italian Meats & cheeses served with Crusty Italian Bread.*

### **Pasto Principale / Mains**

*Pollo Toscano / Tuscan Chicken*

*£13-95 GF*

*Slow Cooked Chicken in a tomato & Garlic based sauce, with Olives, Basil,*

*Thyme & Chilli. Served with Italian Herb roasted potatoes & seasonal vegetables*

*Ragu Di'agnello / Lamb Ragu*

*£15.50 GFO*

*Slow Roasted Lamb in a Tomato, Red Wine & Pancetta Sauce served over panccheri pasta.*

*Served with seasonal vegetables.*

*Salmone al Pesto / Salmon with Pesto*

*£13-95 GF*

*Oven Baked Fillet of Wild Pink Salmon, with Green Pesto & Mozzarella*

*Served with Freshly steamed Green Beans, Sweet Tomorosso Tomatoes*

*& Italian Herb roasted potatoes.*

*Fondale marino consalsa bianca e pinuts / Seabass with white sauce and pine nuts*

*£14-95 GF*

*Oven Baked Fillet of seabass, served with white wine sauce, red pesto and pine nuts*

*Served with Freshly steamed seasonal vegetables, Sweet Tomorosso Tomatoes*

*& Italian Herb roasted potatoes.*

*Minestrone / Italian vegetable soup with pasta*

*£9-50 V*

*Served with Crusty Italian Bread*

## Pasta

### *Spaghetti alla Carbonara / Spaghetti Carbonara*

*£12-95 GFO*

*A Dish that originated in the Apennine Mountains of Abruzzo.*

*Cooked the Traditional way with Eggs, Pancetta, olive oil & Black pepper*

### *Tortelloni di Aragosta / Lobster Tortelloni*

*£15-95*

*3 large pieces of tortelloni filled with lobster meat and herbs, served on a rustic tomato and herb Sauce, freshly steamed green beans and salted sprouting broccoli.*

### *Ravioli di Spigola / Seabass Ravioli*

*£14-95*

*Large squid ink Ravioli pasta, filled with seabass and herbs served with a light tomato And garlic sauce with parmesan cheese and salted sprouting broccoli.*

### *Pancoitti Melanzana a Scarmorza*

*£14-95 V*

*Pancoitti pasta parcels filled with aubergine and scarmorza (a mild buffalo cheese)*

### *Tagliatelle vegetali / Vegetable tagliatelle*

*£13-95 V*

*Olives, sauted onions, garlic, artichokes, sundried tomatoes and mushrooms served with a side of garlic bread*

### *Spaghetti alla Bolognese / spaghetti bolognese*

*£13-95 GFO*

*Traditional spaghetti bolognese served parmesan and a side of garlic bread*

### *Lasagne vegetale / Vegetable Lasagne*

*£12-95 V*

*Nonna's home made vegetable lasagne, served with a green salad and garlic bread*

### *Manzo Lasagna / beef Lasagne*

*£13-95*

*Nonna's home made beef lasagne, served with a green salad and garlic bread*

## Pizza's

### Pizza Margherita

£9.95 V GFO

Topped with Cherry Tomatoes, Mozzarella & Basil.

### Pizza Madisone

£10.95 GFO

Topped with Chicken, Roasted Peppers, Tomorosso Tomatoes, Mozzarella & Basil.

### Pizza Isabella

£9.95 GFO

Topped with Olives, Tomorosso Tomatoes & Mozzarella.

### Pizza Lucia

£10.95 GFO

Topped with Spicy pepperoni, Roasted Peppers & Mozzarella.

### Pizza Oliviera

£10.95 GFO

Topped with Spicy Beef, Spicy Pepperoni, Onions & Mozzarella.

### Pizza Gianni

£9.95 GFO

Topped with Anchovies, Olives, Artichoke, Roasted Peppers & Mozzarella.

### Pizza Mannucci

£11.95 GFO

Topped with Spicy King Prawns, Tomorosso Tomatoes, Jalapenos, Roasted Peppers & Mascarpone

### Pizza Pepperoni

£10.95 GFO

Topped with spicy Pepperoni & mozzarella

### Pizza caramella

£12.95 GFO

Topped with pepperoni, pineapple, sweetcorn, tomorosso tomatoes and caremalised onions

## Salads and sides

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<b>Insalata Caprese / Caprese Salad</b>	£4.00 / 7.00 v		
Juicy Vine ripened Tomatoes with Mozzarella & Basil			
<b>Insalata Mannucci's / Mannucci's Salad</b>	£5.50 / 8.50 v		
Rocket, Olives, Tomorosso Tomatoes, Roasted Peppers, Pine nuts & Walnuts with Parmesan Shavings & a drizzle of Basil Oil			
<b>Insalata pasta / pasta Salad</b>	£5.50 / 8.50 v		
Cold pasta salad in a rich tomato and garlic sauce with olives and feta			
<b>Insalata finocchio / fennel Salad</b>	£4.50 / 7.50 v		
Crunchy fennel, rocket, pine nuts and parmesan cheese			
<b>Ortaggio tostati / Roasted vegetables</b>	£5.50 / 8.50 v		
Oven roasted peppers, courgettes, onions, oubergine, squash baked in Italian olive oil and herbs			
<b>Bowl of Italian herb fried potatoes</b>	£3.75		
<b>panne all'aglio / Garlic bread</b>	£3.50		
<b>panne all'aglio con formaggio / Garlic bread with cheese</b>	£3.95		
<b>panne all'aglio con nduja a formaggio / Garlic Bread with spicy Nduja and cheese</b>	£4.20		