

## Package I

\$ \_\_\_\_\_

### Salad

*House Salad*

### Pasta

*Penne Marinara*

### Entree

*(Choice of Two)*

#### Chicken Parmigiana

*lightly breaded chicken breast made with fresh tomato sauce, topped with mozzarella cheese*

#### Chicken Francese

*fresh breast of chicken in egg batter made with a zesty lemon white wine sauce*

#### Chicken Marsala

*breast of chicken sauteed in a marsala mushroom wine sauce*

#### Veal Parmigiana

*lightly breaded veal made with fresh tomato sauce, topped with mozzarella cheese*

#### Veal Marsala

*medallions of veal sauteed in a marsala mushroom wine sauce*

#### Eggplant Parmigiana

*lightly breaded eggplant made with fresh tomato sauce, topped with mozzarella cheese*

*Includes: Coffee, Tea, Espresso, Cappuccino, and Cake for the Occasion*

## Package II

\$ \_\_\_\_\_

### Appetizer

*(Choice of One)*

*Cold Antipasta  
Mozzarella & Tomato  
Eggplant Rollatini*

### Pasta

*(Choice of One)*

*Rigatoni Vodka  
Penne Bolognese*

### Entree

*(Choice of Three)*

#### Chicken Parmigiana

*lightly breaded chicken breast made with fresh tomato sauce, topped with mozzarella cheese*

#### Chicken San Remo

*a typical san remo dish, sauteed with chicken breast, artichoke hearts and sundried tomatoes made in a white wine sauce*

#### Chicken Marsala

*breast of chicken sauteed in a marsala mushroom wine sauce*

#### Veal Parmigiana

*lightly breaded veal made with fresh tomato sauce, topped with mozzarella cheese*

#### Veal Marsala

*medallions of veal sauteed in a marsala mushroom wine sauce*

#### Filet of Sole Oreganata

*broiled in a scampi white wine sauce topped with oreganato crumbs*

#### Salmon Balsamic

*sauteed with onions, protabello mushrooms in a balsamic glaze*

*Includes: Coffee, Tea, Espresso, Cappuccino, and Cake for the Occasion*

## Package II

\$ \_\_\_\_\_

### Appetizer

*(Choice of Three, Family Style)*

*Fried Calamari or Arabbiata  
Stuffed Mushrooms  
Cold Antipasta  
Mozzarella & Tomato  
Mussels Marinara  
Mozzarella Sticks  
Caesar Salad*

### Pasta

*(Choice of One)*

*Rigatoni Vodka  
Linguini with Red or White Clam Sauce*

### Entree

*(Choice of Three)*

#### Filet Mignon Tower

*filet mignon layered with red roasted peppers, melted mozzarella and topped with a marsala sauce*

#### Stuffed Flounder

*a homemade stuffing with a combination of scallops, crabmeat, shrimp and oreganato crumbs, broiled in a lemon white wine sauce*

#### Tuna Picatta

*pan seared tuna steak with artichokes, capers in a lemon white wine sauce*

#### Chicken Scarpiella

*combination of chicken, sausage and potato sauteed in a lemon white wine light brown sauce*

#### Chicken Mannino

*breast of chicken lightly breaded topped with fresh plum tomato, bermuda onion and fresh mozzarella in a balsamic and olive oil vinaigrette*

#### Veal Carini

*thinly sliced veal sauteed with fresh mushrooms, peas, sundried tomatoes in a light brown sauce*

#### Salmon Picatta

*pan seared salmon with artichokes, capers in a lemon white wine sauce*

*Includes: Coffee, Tea, Espresso, Cappuccino, and Cake for the Occasion*

**Kids Menu**

\$ \_\_\_\_\_

(13 years old or younger)

**Mozzarella Sticks**

*House Salad*

**Entree**

*(Choice of One)*

**Chicken Parmigiana**

*lightly breaded chicken breast made with fresh tomato sauce, topped with mozzarella cheese*

*Chicken Fingers with Fries*

*Baked Ravioli*



**Wine, Soda & Tap Beer \$ \_\_\_\_\_**

**Open Bar \$ \_\_\_\_\_**

**Notes**

Horizontal lines for taking notes.



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