

# a Mano est. 2008

LOCAL FARE, ITALIAN FLAIR

## SMALL PLATES

OLIVES .....	5
BRUSCHETTA DI GIORNO .....	6
<b>GRILLED CHEESE</b>	
Truffle Pecorino/Roasted Tomato/ Artichoke.....	8

## SALUMI & FORMAGGI

### *Chefs Selection*

Three Meats  
Three Cheeses  
Fig Jam  
21

### *Select One*

#### **“A MANO” GREENS**

Blistered Cherry Tomatoes/Roasted  
Garlic/Parmesan/  
White Balsamic Vinaigrette  
12

#### **CAESAR SALAD**

Romaine Lettuce/Radicchio/Garlic  
Croutons/Anchovy/Lemon/  
Shaved Reggiano  
13

#### **ROASTED SATUR FARMS BEETS**

Orange Segments/Goat Cheese/  
Blood Orange Vinaigrette  
14

#### **BURRATA SALAD**

8-Hour-Roasted Tomato/Arugula  
Pesto/Sweet Baby Peppers  
15

#### **SLOWLY SIMMERED MEATBALLS**

Ricotta/Tomato/Basil  
15 (+2 PF)

#### **EGGPLANT “PARM”**

Tomato/Fresh Mozzarella/  
Arugula Pesto  
14

#### **PAN ROASTED CAULIFLOWER**

Pine Nuts/Sun-Dried Cranberries/  
Pecorino  
16

#### **ROASTED OYSTERS**

Spinach/Pancetta/Lemon Aioli  
15 (+3 PF)

#### **SHRIMP COCKTAIL**

Raw Bar Flavors  
13

#### **BAY SCALLOP CRUDO**

Lemon/Chilies/Pickled Vegetables  
14 (+2 PF)

#### **CRAB AVOCADO COCKTAIL**

Passion Fruit Coulis  
15 (+3 PF)

### *Select One*

**HOUSE-MADE RICOTTA GNOCCHI** Prosciutto/Warm Butter/Truffles 28

**FETTUCCINI** Lobster/Mushrooms/Leeks/Light Cream 32 (+3 PF)

**\*PETITE FILET** Shrimp/Rosemary Demi/Tomato Provencal/  
Green Beans 37 (+9 PF)

**PROSCIUTTO WRAPPED COD** Lentils/Sage Butter 28

**BUTTERNUT SQUASH RAVIOLI** Foie Gras/Apples/Sage Cream 27

**TOM’S CARBONARA** Fettuccine/Taleggio/Smoked Duck/Pancetta/Treviso/  
Black Pepper 27

**\*CRESCENT FARM DUCK BREAST** Parmesan Risotto/  
Brussel Sprout Leaves 32 (+4 PF)

**LINGUINI** Shrimp/Crabmeat/Chilies/Lemon/Arugula/Bread Crumbs/  
Garlic Lemon Cream 26

**PORK OSSO BUCCO** White Bean Ragu/Pancetta/Light Cream 26

**LEMON BASIL CRUSTED SALMON** Roasted Vegetable Couscous/Arugula  
Pesto 29

**CHICKEN PARMIGIANA** Pomodoro/Mozzarella 25

**\*GRILLED FLAT IRON** Rosemary Demi/Fingerling Potatoes/  
Caramelized Shallots/Green Beans/Roasted Tomato 27

**CHICKEN SCARPA** Garlic/Artichoke/Sausage/Hot Cherry Peppers/  
Broccoli Rabe/Potato 27

### *Select One*

**A MANO CANNOLI** Pistachio Cream/Crumbled Pistachios 10

**FLOURLESS CHOCOLATE CAKE** Whipped Cream 8

**TIRAMISU** Lady Fingers/Mascarpone/Esspresso/Chocolate 8

**OLIVE OIL ALMOND CAKE** 8

**ASSORTED GELATI & SORBETTI** 8

# \$55.00

*Prix Fixe Includes a Glass of Sparkling Pointe Brut*

**A 20% Gratuity will be added to all Parties Six or More**

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.