



WELCOME to MANZELLA'S RESTAURANT

APPETIZERS

BAKED STUFFED MUSHROOMS – STUFFED WITH SEAFOOD (SHRIMP AND CRABMEAT) TOPPED WITH MORNAY SAUCE. \$ 7.95

ITALIAN STUFFED HOT BANANA PEPPERS (THREE CHEESE STUFFING) SERVED OVER CROSTINI AND TONY'S RED SAUCE BAKED WITH MOZZARELLA CHEESE. \$ 7.95

FRIED CALAMARI WITH A SIDE HOUSE RED SAUCE. \$ 7.95

FRIED BLUE MARYLAND CRAB CAKES (2) SERVED WITH TWO SAUCES – REMOULADE (CHILLED) AND CAJUN STYLE CREAM SAUCE. \$ 8.95

SOUP AND SALAD

TONY'S FAMOUS CHICKEN SOUP – CUP - \$2.75 BOWL - \$5.95

CAESAR SALAD - \$4.95 WITH **CHICKEN**-\$9.95 WITH **SHRIMP**-\$13.95

PASTA AND PEAS – CUP \$2.50 BOWL - \$5.95

PASTA FAGOLI – CUP \$ 3.25 BOWL - \$ 5.95

HOUSE SALAD – SPRING MIX - \$3.75

CAPRESE STACK SALAD, LAYERS OF TOMATO, RED ONIONS, FRESH MOZZARELLA CHEESE, FRESH BASIL AND VIRGIN OLIVE OIL, TOPPED WITH HOUSE DRESSING.

\$ 6.95

ENTREES

ALL ENTREES SERVED WITH CHOICE OF SOUP OR SALAD VEGETABLE AND POTATO EXCEPT PASTA ENTREES

BEEF AND SEAFOOD

GRILLED NY STRIP STEAK – 14 OZ. SEASONED AND GRILLED TO YOUR LIKING, TOPPED WITH MUSHROOM AND VEAL DEMI-GLAZE
\$26.95

FILET MIGNON – 8OZ. TENDER CENTER CUT, GRILLED TO PERFECTION, TOPPED WITH A MUSHROOM CAP, AND FINISHED WITH A RICH VEAL DEMI-GLAZE.
\$24.95

SURF AND TURF – 10-12 OZ. COLD WATER LOBSTER TAIL SERVED WITH DRAWN BUTTER AND AN 8OZ. FILET BROILED TO YOUR LIKING
\$48.95

SEA BASS – FRESH CUT CHILEAN SEA BASS SERVED FRANCAISE STYLE, FINISHED WITH LEMON BUTTER AND WHITE WINE SAUCE.
\$23.95

LOBSTER TAILS – 12-14 OZ. COLD WATER TAILS, BROILED AND SERVED WITH DRAWN BUTTER.

SINGLE TAIL	\$32.95
DOUBLE TAIL	\$45.95

CHICKEN OR VEAL

CHICKEN OR VEAL PARMESAN – TENDER VEAL OR CHICKEN CUTLET, LIGHTLY BREADED AND SAUTEED, SERVED WITH SIDE OF SPAGHETTI.
CHICKEN - \$15.95 VEAL - \$17.95

CHICKEN OR VEAL SCALLOPINI PICATTA – SAUTEED AND TOPPED WITH LEMON-GARLIC CAPER BUTTER. CHICKEN-\$17.95 VEAL-\$19.95

PASTA

FANARA'S ALLA MARE - PAN-SEARED COLOSSAL SCALLOPS AND SHRIMP WITH FRESH BABY SPINACH IN A LIGHT ROMANO GARLIC CREAMSAUCE, TOSSED WITH PENNE AND LIGHTLY SPRINKLED WITH ROMANO CHEESE
\$ 17.95

PENNE CON VODKA – SAUTEED SHRIMP OR CHICKEN IN A RICH
CONVODKA SAUCE TOSSED WITH ROMANO CHEESE.

SHRIMP – \$ 16.95

CHICKEN - \$ 14.95

BAKED PENNE BOLOGNESE...CHEF'S FAVORITE – A MIXTURE OF
VEAL, PORK, AND BEEF, SAUTEED WITH FRESH VEGETABLES,
CARROTS, ONIONS, CELERY, AND SIMMERED IN A RICH TOMATO
SAUCE, BAKED WITH MOZZARELLA AND ASIAGO CHEESE. \$ 17.95

(WITH OUT CHEESE). \$ 16.95

HOUSE SPECIALITIES

HOUSE MADE LASAGNA, MADE MAMA'S WAY, WITH A THREE CHEESE
RICOTTA AND MEATBALL FILLING. \$12.95

ADD MEATBALL \$1.50 OR ITALIAN SAUSAGE \$ 2.00

PORK BRACIOLE – TENDER PORK CUTLET ROLLED WITH GROUND BEEF,
HARD BOILED EGGS AND ROMANO CHEESE. SERVED OVER PENNE
PASTA. \$ 17.95



THANKS FOR JOINING, US YOUR HOSTS JOE AND TONY