

## Pasta

*Spaghetti, Shells, Ziti, Linguine, or Angel Hair (Fettuccine or Cavatelli...add 1.00)*

<b>Meatballs, Sausage, Meat Sauce, Marinara, Mushroom Sauce, Broccoli, or Aglio Olio</b> .....	10.95	<b>Alfredo</b> - Tossed in a cheesy cream and butter sauce. Truly a classic	12.95
<b>Sausage &amp; Peppers over Linguine</b> .....	14.95	<b>Shrimp</b> - Made scampi, red, white, or fra Diavolo .....	17.95
<b>Seafood Combo</b> - Shrimp, scallops, and clams simmered in marinara sauce ...	18.95	<b>Eggplant Parmigiana</b> - Our house made favorite served with Spaghetti	12.95
<b>Clams</b> - Red or white .....	13.95	<b>Chicken &amp; Shrimp Italiano</b> - Artichoke hearts, tomatoes, olives, garlic, and wine over angel hair. A Manor favorite!	17.95
<b>Lobster Ravioli</b> - Tossed in a Pink Vodka sauce .....	17.95	<b>Gnocchi</b> - Flour & Potato dumplings tossed with Marinara sauce	12.95
<b>Baked Stuffed Lasagna</b> - Filled with meat and Ricotta cheese topped with Mozzarella	12.95	<b>Manicotti</b> - Cheese filled pasta crepes baked with Mozzarella ..	12.95
<b>Ravioli</b> - Cheese or Meat filled then baked with Mozzarella cheese	11.95	<b>Penne all Vodka</b> - Pink cream sauce .....	12.95
<b>Stuffed Shells</b> - Baked with Mozzarella cheese .....	11.95	<b>Mussels Roma over Angel Hair</b> - With calamari, sausage and Marinara	15.95

## Chicken

<b>Parmigiana</b> - Breaded & baked with tomato sauce and Mozzarella	15.95	<b>Old Fashion Chicken Cacciatore</b> - Classic bone in pieces simmered in Marinara sauce with peppers, onions, and mushrooms	14.95
<b>Marsala</b> - Medallions with Mushroom & wine .....	16.95	<b>Chicken Napoli</b> - Sauteed with tomato, roasted red peppers, green peppers, & topped with cheddar cheese in a creamy garlic sauce	17.95
<b>Francaise</b> - Battered and sauteed in Wine and Lemon sauce	16.95	<b>Florentine</b> - Tender pieces simmered in a Lemon and Wine sauce served over a bed of sauteed spinach	16.95
<b>Chicken Roman Style</b> - Broccoli & mushrooms in a garlic and oil sauce topped with Provolone cheese served over shells	17.95	<b>Milanese</b> - Breaded and sauteed in rosemary buttered olive oil, simple & tasty	15.95
<b>Piccata</b> - Medallions sauteed in butter, capers, white wine, and lemon	16.95		

## Veal

<b>Scaloppine</b> - With peppers, mushrooms, & Marinara sauce	17.95	<b>Parmigiana</b> - Breaded cutlet baked with tomato sauce and mozzarella	17.95
<b>Sorrentino</b> - Layered with eggplant, Parma prosciutto, and Mozzarella baked and served with Marinara and Brown sauce	18.95	<b>Piccata</b> - Medallions sauteed in butter, capers, white wine, and lemon	17.95
<b>Milanese</b> - Breaded and sauteed in rosemary buttered olive oil, simple & tasty	17.95	<b>Marsala</b> - Medallions with Mushroom & Wine sauce .....	17.95
<b>Veal Sinatra</b> - Stuffed with Sea scallops and shrimp, battered and simmered with a brown sherry gravy	19.95	<b>Francaise</b> - Battered and sauteed in Wine and Lemon sauce	17.95
<b>Veal Provencal</b> - With onions, peppers, and tomato in a garlic wine sauce and capers	17.95	<b>Veal Contadina</b> - With sausage, peppers, mushrooms in garlic wine sauce	18.95
		<b>Braciolo of Veal</b> - Tender veal filled with Parma prosciutto, cheese, and spinach battered and sauteed with Mushroom and Brown sauce	18.95

*Entrees served with Soup or Salad, Potato & Vegetable or Pasta Shared Plate Charge...2.00 If you do not see something, please ask*