

Appetizers

ANTIPASTO \$ 15.50

Thin Sliced Prosciutto Di Parma, our fresh “daily” homemade mozzarella cheese with marinated mushrooms, tomato slices, basil, owner’s olives, giardiniera and owner’s extra virgin olive oil.

BRUSCHETTA \$ 8.50

Diced tomatoes, garlic, basil, salt, pepper, oregano, extra virgin olive oil, our fresh “daily” homemade mozzarella cheese melted on three slices of toasted bread.

CALAMARI \$ 18.00

Breaded fried baby squid served with our homemade marinara sauce.

CAPRESE \$ 12.50

Fresh “daily” homemade mozzarella with marinated mushrooms, tomato slices, basil, owner’s olives, giardiniera and owner’s extra virgin olive oil.

CHICKEN TENDERS \$ 14.00

Breaded chicken tenders are fried and served with our freshly hand cut fries, Dijon mustard and Ketchup.

SPANAKOPITA \$ 12.50

Five phyllo crusted spinach & feta cheese pies with tomato and feta garnish.

TZATZIKI \$ 8.50

Yogurt, cucumber, and garlic dip served with grilled pita bread.

Daily Soups

Avgolemono \$ 8.00

A hearty bowl of chicken soup with orzo in a homemade egg lemon chicken broth and fresh Italian bread.

Minestrone \$ 8.00

A hearty bowl of vegetables in a homemade chicken broth and fresh Italian bread.

SCAN FOR CONTACTLESS MENUS



Salads

CAESAR SALAD \$ 8.50 or \$ 12.75

Romaine lettuce and parmesan cheese tossed with our house Caesar dressing.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

GREEK VILLAGE SALAD HORIATIKI \$ 8.75 or \$ 14.75

Tomatoes, red onions, green peppers, cucumbers, olives, capers, feta cheese, oregano, owner's extra virgin olive oil and vinegar.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

SPINACH ARUGULA \$ 8.75 or \$ 14.75

Spinach, Arugula, walnuts, Feta, romaine lettuce, tomatoes, red cabbage, tossed in our own EVOO and homemade balsamic vinaigrette.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

SUPER SALAD \$ 8.50 or \$ 12.75

Romaine lettuce, carrots, red cabbage, sliced tomatoes, onions, our famous "daily" homemade fresh mozzarella served with our homemade Italian dressing.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

MANOLI SALAD \$ 17.00

Romaine lettuce, sliced mortadella, prosciutto, turkey, our famous homemade fresh mozzarella, garnished with tomatoes and hard-boiled eggs.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

ITALIAN GARDEN SALAD \$ 8.50 or \$ 14.75

Romaine lettuce, tomatoes, onions, banana hot peppers, olives, marinated mushrooms, and grated cheese. Served with the dressing of your choice:

Homemade Italian, or Oil & Vinegar.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Skirt Steak or Lamb Chops \$17.50

**** *Optional Dressing Choices* ****

Ranch, Blue Cheese, Vinaigrette, Caesar, House Italian

Entrees

CHEESE RAVIOLI \$ 16.50

Cheese filled pasta with your choice of marinara, pesto, or alfredo sauce.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12, Bolognese sauce \$6.50, Skirt Steak or Lamb Chops \$17.50

EGGPLANT PARMESAN \$ 22.00

Eggplant slices dipped in egg and breadcrumbs and then fried. The slices are layered with our house marinara sauce, mozzarella, ricotta basil parsley mix and parmesan cheese. Side of spaghetti

SPINACH RAVIOLI \$ 18.00

Spinach and cheese ravioli with your choice of marinara sauce, pesto, or alfredo sauce.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Bolognese sauce \$6.50, Skirt Steak or Lamb Chops \$17.50

LASAGNA MEAT \$ 16.50

Layers of pasta sheets, ground beef, mozzarella, ricotta basil parsley mix, parmesan cheese, and topped with our house marinara sauce.

SPAGHETTI MEATBALLS \$ 16.50

Spaghetti with homemade meatballs topped with our marinara sauce.

ITALIAN SAUSAGE \$ 16.50

Classic Italian mild sausage with sautéed onions, green & red peppers over linguini, topped with our homemade marinara.

MUSHROOM RAVIOLI \$ 18.00

Topped with wine cream mushroom sauce, freshly diced tomatoes, red onions, and basil.

add Chicken \$7, Shrimp \$9.50, Gyro \$7, Salmon \$12
Bolognese sauce \$6.50, Skirt Steak or Lamb Chops \$17.50

House Specialties

PASTA CON MELANZANE \$ 16.50

Penne pasta with eggplant, garlic, basil, our famous homemade mozzarella cheese, and tomato sauce.

KEBABS: CHICKEN \$ 18.50

Marinated chunks of meat with onions, green & red peppers, served with buttered rice & green beans.

MEDITERRANEAN PASTA \$ 18.50

Spaghetti with mushrooms, garlic, red onions, green peppers, olives, tomatoes tossed in tomato sauce.
Add Chicken \$7.00, Shrimp \$9.50, Gyro \$7.00, Salmon \$12, Skirt Steak or Lamb Chops \$17.50

MOUSSAKA \$ 20.00

Eggplant with potatoes, ground meat, béchamel sauce, oven baked and served with string beans.

POLLO con PASTA \$ 18.00

Choice of Penne, Spaghetti, or Linguini pasta with grilled chunks of marinated chicken breast and sun-dried tomatoes tossed in homemade marinara sauce.
Add Shrimp \$9.50, Gyro \$7.00, Salmon \$12, Skirt Steak or Lamb Chops \$17.50

SHRIMP AEGEAN \$ 24.00

Jumbo shrimp cooked in our homemade marinara sauce, red onions, feta cheese, basil, parsley, wine, and sundried tomatoes over linguine.

CHICKEN PARMIGIANA \$ 20.00

Breaded chicken topped with our homemade fresh mozzarella, marinara sauce, over Linguini.

VEAL & MUSHROOM PICCATA \$ 27.00

Lightly breaded veal, served with linguini, topped with our wine lemon cream caper sauce, fresh diced tomatoes, red onions, and basil. Add Shrimp \$9.50

PASTA BOLOGNESE \$20.00

Option of Spaghetti, Penne, Fettuccine, or Linguini Ground Beef, tomato cream sauce and Parmesan.

MARSALA CHICKEN & MUSHROOM \$22.00

Golden brown chicken breast, in savory mushrooms and a rich marsala wine sauce. Served with pasta of your choice. Add Shrimp \$9.50

CHICKEN & MUSHROOM PICCATA \$ 22.00

Lightly breaded Chicken, served with linguini, topped with our wine lemon cream caper sauce, fresh diced tomatoes, red onions, and basil. Add Shrimp \$9.50

SHRIMP FETTUCINI ALFREDO \$ 22.00

Shrimp Fettuccini Alfredo served in a rich creamy sauce, topped with seared shrimp.
Add Chicken \$7.00, or Salmon \$12

AVAILABLE SIDES, BUT NOT INCLUDED IN THE HOUSE SPECIALTIES

Rice \$5 Broccoli \$6 Green Beans \$6 Fresh Hand-Cut fries \$6 House Salad \$5 Sauté Spinach \$6

Sandwiches & Sandwich Platters

All Sandwich platters come with two sides

PITA SOUVLAKI PORK or CHICKEN \$13.50 PLATTER \$ 22

Marinated chunks of meat, grilled in pita bread with feta cheese, lettuce, onions, tomato and our tzatziki sauce.

BURGER \$ 13.50 PLATTER \$ 22

Fresh-ground chuck with your choice of cheese: Provolone, Mozzarella, Feta or American. Served with lettuce, tomato, onion on a bun.

MANOLI SPECIAL \$ 13.50 PLATTER \$ 22

Fresh mozzarella, tomato slices, prosciutto, basil & our homemade Italian dressing in fresh Italian bread.

ITALIAN COLD CUT \$ 13.50 PLATTER \$ 22

Prosciutto, Genoa salami, mortadella, ham, provolone cheese, lettuce, tomatoes onions, and our homemade Italian dressing.

SAUSAGE \$ 13.50 PLATTER \$ 22

Grilled Italian sausage, onions, green peppers, provolone cheese & marinara sauce in fresh Italian bread.

GYRO \$ 13.50 PLATTER \$ 22

Beef slices on pita bread. Served with lettuce, onions, tomatoes, feta cheese, and tzatziki sauce.

STEAK & CHEESE \$ 14.50 PLATTER \$ 23

Steak, green peppers, lettuce, onions, hot peppers, tomatoes, mayonnaise, and provolone cheese in a fresh Italian bread.

CHICKEN PARMESAN \$ 13.50 PLATTER \$ 22

Breaded chicken topped with marinara sauce and fresh mozzarella cheese in fresh Italian bread.

MEATBALL SUB \$ 13.50 PLATTER \$ 22

Homemade meatballs, provolone & marinara sauce in fresh Italian bread.

TURKEY SUB \$ 13.50 PLATTER \$ 22

Turkey breast cooked to perfection with provolone cheese, lettuce, tomato, mayonnaise, onions in fresh Italian bread.

ALL SANDWICH PLATTERS COME WITH TWO SIDES

Rice Broccoli Green Beans Fresh Hand-Cut fries House Salad Sauté Spinach

PIZZA

Pizza Sizes

Small 11'' Large 16''

Cheese Pizza <i>Tomato Sauce, mozzarella, and parmesan cheese.</i>	\$16	\$21
Heavenly <i>Tomato Sauce, mozzarella, meatballs, pepperoni, and basil.</i>	\$20	\$25
Capricciosa <i>Tomato Sauce, mozzarella, green peppers, black olives, anchovies & sausage.</i>	\$20	\$25
Campagnola <i>Tomato sauce, mozzarella, tomato slices, and basil.</i>	\$18	\$23
Puttanesca <i>Tomato sauce, mozzarella, red onions, capers, black olives, basil.</i>	\$20	\$25
Prosciutto Arugula <i>Tomato sauce, prosciutto, mozzarella, tomatoes, parmesan, arugula.</i>	\$25	\$35
Manoli Special <i>Tomato sauce, mozzarella, meatballs, pepperoni, sausage, ham, onions, Red peppers, mushrooms, kalamata olives and basil.</i>	\$26	\$36
Greek Pizza <i>Tomato sauce, mozzarella, Feta, tomato slices, onions, olives, green peppers</i>	\$19	\$24
Barbeque Chicken <i>Grilled chicken, mozzarella, & barbeque sauce.</i>	\$20	\$25
White Pizza <i>Mozzarella, parmesan, and feta cheese, with sun dried tomatoes.</i>	\$18	\$23
White Pizza Rita <i>Mozzarella, eggplant, roasted red peppers, sun dried tomatoes.</i>	\$18	\$23
Spinach and Feta <i>Mozzarella, parmesan, feta, ricotta cheese, and spinach.</i>	\$20	\$25
Veggie <i>Tomato sauce, mozzarella, red onions, green peppers, mushrooms, tomatoes & Kalamata olives.</i>	\$19	\$24
Hawaiian pizza <i>Tomato sauce, mozzarella, parmesan, ham and pineapple.</i>	\$19	\$24
Make your own creation	\$16	\$21
Extra Toppings		
<i>Onions Red or White, Peppers Green or Red, Kalamata olives, Tomatoes, Anchovies, Roasted Eggplant, Hot/Banana Peppers, Basil, Mushroom.</i>	\$2.50	\$3.50
<i>Pepperoni, Sausage, Feta, Sun dried tomatoes, Meatball, Ham, Roasted Red Pepper, Spinach, Pineapple,</i>	\$3.50	\$4.50
<i>Gyro Meat, Chicken, Turkey Deli, Genoa Salami, Prosciutto.</i>	\$7.00	\$13.00
<i>Grilled Shrimp, Sautéed Calamari, Grilled Steak.</i>	\$10.00	\$20.00

**** All Pizzas are on a thin crust ****

Seasonal & Gluten Free Dishes

GRILLED SALMON \$ 27

Grilled Salmon topped with Owner's EVOO and served with buttered rice and broccoli

VEGAN GLUTEN FREE PASTA \$ 20

Gluten free penne pasta with sautéed mushrooms, green and red peppers, onions and olives.

GRILLED LAMB CHOPS \$ MKT

Marinated grilled lamb chops served with two sides shown below.

Add Shrimp \$9.50, or Salmon \$12

SKIRT STEAK \$ MKT

8 Oz grilled skirt steak, served with two sides shown below

Add Shrimp \$9.50, Salmon \$12

AVAILABLE TWO SIDES, for Lamb Chops & Skirt Steak

Rice Broccoli Green Beans Fresh Hand-Cut fries House Salad Sauté Spinach

Dessert

CANNOLI \$7.00 or MINI CANNOLI \$5.00

Pastry shell filled with chocolate chip cream and light raspberry glaze

BAKLAVA \$6.50

Walnuts and cinnamon wrapped in phyllo dough soaked in a light syrup

TIRAMISU \$7.00

A delicious ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar & Mascarpone cheese, flavored with cocoa.

NUT BROWNIE WITH ICE-CREAM

\$8.50

VANILLA OR CHOCOLATE ICE-CREAM \$8.50

TARTUFO / SPUMONI \$9.00

Strawberry, Pistachio & Chocolate gelato with pieces of hazelnuts, a cherry all coated in chocolate shell.

By the glass & Bottle

Glass ½ Carafe

Mondavi House	Cabernet Sauvignon, CA	7.25	17.95
Woodbridge House	Merlot, CA	7.25	17.95
Woodbridge House	Sauvignon Blanc, CA	7.25	17.95
Mondavi House	Chardonnay, CA	7.25	17.95
Beringer House	Pinot Grigio, CA	7.25	17.95
Woodbridge House	Rose, CA	7.25	17.95
Cabbiano House	Chianti, IT	7.25	17.95

Red

Gabbiano, Chianti.....IT 26

Intense ruby red color with soft tannins. Nice vinous fruit with good body and persistence

Hess, Cabernet Sauvignon.....CA 40

A Cabernet that delivers complex layers of black fruit and spice with smooth tannins and well-balanced oak. The lion symbolizes the HESS Family credo to “live each day with the heart and courage of the lion.”

Meiomi, Pinot Noir.....CA 45

Lifted aromas of jammy fruit and toasty oak are followed by expressive dark berry, juicy strawberry, and toasty mocha flavors. Delish!

Wente, Merlot.....CA 39

Lush flavors of blackberry and plum with a hint of oak and a long, fruit-filled finish.

Spirits List

Vodka	Smirnoff - Absolut - Grey Goose
Gin	Tanqueray - Bombay Sapphire
Rum	Bacardi - Captain Morgan
Scotch	Dewar's - Chivas - Johnnie Walker Black - Johnnie Walker Red -
Whiskey	Seagram's 7 - Canadian Club
Bourbon	Jack Daniel's Black - Maker's Mark
Tequila	Sauza - Patron
Liqueurs	Grand Marnier - Disaronno Amaretto - Sambuca Romana Kahlua - Frangelico - Monet - Framboise Baileys - Campari Cointreau - Metaxa 7 Star - Ouzo

Beer

Miller Lite	4
Moretti	6
Peroni	6
Mythos	6
Stella	5

White

Simi, Sauvignon Blanc....CA 38

Harvested from two distinct climates within Sonoma County, with warm richness, tropical fruits, citrus, cooler herbs, and crisp acidity.

Coppola, Pinot Grigio.....CA 33

This a Francis Coppola Diamond Collection wine consists refreshing flavors of tangerine, peaches and pink grapefruit with notes of juicy pears, and a touch of minerals.

Kendall-Jackson, Chardonnay....CA 35

Fermented in small oak barrels adding rich undertones of vanilla and toast to the vibrant tropical aromas and flavors of pineapple, mango and papaya.

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