

# Brick Oven Pizza

All pizzas are wood fired and made with only quality ingredients. Due to the nature of our wood burning oven, pizzas are served when ready.

**MARGHERITA...15** Traditional fresh tomato, fresh basil and mozzarella cheese.

**MUSHROOM, SAUSAGE & PEPPERONI...17**  
Classic trio.

**VEGETARIAN...18** Garlic, roasted peppers, mushrooms, onions, spinach, fresh basil, fresh tomato and mozzarella cheese.

**VEGETARIAN LITE...18** Same as above but with a light sprinkling of parmesan replacing the mozzarella.

**WHITE PIZZA...16** No sauce, ricotta, mozzarella and parmesan cheeses, roasted garlic, drizzled with extra virgin olive oil.

**RICOTTA & SPINACH...16** A white pie with ricotta cheese, topped with sauteed spinach and garlic.

**CAPRICCIOSA...18** When you can't make up your mind, have all three, artichoke hearts, calamata olives and prosciutto ham.

**MEATBALL PIZZA...18** Traditional with our famous meatball slices on top.

**SHRIMP or CRAB PESTO...19** Jumbo shrimp or backfin crabmeat, pesto, fresh tomatoes, mozzarella and fresh basil.

**COMBO PESTO...19** Have both of your favorites, shrimp and crab on this pesto pizza.

## Create Your Own Masterpiece... 15

ADD 1.50 EACH

Pepperoni  
Roast Garlic  
Olives  
Fresh Basil  
Onions  
Mushrooms

Capers  
Roasted Peppers  
Ricotta  
Anchovies

ADD 2.00 EACH

Artichoke Hearts  
Italian Sausage  
Sun Dried Tomatoes  
Prosciutto Ham  
Pesto

# Mancini's

**Brick Oven Pizzeria  
And Restaurant**



907 Coastal Highway Fenwick Island, DE  
DE 302-537-4224 MD 800-213-4224

# Salads

HOUSE SALAD...9 Mixed field greens with balsamic vinaigrette dressing and grated parmesan.

CAESAR SALAD...10 Crisp romaine lettuce, classic caesar dressing, lots of fresh garlic and imported parmigiano reggiano.

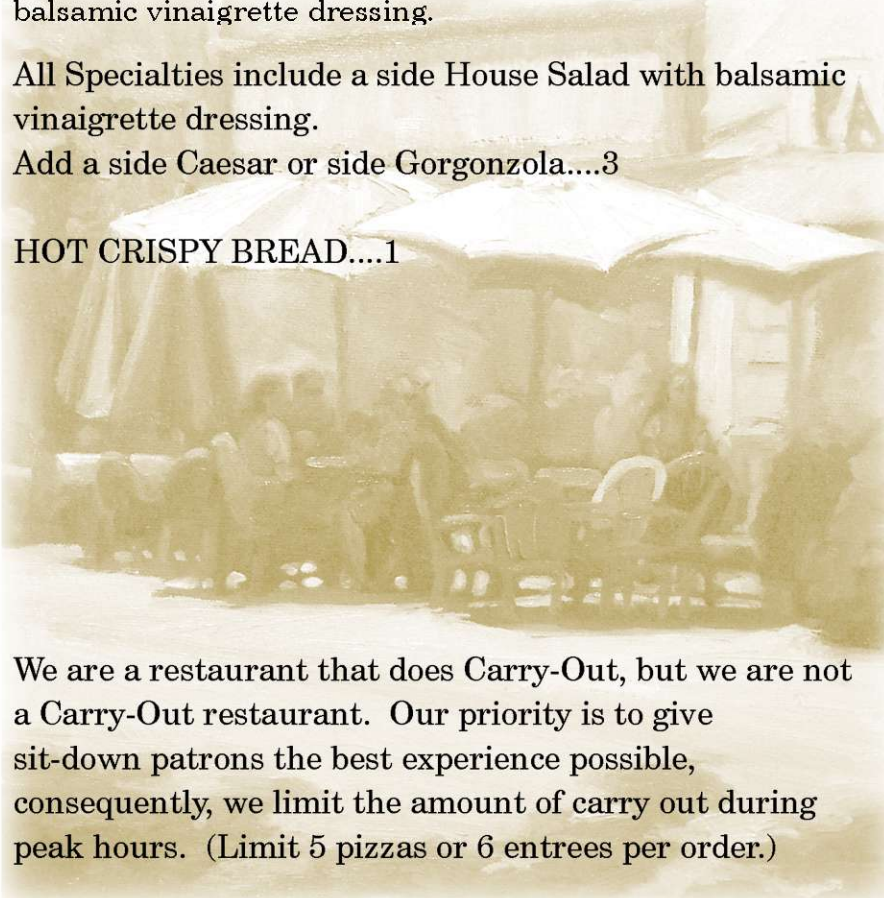
CAPRESE SALAD...12 Fresh mozzarella and tomato with fresh leaf basil and extra virgin olive oil.

ROMAINE & GORGONZOLA SALAD...10 Crisp romaine lettuce, plum tomatoes, imported gorgonzola cheese & balsamic vinaigrette dressing.

All Specialties include a side House Salad with balsamic vinaigrette dressing.

Add a side Caesar or side Gorgonzola....3

HOT CRISPY BREAD....1



We are a restaurant that does Carry-Out, but we are not a Carry-Out restaurant. Our priority is to give sit-down patrons the best experience possible, consequently, we limit the amount of carry out during peak hours. (Limit 5 pizzas or 6 entrees per order.)

# Specialties

YOUR CHOICE OF PASTA....16 With our traditional marinara sauce  
Choose from: Linguine...Spaghetti...Fettuccine...Penne...Capellini  
Substitute Gluten Free...4 Add meatballs or Italian sausage...6

LINGUINE POSILLIPO....28 Jumbo shrimp, baby clams, fresh mussels, and sea scallops in our famous marinara sauce, with white wine and fresh basil.

FETTUCCINE ALFREDO....22 Traditional parmesan cheese sauce.

PENNE CON PESTO....23 Genovese specialty sauce made with fresh basil, pine nuts, and parmesan cheese.

FETTUCCINE BOLOGNESE....23 Regional meat sauce.

LINGUINE ALLE VONGOLE....25 Baby clams in a marinara or white sauce.

RAVIOLI ALLA NAPOLITANA....22 Sweet ricotta cheese ravioli served in a traditional tomato sauce with parmesan cheese.

LASAGNA AL FORNO...24 Traditional layered pasta baked with bolognese, ricotta, and three cheeses.

CAPELLINI CON POLLO & CARCIOFI.... 26 Angel hair pasta with chicken breast, artichoke hearts, diced and sundried tomatoes, basil, garlic, white wine and parmesan cheese.

LINGUINE CON SCAMPI....27 Jumbo shrimp, lots of garlic, white wine, fresh herbed butter.

CAPELLINI AI FRUITTI DI MARE....28 Angel hair pasta with jumbo shrimp and sea scallops sauteed in garlic, white wine, plum tomatoes and capers.

VITELLO ALLA PARMIGIANA....26 A generous portion of lightly hand breaded veal topped with sauce and imported parmesan cheese, served with spaghetti.

VITELLO ALLA MARSALA....26 Scallopini of milk fed veal sauteed with fresh mushrooms, garlic and marsala wine, served with spaghetti.

VITELLO ALLA PICCATA....26 Scallopini of milk fed veal sauteed with lemon, butter, white wine, garlic and capers, served with spaghetti.

PESCE DEL GIORNO....Market Price. Selection of fresh fish.  
Ask your server.