

MANDILE'S

RESTAURANT AND BANQUETS

2160 LAKE COOK ROAD
ALGONQUIN, IL 60102
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WWW.MANDILESRESTAURANT.COM



ANTIPASTI

- OYSTER ROCKEFELLER** 6 / \$13 - 12 / \$23
Fresh East Coast "Bluepoint" oyster, spinach, house secret, cheese blend.
- BURRATA CON CULATELLO** \$14
Hand stuffed buffalo mozzarella, imported artesian style prosciutto.
- POLENTA FRITA** \$11
Fried polenta atop wild mushrooms, melted mozzarella and marsala cream sauce
- BRUSCHETTA CALABRESE** \$9
Toasted crostini, cherry tomato, basil, buffalo mozzarella, balsamic glaze.
- BAKED CLAMS** 6 / \$10 - 12 / \$18
Baked East Coast clams on the half shell lemon/garlic/butter breading.
- G SALSICCIA E PEPPERONE** \$10
Sweet Italian sausage, fire roasted bell peppers, marinara.
- CALAMARI FRITTI** \$12
Lightly breaded and fried calamari, marinara.
- MUSSELS DI COZZE** \$13
Fresh mussels, imported pancetta, tomato, cenellini bean, crostini.
- CROSTINI UN FICO** \$11
Toasted crostini, ricotta, artisan prosciutto, fig, balsamic glaze.

SECONDI

- PORK CHOP VESUVIO** \$22
Twin porkchops, breaded and roasted served vesuvio style over vesuvio potatoes and sweet peppers.
- FILETTO OSCAR** \$35
10 oz prime grade filet mignon, jumbo lump crab, asparagus, hollandaise drizzle.
- G BISTECCA ALLA GRIGLIA** \$30
14 oz grilled ribeye, arugula, onion, and tomato salad, aged balsamic glaze drizzle.
- G POLLO / VITELLO MARSALA** \$17 / 23
Sauteed mushrooms, Lombardo sweet marsala wine, pasta.
- G POLLO / VITELLO FRANCHESE** \$17 / 23
Egg batter, sauteed, lemon butter sauce, pasta.
- POLLO / VITELLO PARMIGIANO** \$17 / 23
Crispy bread crumbs, baked mozzarella and tomato basil sauce, side of pasta.
- G SALMONE MILITO** \$26
Fresh Alaskan Salmon topped with calamari, roasted pepper, spinach, cherry tomato, toasted garlic, & white wine over Arborio risotto.
- EGGPLANT PARMIGIANA** \$16
Baked and layered eggplant, tomato, basil, mozzarella, angel hair pasta.

PIZZETTE

- MARGHERITA** \$13
Mozzarella, plum tomato, basil
- QUATRO FORMAGGI** \$14
Pecorino, mozzarella, goat cheese, hand stuffed buffalo mozzarella.
- STAGIONI** \$15
Artichoke, fire roasted pepper, portabello, zucchini, Italian Sausage.

CONTORNI

- FRIED POLENTA** \$6
- G SAUTÉED BABY SPINACH** \$5
- MEATBALLS "2"** \$7
- G ASPARAGUS OR BROCCOLI "SEASONAL"** \$MARKET
- G ITALIAN SAUSAGE** \$6

INSALATE / ZUPPE

- G CAPRESE** \$10
Imported buffalo milk mozzarella, heirloom tomato, basil, extra virgin olive oil, aged balsamic glaze.
- G INSALATA DI BARBABIETOLA** \$13
Roasted beets, organic baby arugula, pistachio, dry cherry, goat cheese, aged balsamic glaze.
- G SPINACI** \$12
Organic baby spinach, gorgonzola, hard-boiled egg, mushroom, bacon vinaigrette.
- G DI CASA** \$8
Mixed greens, diced tomato, olive, cucumber, onion, carrot, house dressing.
- MINISTRONE** \$5
Italian style vegetable soup.
- PASTA FAGIOLI** \$5
Cannellini bean, minced prosciutto, pasta.

PASTE

- MANICOTTI COSENZA** \$18
Hand stuffed manicotti with portobello mushroom, goat, ricotta, and buffalo mozzarella cheeses baked in a tomato cream sauce.
- G FRUTTI DI MARE** \$MARKET
Hand cut pasta, octopus, calamari, shrimp, scallops, mussels, clams, salmon, toasted crostini.
- RAVIOLI MANDILE** \$16
Housemade four cheese ravioli, tomato cream, parmigiana curls.
- RAVIOLI DI PESCE** \$24
Housemade seafood ravioli stuffed with fresh shrimp, scallops, and calamari in our housemade suprema sauce.
- NONA'S GNOCCHI** \$16
Housemade potato and ricotta dumpling, tomato cream sauce.
- GNOCCHI DI SPINACI** \$18
Housemade spinach and gnocchi dumpling, roasted chicken, four cheese cream sauce.
- TORTELLINI CATANZARO** \$18
Meat tortellini, mushrooms, peas, pancetta, creamy alfredo.

THE CLASSICS

- LASAGNA** \$17
House made lasagna baked & layered with prime grade beef, and a blend of imported Italian cheeses. Baked to perfection, served with house made marinara sauce.
- G LINGUINI & CLAMS** \$20
Linguini pasta, chopped clams, fresh clams on the half shell, white wine broth, garlic and herbs.
- G RIGATONI CROTONE** \$16
Rigatoni pasta, crumbled Italian Sausage, asparagus, buratta cheese, vodka sauce.
- GIOVANNI'S PASTA DI CASA** \$18
Rigatoni layered and baked with meatballs, buffalo mozzarella, hard-boiled egg, marinara.
- G FETTUCCINE ALFREDO** \$17
Fettuccine pasta, chicken, broccoli, housemade alfredo sauce.
- SPAGHETTI & MEATBALLS** \$16
Spaghetti, housemade meatballs, marinara sauce.

\$5 SPLIT CHARGE

\$15 CORKING FEE PER BOTTLE

\$3 UP-CHARGE FOR GLUTEN FREE OR WHEAT PASTA

20% GRATUITY ADDED TO GROUPS OF 6 OR MORE

WE ALSO SPECIALIZE IN:

BANQUETS, PARTIES, CATERING, DELIVERY, CARRY OUT

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GLUTEN FREE ITEMS