

a mano dedicates our menus to Jonathan Delarosa

dinner

**antipasti**

**INSALATA MISTA**  
mixed greens, red onion,  
cucumber, parmesan, house vin  
GF  
9

**FIG SALAD**  
figs, mixed greens,  
fontina, spiced pecans,  
red wine honey vin  
14

**FRITTO MISTO**  
calamari, courgettes,  
peppadew peppers,  
lemon, remoulade  
19

**BURRATA**  
balsamic reduction,  
tomato jam, basil oil,  
smoked sea salt, grilled  
sourdough  
16

**CHARCUTERIE**  
assorted cheeses and cured  
meats, dijon, olives, sourdough  
19

**primi**



**FUSILLI E SCALLOPS**  
mushroom, spinach, cream  
22

**CACIO E PEPE**  
spaghetti, black pepper, parmesan,  
olive oil  
14

**BUCATINI ALLA BOLOGNESE**  
beef ragu, ricotta  
19

**\*CARBONARA**  
tagliatelle, pancetta, parmesan,  
spring peas, farm egg  
19

**PESTO RIGATONI**  
almond pesto, peas, fennel, garlic, fried  
vidalia onion, courgette & herb salad  
19

gluten free fettuccine may be  
substituted for any pasta  
2

add a side insalata mista  
4

**secondi**

**\*FLANK STEAK FRITES**  
blue cheese butter,  
chimichurri,  
hand-cut french fries,  
garlic aioli  
23

**\*PAN ROASTED SALMON**  
cauliflower puree,  
flash fried cauliflower,  
olive relish, herbs  
26

**CHICKEN PARMESAN**  
panko-crusted thigh,  
mozzarella, marinara,  
parmesan, basil  
22

**EGGPLANT PARMESAN**  
panko-crusted,  
marinara,  
parmesan  
17

add a side of fusilli e  
marinara for  
7

**contorni**



**BRUSSEL SPROUTS**  
onion soubise, roasted beet  
gastrique  
GF  
12

**FRIED POTATOES**  
green goddess,  
parmesan  
7

**CHARRED CABBAGE**  
romesco, olive relish,  
toasted almonds GF, V  
12

**BABY CARROTS**  
almond pesto, parmesan,  
pea shoots GF  
11

\*consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness  
ensure you reference ANY food allergies to your server

2% subsidy will be added to your pre-tax total to help make healthcare affordable for our team  
20% service fee will be added to parties of 6 or more

tuesday - saturday    lunch: 11:00am-2:30pm    dinner: 5:00pm-9:45pm

## cocktails

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<b>prosciutto e melone</b>	15
prosciutto fat washed tequila, cantaloupe, melon aperitif, lemon, basil oil	
<b>hidden in the leaves</b>	15
sotol, pineapple, fig leaf, pandan leaf, bay leaf, lime, whey	
<b>finally rich</b>	15
vodka, peach, basil, white truffle, honey, lemon, awamori, sparkling wine	
<b>high noon highball</b>	15
mezcal, strawberry, bell pepper, rosé, cilantro, lime, whey, forced carbonation	
<b>funk master</b>	15
rhum, house "yellow chartreuse", saffron, lime, coconut-banana foam	
<b>love potion</b>	15
hibiscus and rose petal infused gin, lychee, pink peppercorn, lemon	
<b>a mano dirty martini</b>	14
gin, pepperoncini brine, white truffle, vermouth, fino sherry, aquavit	
<b>a mano old fashioned</b>	12
bourbon, amari, sugar, bitters, flamed orange oil	
<b>negroni</b>	13
gin, campari, house vermouth blend	
<b>a mano</b>	14
bourbon, lots of amari, vermouth, sherry, bitters, absinthe rinse	
<b>joy ride</b>	15
cacao-infused japanese whisky, campari, vermouth, mango, black pepper	

## zero proof

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<b>"paloma"</b>	12
n/a tequila, grapefruit, lime, soda	
<b>lavender limonata</b>	5
house made lemonade, lavender bitters	
<b>phony negroni</b>	10
a non-alcoholic negroni by st. agrestis	
<b>"whiskey sour"</b>	12
n/a bourbon, lemon, honey, orange blossom	
<b>pineapple basil "mai tai"</b>	12
n/a spiced rum, lime, pineapple, basil oil, almond orgeat	
<b>blanc de blancs sparkling wine</b>	15/60
n/a sparkling wine from languedoc, france	
<b>atmosphere brewery pils</b>	8
n/a german pillsner	

## beer

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DRAFT		BOTTLES/CANS	
<b>peroni</b>	5	<b>green's gluten free</b>	8
italian lager		amber ale	
<b>3 taverns night on ponce</b>	7	<b>birra moretti</b>	5
IPA		italian lager	
<b>guinness</b>	6		
stout			
<b>brasserie dupont saison</b>	8		
belgian farmhouse ale			
<b>halfway crooks</b>	8		
rotating selection. ask your server!			

