



UNDER NEW OWNERSHIP

PIZZA MANDILE'S STYLE

WHITE BRICK OVEN PIZZAS
CREATE YOUR OWN PIZZA TO YOUR OWN LIKING!

TRADITIONAL THIN CRUST

MANDILE'S STYLE	SMALL	MEDIUM	LARGE	EXTRA LARGE
CHEESE ONLY	\$8.95	\$11.00	\$12.75	\$14.75
ONE INGREDIENT	\$9.75	\$12.50	\$14.50	\$17.00
EACH INGREDIENT	\$2.00	\$2.25	\$2.75	\$3.25
Hawaiian Pizza	\$10.00	\$13.00	\$15.00	\$18.00
BBQ Chicken Pizza	\$10.00	\$13.00	\$15.00	\$18.00
Tetrazzini Pizza	\$10.00	\$13.00	\$15.00	\$17.00

FRESH INGREDIENTS

Sausage, Bacon, Meatballs, Mushrooms, Anchovies, Green Onions, Tomato and Basil, Canadian Bacon, Pepperoni, Onions, Zucchini, Garlic, Ricotta, Spinach, BBQ Sauce, Black Olives, Sweet Peppers, Salami, Broccoli, Sliced Tomatoes, Hot Giardiniera.

GOURMET INGREDIENTS

Goat Cheese, Fontinella Cheese, Sun Dried Tomatoes, Artichoke Hearts, Sautéed Spinach, Portabella Mushrooms.

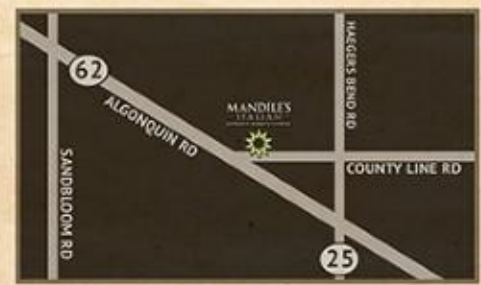
PIZZETTE AL FORNO

MANDILE'S \$12

Sweet Italian sausage, roasted peppers, garlic, parmigiana and mozzarella with pesto sauce

QUATRO FORMAGGI \$11

Mozzarella, fontinella, parmesan and gorgonzola cheeses with pizza or pesto sauce



MANDILE'S
—ITALIAN—
RISTORANTE · BANQUETS · CATERING

THE BEST ITALIAN...
ANYWHERE SINCE 1999

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BANQUET FACILITIES AVAILABLE
FOR LARGE AND SMALL GROUPS

2160 LAKE COOK RD. ALGONQUIN, IL 60102
WWW.MANDILESRESTAURANT.COM
INFO@MANDILESRESTAURANT.COM

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847.458.4000



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

GRIGLIA MISTA \$16
Grilled calamari, shrimp, octopus, arugula, tomato, onion, sweet balsamic and olive oil drizzle

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

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, Cellini bean, crostini

CROSTINI UN FICO \$11
Toasted crostini, ricotta, artisan prosciutto, fig, balsamic glaze

INSALATE/ZUPPE

CAPRESE \$10
Imported buffalo milk Mozzarella, heirloom tomato, basil, extra virgin olive oil, aged balsamic glaze

INSALATA DI PERE \$12
Roasted pears, organic baby arugula, lemon oil, imported goat cheese

INSALATA DI BARBABIETOLA \$13
Roasted beets, organic baby arugula, pistachio, dry cherry, goat cheese, aged balsamic glaze

SPINACI \$12
Organic baby spinach, Gorgonzola, hard-boiled egg, mushroom, bacon vinaigrette

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



SECONDI

PORK CHOP VESUVIO \$22
Twin pork chops, breaded and roasted served vesuvio style over vesuvio potatoes and sweet peppers

FILETTO OSCAR \$40
10oz prime grade filet mignon, jumbo lump crab, asparagus, hollandaise drizzle

BISTECCA ALLA GRIGLIA \$30
14oz grilled rib eye, arugula, onion, and tomato salad, aged balsamic glaze drizzle

POLLO/VITELLO MARSALA \$17// \$23
Sautéed mushrooms, Lombardo sweet Marsala wine, pasta

POLLO/VITELLO FRANCHESI \$17/\$23
Egg batter, sautéed lemon butter sauce, pasta

POLLO/VITELLO PARMIGIANO \$17/ \$23
Crispy bread crumbs, baked Mozzarella and tomato basil sauce, side of pasta

SALMONE MILITO \$26
Fresh Alaskan salmon topped with calamari, roasted pepper, spinach, cherry tomato, toasted garlic & white wine over Arborio risotto.

EGGPLANT PARMIGIANO \$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, portobello, zucchini, Italian sausage

CAMPANIA \$14
Ricotta, oven roasted cherry tomato, fresh basil, onion

CONTORNI

FRIED POLENTA \$6

SAUTEED BABY SPINACH \$5

MEATBALLS "2" \$7

ASPARAGUS OR BROCCOLI "SEASONAL" \$MARKET

STRING CUT GREEN BEAN & POTATO \$6

ITALIAN SAUSAGE \$6



PASTE

MANICOTTI COSENZA \$18
Hand stuffed Manicotti with portobello mushroom, goat, ricotta, and buffalo mozzarella cheese baked in tomato cream sauce.

FRUTTI DI MARE \$MARKET
Hand cut pasta, octopus, calamari, shrimp, scallops, mussels, clams, salmon, toasted crostini

RAVIOLI MANDILE \$16
House made four cheese ravioli, tomato cream, parmigiana curls

RAVIOLI DI PESCE \$24
House made seafood ravioli stuffed with fresh shrimp, scallops, and calamari in our house made suprema sauce.

GNOCCHI \$16
House made potato and ricotta dumpling, tomato cream sauce

GNOCCHI DI SPINACI \$18
House made 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 and layered with prime grade beef, and a blend of imported Italian cheeses baked to perfection, served with a house made marinara sauce.

LINGUINI & CLAMS \$20
Linguini pasta, chopped clams, fresh clams on the half shell, white wine broth, garlic and herbs

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

FETTUCCHINE ALFREDO \$16
Fettuccine pasta, chicken, broccoli, house made Alfredo sauce

SPAGHETTI & MEATBALLS \$16
Spaghetti, house made meatballs, marinara sauce.

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— ITALIAN —
RISTORANTE · BANQUETS · CATERING

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

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BANQUETS, PARTIES, CATERING, & CARRY OUT.**