



MANO BELLA

Artisan Foods • KITCHEN + MARKET

BREAD BOARDS

Our bread is made fresh, in-house with our own sourdough starter

HOUSE FOCACCIA rosemary sourdough focaccia, house olive oil | \$7 (V)

BRUSCHETTA BOARD tomato bruschetta, fresh basil, goat cheese, balsamic reduction, house focaccia | \$13

ANTIPASTI BOARD house olives, marinated gigante beans, house focaccia | \$14 (V)

CHEESE BOARD truffle ricotta, ricotta salata, honey, seasonal marmalade house focaccia | \$18 | add burrata +4

SALUMI BOARD a selection of Italian cured meats, house focaccia | \$19



AUTENTICO
ITALIANO

APPETIZERS

BURRATA CAPRESE creamy burrata, fresh tomato, basil, extra virgin olive oil, balsamic reduction | \$16 (GF)

POLPETTE DELLA CASA house pork & beef meatballs, tomato basil sauce, parmesan | \$15 | add extra meatball +3

GAMBERI ALLA GRIGLIA grilled shrimp skewers, fresh herb gremolata | \$18 (GF)

CALAMARI FRITTI a guest favorite—made for sharing! fried calamari, pesto aioli, tomato basil sauce | \$18 (GF) (CN)

RAVIOLI FRITTI fried housemade cheese ravioli, parmesan aioli, tomato basil sauce | \$15

PORCHETTA CROCCANTE crispy traditional Italian slow-roasted pork, fried kale, house agrodolce sauce | \$16 (GF)

FRESH SALADS

We proudly source our lettuce from local NC farms.

OUR CAESAR

romaine lettuce, focaccia croutons, parmesan, crispy pancetta pieces, caesar vinaigrette | \$12

MEDITERRANEAN

kale, chopped salmon, ricotta salata, sliced almonds, dried cranberries, lemon vinaigrette | \$17 (GF) (CN)

TUSCAN

romaine lettuce, chicken breast, marinated artichokes, castelvetro olives, balsamic vinaigrette | \$16 (GF)

HARVEST

spring mix, fresh pear, goat cheese, walnuts, white balsamic vinaigrette | \$13 (GF) (CN)

Add Ons ADD HOUSE CHICKEN +\$4, ADD CRISPY PANCETTA +\$3, ADD SHRIMP +\$6, ADD CHOPPED SALMON +\$6

SANDWICHES

*All sandwiches come with a side of fries
sub salad (+2) sub soup (+2)*

OUR ITALIAN SUB

sliced prosciutto, soppressata, capocollo, fresh tomato, shredded lettuce, italian vinaigrette | \$15

LA MORTAZZA

an Italian favorite! thinly sliced mortadella, creamy burrata, pistachio cream, pesto aioli | \$16

CHICKEN PESTO

grilled chicken breast, roasted tomato, fresh mozzarella, pesto ricotta, fresh basil | \$16

ITALIAN TUNA SALAD

albacore tuna, shallots, tomato, romaine lettuce, olive oil, red wine vinaigrette | \$14

MEATBALL

house-made pork and beef meatballs, tomato sauce, fresh mozzarella, parmesan cheese | \$15

EGGPLANT PARM

crispy eggplant, tomato basil sauce, housemade mozzarella, parmesan | \$14

pick two LUNCH COMBO \$14

HALF SANDWICH

La Mortazza
Our Italian Sub
Pesto Chicken
or Italian Tuna Salad

HALF SALAD

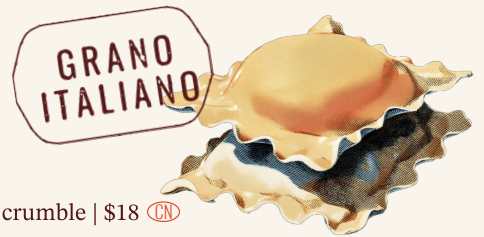
Our Caesar
Harvest
or House

CUP OF SOUP

Tomato Basil Soup
or Soup of the Day
(ask your server)

PASTA

All of our pasta is made fresh, in-house, proudly using
MOLINO PAOLO MARIANI flour imported from Italy



- LA BURRATA** fresh campanelle, crushed tomato, creamy burrata, pistachio, taralli crumble | \$18 
- GAMBERI E LIMONE** fresh mafalde, shrimp, lemon garlic sauce, fresh parsley, toasted breadcrumbs | \$23
- ALLA VODKA** fresh casarecce, vodka tomato cream sauce, prosciutto, parmesan | \$18
- OUR LASAGNA** layers of fresh pasta, pork & beef ragù, mozzarella, parmesan | \$15
- GNOCCHI CON ZUCCA** ricotta gnocchi, roasted squash, parmesan cream sauce, crispy prosciutto | \$21
- RAVIOLI AL POMODORO** ricotta ravioli, blistered tomatoes, garlic confit, stracciatella cheese, basil | \$20
- FUSILLI ALLA ROMANA** fresh fusilli, roasted zucchini and pecorino sauce, house guanciale, ricotta salata | \$19
- SLOW-BRAISED BEEF RAGU** fresh radiatore, slow-braised top round ragù, parmesan | \$23



the Roman Classics explained.

the ROMAN CLASSICS

- CARBONARA** fresh rigatoni, house guanciale, egg yolk, pecorino, black pepper | \$19
- AMATRICIANA** fresh bucatini, house guanciale, crushed tomato, pecorino, chili | \$18
- ALLA GRICIA** fresh rigatoni, house guanciale, pecorino, black pepper | \$18
- CACIO E PEPE** one of our favorites! fresh bucatini, pecorino, black pepper | \$16



BUILD *your own* PASTA

Starts at \$12

PASTAS

campanelle | casarecce | fusilli | radiatore | rigatoni
bucatini | linguine | mafalde | gluten free orecchiette +\$3

SAUCES

tomato sauce | pesto sauce
cream sauce | vodka sauce +\$2

EXTRAS

house-made sausage +\$4 | house-made pancetta +\$4
chopped chicken breast +\$4 | shrimp +\$6 | chopped salmon +\$6
ricotta +\$2 | burrata +\$4 | charred onions +\$1 | garlic confit +\$1
mushrooms +\$1 | crushed tomatoes +\$1 | spinach +\$1

GLUTEN FREE PASTA AVAILABLE FOR + \$3

welcome to the School of Pasta

SHORT PASTA



CAMPANELLE
kam-pah-NEL-leh



ORECCHIETTE
or-rek-KEE-et-tay



CASARECCE
kas-ah-RETCH-ay



RADIATORE
rad-dee-ah-TOR-ay



FUSILLI
FOO-see-lee



RIGATONI
rig-ah-TOHN-ee

LONG PASTA



BUCATINI
boo-cah-TEE-nee



LINGUINE
lin-GWEE-nay



MAFALDE
mah-FAHL-day

ENTREES

SALMONE AL LIMONE*

seared Verlasso salmon, lemon-garlic white wine
sauce, roasted potatoes, seasonal vegetables | \$26 

POLLO AL ROSMARINO

pan-seared chicken breast, rosemary white wine
sauce, roasted potatoes, seasonal vegetables | \$23 

EGGPLANT PARMESAN

fried eggplant, tomato basil sauce, mozzarella,
parmesan | \$20 

PORK MILANESE

crispy breaded pork cutlet, sautéed mushrooms,
roasted potatoes, lemon butter sauce | \$24

SIDES

All of our sides are Gluten and Dairy Free

- Roasted Potatoes | \$6
Sautéed Vegetables | \$7
Sautéed Greens | \$7
Parmesan Fries | \$8
House Salad | \$7

Love,
your Nanna



 gluten free  vegan  contains nuts

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.