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Welcome to-----

Mancini's

Not just a place to eat great food, but a restaurant to have the perfect meal.

Authentic Italian Food from Sorrento

We've all had this experience; we go to a restaurant where they serve good food, but something's missing, if it's not one thing it's another. Maybe the music is too loud or there's none at all. Maybe the lighting is too dark, but more likely too bright. Maybe the service is lacking, the wine list is weak, or the price too high for what you get. And what about the ambiance, is it comfortable or stuffy, formal or flexible?

When you go out to eat you deserve to have it all. At Mancini's, we call it the perfect dining experience. After all, you can choose where you want to eat and you should choose to eat in a restaurant where it all comes together. It's rare when it does, but when it does, it's magic. It's that magic that separates the good restaurants from the exceptional and Mancini's is just that.

Located on famed Las Olas Boulevard, where the only thing more fun than the food is the people watching, at Mancini's you get it all -- Excellent Service. Authentic Italian Food. Great Atmosphere. Tremendous Value.

Of course, our music is great, you can hear your table partner and our sound system won't compete for anyone's attention. The seating is comfortable, whether you're inside at one of the deep-cushioned avante-gard-styled booths, or outside, by the water fountain under the twinkle-lighted canopy where contemporary brushed aluminum ceiling fans constructed of food processor blades that replace traditional paddles, provide a cool breeze when the weather won't. When it comes together, it's magic, for a taste of magic, we welcome you to Mancini's.

Note: Jack Mancini Signature here to make it look like the above is a personal letter / invitation from Jack.

The Proprietor – Jack Mancini

Jack Mancini confesses, “I’m a frustrated chef,” which reveals the reason behind his desire to open a restaurant. “I love food, I love to eat and I love cooking,” says Mancini, “I am one of those people who live to eat.” Mancini’s gastronomic desires reached its zenith during a trip to Italy in 1990. Says Jack, “During that trip I fell in love with the naturalness of the food, the people, how they view restaurants and food, the entire Italian way of life revolves around eating and restaurants, I wanted to recreate that atmosphere right here in trendy Ft. Lauderdale.”

Jack thought about his restaurant for more than ten years, what he wanted to create was an upscale Tuscan-style restaurant with authentic Italian food just like in Italy. To Mancini that meant the restaurant would have to be classy and unique while at the same time being warm and cozy.

“I put deposits on locations and looked and looked and looked, but it wasn’t until this location became available that I knew this was the one,” says Mancini. Jack had a vision for his restaurant. Drawing upon his creative skills, artistry and talent, as well as some of the best professionals in the business, Mancini opened Mancini’s in December 2001, a 3000 square foot affair, with a full Martini Bar that seats 50 indoors and 70 outdoors under a twinkle-lighted canopy, and which according to Mancini is the absolute fulfillment of the vision he had for his restaurant.

According to Jack it was essential that the food in his restaurant was nothing short of sensational, tasty portions that were satisfying. The lighting had to be just right, and the music in harmony with everything else all of which combine to create the perfect ambiance. Just like an herb or a spice, music is a subtle but essential ingredient in the restaurant that contributes significantly to the dining experience. Says Jack, “early in the evening our music includes the sounds of artists such as Andrea Bocelli, Frank Sinatra and other pop Italian favorites, but as the night progresses we kick up the tempo a notch or two for the trendy late-night crowd who dance in the aisles and some who can’t resist climbing on the tables and for a song or two.”

Says Mancini, “as in food, no one ingredient of the dish is overpowering, so too in the creation of the “vision” of the restaurant, no element would overpower the other, but it all comes together in balance and harmony resulting in an exceptional dining experience.”

Executive Chef –Salvatore DeVincentis

Born in Naples, 39 years ago, Salvatore DeVincentis learned to cook the way all great Italian chefs learned to cook, at the side of his mother making Sunday night dinners for their family. By the age of 13 Salvatore was making the fresh pasta at the house and turning it into gnocchi. The sauce he'd make was light and flavorful, made only with the freshest of herbs. "The most important thing is the tomatoes," says Salvatore, "with a sparkle in his eyes, an energetic spirit and an Italian accent that is much thicker than the sauce you'll find ladled over your pasta.

"True Italians take their cooking very seriously. Most Italians from Italy have some member of their family who owns a restaurant, or know someone who does. So when it was time for Salvatore to wean himself from his momma's apron, he found himself spending long hours in his Uncle's restaurant, Il Sarago, a popular Italian charmer that according to Salvatore has been around forever. Much to young Salvatore's surprise, the time he spent there wasn't cooking; it was watching, cleaning, and doing everything else but cooking, mostly observing and learning the politics and dynamics of how a real kitchen works.

"Eventually, I got to do some stuff there," says Salvatore, "but you don't just walk in and start acting like a chef, especially at the age of 13." Salvatore hung around for two years salivating at his chance to get his hands on the utensils and a grip on the pots and pans. At 15 Salvatore enrolled in the renowned Sorrento Culinary School. "When school ended at 3:00 I'd take the train to Naples and worked at my Uncle's restaurant, I did that for four years." By this time, Salvatore did get his hands on the kitchen utensils and learned a lot. By the age of 19 he had graduated from the well-known culinary institute and had apprenticed regularly at the side of the masters that had worked in Il Sarago.

With Salvatore's technical expertise and his practical experience at the culinary institute, the school immediately succeeded in placing Salvatore at a popular and trendy restaurant in London-Ciro Pomodoro. During the 15 years that followed, Salvatore has evolved into an Executive Chef with international experience who has lent his touch, his flair, his creativity and imagination at some of the most popular restaurants around the world.

From London and Paris, to Jamaica and Boca Raton, from Il Tartufo on Las Olas Boulevard to Casé de Angelo in Ft. Lauderdale, Salvatore DeVincentis feels at home at Mancini's, the hottest, trendiest new restaurant on Las Olas Boulevard. How will you spot Salvatore at Mancini's? Actually, you can't miss him. Whether he's spicing it up in the kitchen or mingling with diners he's the one with a blue and white bandana wrapped around his head that barely conceals a thick black moppy-top hair do, and matching silver earrings. "Because of the clientele here, I can present the assorted classic dishes I have learned from traveling around the world, but still experiment and create, reaching for new heights and culinary sensations." Salvatore, your momma would be proud.

Menus Page / Navigation Button

Notes:

- This page on the website should have the above “navigation button”.
- This page will be composed of either sample menus, sample dishes or some combination assortment.

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With a cooking tradition steeped in the use of fresh products, Salvatore Vincentis prides himself on making his own pastas, as well as receiving daily fresh fish, chicken, steaks and chops.

A Taste of the Menu at Mancini's

An appetizer special that falls into the category of “very Italian” includes the Fegato d’ Anitra con Crescione de Balsamico; a Foie Gras de Canard Mulard, pan seared, served on a bed of watercress salad, with corn, caramelized walnut, pear, in a balsamic syrup.

Misto di Mare Freddo con Sedano e Olive di Cerignola is a marine compilation of chilled sea scallop, shrimp, calamari, baby clams and mussels tossed in lemon juice and finocchietto olive oil with crispy celery and cerignola olives.

Le Pasta

Garganelli Casarecci alla Mancini is rolled pasta in a light creamy sauce with taleggio cheese, speck, sausage and dry porcini mushrooms. *(Be careful; many customers have become addicted to this dish)*

Fazzoletti con Astice is open-faced ravioli with Maine Lobster, asparagus, mixed wild mushrooms in a delicate lobster-saffron sauce.

Fettuccini con Gamberoni Santa Maria is homemade fettuccini with sautéed arugula, radicchio and endive with jumbo shrimps in a light tomato sauce with garlic and vernaccia wine.

Pescatore

Orata al Forno -- One time per month, Salvatore receives Sea Bass from Italy, the foundation of this signature dish. This Mediterranean Sea Bass is baked with extra virgin olive oil, wine, fresh herbs, lemon, served with vegetable and potato.

Spiedino di Pesce al Carbone

Scallops, shrimp and salmon on a skewer grilled with fresh vegetables in a light citrus sauce.

Tonno alla Griglia

Fresh Tuna Steak grilled with extra virgin olive oil, fresh herbs, cherry tomatoes, olives and scallions.

Pesce Spada Salmoriglio

Swordfish marinated in olive oil, lemon, fresh herbs, grilled and topped with Salmoriglio sauce.

Carne***Nodino di Vitello al Funghi Selvatici***

Grilled center cut veal chop topped with sauteed wild mushrooms in a Barolo wine sauce

Filletto Brasato

Filet mignon, fork tender grilled with extra virgin olive oil, and served in a cabernet sauce.

Abbacchio alla Romana

Grilled Colorado rack of lamb brushed with extra virgin olive oil, garlic and fresh rosemary in a mint sauce.

Wine

(Note: wine should get it's own page...probably scan and have your web guy post the wine list)

Headline on this page: If you love wine with your meal, then you'll love Mancinis. This year, 2002, Wine Spectator Magazine has awarded Mancini's and award of excellence as one of the "Best Restaurants in the world for wine lovers."

(Note: I would direct your webmaster/designer to go to Wine Spectator and grab the magazine cover, or a copy of the award and include it here).

Copy:

What would a great meal, not to mention a classically Italian meal be without wine? Well, it wouldn't be a great meal, nor would it be a classic Italian meal. That's why meticulous attention and great thought has been given to the creation of the wine menu.

According to Jack Mancini and Salvatore DeVincentis both agree that, "Wine is an essential complement to having the perfect meal."

From assorted whites and reds, across an interesting range of regions and prices, a wine list has been constructed to satisfy the most discriminating palates as well as various tastes and budget. In fact, the wine list is so special, it has been submitted for consideration by the leading wine organizations for award recognition.

Reviews Page:

“Good Life” Magazine / October 2002 Issue

Mancini’s received a 3 ½ spoor rating, out of a rating of “four” possible spoons.

Food Columnist Jack Scagnetti has this to say about Mancini’s:**The Setting:**

Mancini’s is more up to speed with the emerging Ft. Lauderdale hipster set, a cosmopolitan-Italian restaurant that could just as easily be located in New York or Chicago. Aside from Mark’s across the street, Mancini’s seems to be one of the few Las Olas eateries that has concentrated as much on design as they have on culinary precision.

The Food:

The Bamberoni alla Griglia hails from Mancini’s Tuscan Exhibition Grill. Once again, the shrimp were plump and cooked to perfection. The salmoriglio sauce, which is basically an olive oil sauce originating from Sicily, was refined and rightfully understated, a wonderful backdrop for the stand-out shrimp.

Dessert:

No evening of dining is complete without dessert and Mancini’s pays special attention to this coveted course. The dolce di Ricotta en Mascarpone wil satisfy any sweet tooth and comes highly recommended. The Hazelnut ice cream is a wonderful compliment.