

WELCOME

WHO ARE WE?

Franco Mancini, the founder of "i Mancini" Pizzeria, warmly invites you to savor delicious pizzas and dishes that showcase the best of Apulian and Italian cuisine. Franco has taken great pride in continuing the family tradition, being the son and student of Don Michele and Donna Erminia, who are well-respected figures in the local restaurant scene, famous in Bari for their pizzas made "just like they used to be" and crafted with top-notch ingredients.

Today, the pizzeria is now run by his son, Francesco Pio Mancini. With lots of enthusiasm and a deep respect for family traditions, he carries on the work his father began. Thanks to the lessons he learned, Francesco Pio has successfully kept the pizzeria's identity while adding fresh ideas and a sprinkle of modern flair.

Alongside him, his sister Erminia keeps working with lots of enthusiasm, a valuable partner in taking care of customers and making them feel welcome.

"i Mancini" Pizzeria is a spot where tradition and creativity come together, preserving the family spirit that has always set it apart.



WHAT THEY SAY ABOUT US



329RobertP

Greensboro, Carolina del Nord • 16 contributi • 8 voti utili



Recensione del 29 mar 2025

[Traduci recensione](#)

Great neighborhood family restaurant

Excellent food and service. Wonderful pizza and special apps. Nice location in a friendly neighborhood not far from the train station. An exceptional, small family restaurant with pizza and more. Reservations recommended. This is a favorite of the neighborhood.



862sukb

33 contributi • 31 voti utili



Recensione del 10 mar 2025

[Traduci recensione](#)

A gem! 11/10

A hidden gem in Bari. Great starters, pastas and pizza! It's not just the food that makes this place special—the staff are warm, attentive, and genuinely love what they do. The exceptional service and cosy atmosphere will make you want to visit again and again.



Pascalet6940

Barvaux, Belgio • 22 contributi • 5 voti utili



Recensione del 4 mar 2025

[Traduci recensione](#)

Les meilleurs !

Nous sommes retournés dans ce restaurant dix ans après notre première découverte de Bari. A l'époque, j'avais laissé une note excellente sur TripAdvisor. Je réitère cet avis. 10 ans plus tard, nous avons été tout aussi bien accueillis et nous avons dîné comme des rois. Pour ma part, je désirais une pizza. J'ai suivi les conseils de la patronne : un délice. Mon épouse avait opté pour un poulpe grillé et elle s'est régalée. Toujours la meilleure expérience sur la belle cité des Pouilles. Je recommande chaleureusement.

Follow us...



iManciniPizzeria



iMancini

www.imancinipizzeria.com

MENU

COLD

Caprese 9

Mozzarella Fiordilatte with Basil and a Bed of Cherry Tomatoes.

Prosciutto e Bufala 10

San Daniele Raw Ham with Buffalo Mozzarella.

Tris Bruschette Gourmet 10

Trio of bruschetta topped to the pizza chef's liking.

Mix Veggies 10

Grilled Eggplant and Zucchini with 3 types of vegetables in oil.

Tuna or Salmon Tartare 14

Tuna Tartare, Avocado and Lime/Mango.

STARTERS



SPECIALS (x2 People)

Apulian Platter 25

Raw Ham, Sweet and Spicy Salami, Mortadella, Capocollo from Martina Franca, Provolone, Stracciatella, Buffalo Mozzarella, Olives, House Focaccia.

House Appetizer 30

Raw Ham and Mozzarella, Parmigiana, Grilled Vegetables, Grandma's Meatballs, Speck and Mozzarella Rolls and Montanara.

HOT

Parmigiana 10

Fried Eggplant, Tomato Sauce, Mozzarella, Mortadella and Parmesan.

Grandma's Meatballs 9

Mixed Ground Meat, Parmesan, Eggs, Bread, Milk and Tomato Sauce.

House Rolls 7

Baked Speck, Mozzarella and Cherry Tomato Rolls.

Mix Fried* 12

Potato Croquettes, Sgagliozze, Mozzarelline in Carrozza, Fritters and Montanara.



Snack

Olives & Focaccia	5
Olives & Provolone Cheese	6
Olives, Focaccia & Provolone	7



All our pizzas are topped with extra virgin olive oil and parmesan.

Service Charge €2,50

PIZZA TIME

Our Traditional and Special pizzas are made with a Barese dough but can be adapted to a Contemporary or Wagon Wheel dough with an extra cost of €2.00.

TRADITIONAL		SPECIALS		CONTEMPORARY	
Margherita	6	Provola e Pepe	8	Martin Scorzese	14
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Basil.		San Marzano D.O.P. Tomatoes, Smoked Provola Cheese, Black Pepper and Basil.		San Marzano D.O.P. Tomatoes, San Daniele Raw Ham, Burrata Cheese from Andria and Basil.	
Diavola	7	Fumè	8	Bernardo Bertolucci	15
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Spicy Salami.		San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Smoked Cheese and Speck.		San Marzano D.O.P. Tomatoes, Buffalo Mozzarella, Valtellina bresaola Ham, Grana Cheese Flakes, Rocket and Balsamic Vinegar Glaze.	
Norcia	7	Totò	8	Steven Spielberg	14
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Norcia Sausage.		San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P. and Basil.		Zucchini Pesto, Buffalo Mozzarella D.O.P., Confit Cherry Tomatoes, Grilled Zucchini and Aubergines.	
Crudaiola Bianca	7	Charlie Chaplin	9,5	Ugo Tognazzi	16
Mozzarella Fiordilatte, Cherry Tomatoes, Rocket and Ricotta Cheese Marzotica.		San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Norcia Sausage and Mushrooms.		Smoked Provola Cheese, Potato Croquettes, Mortadella and Parmesan Fondue.	
Cotto e Funghi	8	Marcello Mastroianni	9,5	Troisi	15
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Cooked Ham and Mushrooms.		San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Cream of Dried Tomatoes, Black Olives and Basil.		Fiordilatte Mozzarella, Pecorino Romano Cream, Black Pepper and Crispy Bacon.	
Prosciutto Crudo	8	i Mancini	9	Claudia Cardinale	16
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and San Daniele Raw Ham.		White or Red Base, Stracciatella, Pistachio Crumble and Grana Flakes.		Mozzarella Fiordilatte, Burrata from Andria, Walnut Grains and San Daniele Raw Ham.	
Vegetariana	8	Vittorio Gassman	9,5	John Wayne	15
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Grilled Zucchini and Eggplant and Fresh Mushrooms.		San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Capocollo Hamm from Martina Franca, Dried Tomatoes in Oil and Basil.		Mozzarella Fiordilatte, Burrata from Andria, Capocollo from Martina Franca and Pistachio Granella.	
Capricciosa	8	Vittorio De Sica	9,5	Federico Fellini	16
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Mushrooms in Oil, Artichokes, Cooked Ham and Black Olives.		San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Capocollo Ham from Martina Franca, Spicy Cherry Tomatoes and Caciocavallo Cheese.		Mozzarella Fiordilatte, Buffalo Ricotta Cheese, Prawns, Zucchini Chips and Lemon Zest.	
4 Formaggi	8	Checco Zalone	9,5	Marilyn Monroe	16
San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Gorgonzola, Smoked Chesse and Emmental.		San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Tuna, Red Onion, Black Olives, Anchovies and Capers.		San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Burrata Cheese from Andria, Rocket and San Daniele Raw Ham.	

Supplements have a minimum cost of €1.00 up to a maximum of €3,00 each. See the back of the menu.

FROM THE KITCHEN

FIRST COURSES

Spaghetti Carbonara 13

Spaghetti, Eggs, Guanciale, Pepper and Pecorino Romano.

Spaghetti All'Assasina (x2) 16

Spaghetti, Tomato Sauce, EVO Oil, Chilli Pepper + (Stracciatella €2 Extra).

Orecchiette 3 Cherry Tomatoes 12

Orecchiette, Cherry Tomato Sauce, Basil + (Stracciatella €2 Extra).

Orecchiette with Brasciola 18

Orecchiette, San Marzano D.O.P Peeled Tomato Sauce and Brasciola Barese.

Spaghetti Red Prawn 20

Spaghetti served with a cream of yellow and red cherry tomatoes, stracciatella, red prawn tartare and chopped pistachios.



SECOND COURSES

Fried Calamari and Prawns 15

Breaded and Fried Calamari and Shrimp.*

Seared Tuna 18

Seared tuna fillet seasoned with extra virgin olive oil and lemon, served with grilled vegetables.

Brasciola Barese 10

Slow-cooked beef in San Marzano D.O.P. tomato sauce, Guanciale, Pecorino Cheese, Parsley, Garlic and Pepper.

SPECIALS

Orecchiette with Turnip Tops 13

Orecchiette, Turnip Tops, Anchovies, Olive Oil and Garlic.

Baked Octopus (30 min) 18

Baked Octopus Seasoned with Oil, Lemon and Parsley.*

Grated Salmon 15

Baked Grated Salmon.

SALADS

Molisana 9

Green Salad, Cherry Tomatoes, Rocket, Bresola, Mozzarella and Parmesan Shavings.

Adriatica 8

Green Salad, Carrots, Cherry Tomatoes, Rocket and Black Olives.



Desserts

Tiramisù Classic HOMEMADE	7
Tiramisù Pistachio HOMEMADE	8
Chocolate Soufflè with Whipped Cream	7
Cassata Tommasino al Torroncino Ice Cream	6
Cassata Tommasino Ricotta e Pistachio Ice Cream	6
Cheesecake (Pistachio/Chocolate/Berries)	8
Lemon Sorbet	4
Pizza with Nutella and Walnut Cramble	8
Pannacotta (Chocolate/Caramel/Berries)	da 7
Ice Cream Cubano with Rum	7

LET'S DRINK!

SOFT DRINK		BEER		COCKTAILS & LIQUOR	
Water Still 750ml.	2	Nastro Azzurro 33cl.	3	Aperol Spritz	8
Water Sparkling 750ml.	2	Nastro Azzurro 50cl.	3,5	Gin Tonic	8
Coca Cola in Can	3	Peroni Rossa 50cl.	5	Amaro Del Capo Liqueur	4
Coca Cola Zero in Can	3	Peroni Cruda 50cl.	5	Amaro Lucano Liqueur	4
Fanta in Can	3	Ichnusa 50cl.	5	Amaro alle Erbe Liqueur	4
Sprite in Can	3	Messina 50cl.	5	Jägermeister	4
Chinò in Can	3	Menabrea 33cl.	3	Jefferson / Unicum	5
Te Pesca o Limone in Can	3	Menabrea 66cl.	6	Grappa Bianca	5
Juice	3	Artigianale 50cl.	6	Grappa Barricata	5

ALLERGENS

- 
1. GLUTEN
- 
2. CRUSTACEANS
- 
3. EGGS
- 
4. FISH
- 
5. PEANUTS
- 
6. SOY
- 
7. DAIRY PRODUCTS
- 
8. NUTS
- 
10. MUSTARD
- 
9. CELERY
- 
11. SESAME
- 
12. SULFUR DIOXIDE AND SULFITES
- 
13. LUPINS
- 
14. MOLLUSCS

*some products on the menu may be frozen.
In case of any allergies, we kindly ask to list them before ordering to the waiters.
View allergens with the QR code.

SCAN
ME!



PIZZA TOPPINGS

EXTRA 1,0

Anchovies, Onion, Capers, San Marzano D.O.P. Tomato Sauce, Balsamic Vinegar Glaze, Radicchio, Salad,

EXTRA 1,5

Olives, Arugula, Fiordilatte Mozzarella, Aubergines, Courgettes, Artichokes, Sausages, Chips, Bacon, Mushrooms, Cherry Tomatoes, Gorgonzola, French Cheese, Philadelphia, Ricotta Marzotica, Two Cherry Tomato Sauce, Basil Pesto.

EXTRA 2,0

Shrimp, Speck, Bresaola, San Daniele Raw Ham, Martina Franca Capocollo, Zucchini Pesto, Cooked Ham, Mortadella, Spicy or Sweet Salami, Grana Padano D.O.P. Flakes, Tuna, 'Nduja, Smoked Scamorza, Caciocavallo, Norcia, Pistachio Crumble, Yellow Cherry Tomato, Walnut Crumble, Sun-Dried Tomatoes, Stracciatella, Toasted Almonds, Buffalo Mozzarella D.O.P., Lactose-Free Mozzarella, Pecorino Romano, Carbo Cream, Buffalo Ricotta, Zucchini Chips, Smoked Provola, Truffle Cream, Cherry Tomatoes Confit.

EXTRA 3,0

Burrata, Smoked Salmon, Potato Croquettes.

For baby pizza, €0.50 cents will be subtracted from the list price.

(Contemporary Dough/Wagon Wheel + €2.00) All our pizzas are topped with extra virgin olive oil and parmesan.