

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.

"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.

 **Pascal6940**
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...

MENU

COLD

Caprese 9

Mozzarella Fiordilatte with Basil and a Bed of Cherry Tomatoes.

Prosciutto e Bufala 10

SMartina Franca's 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.

Bresaola Carpaccio 12

Bresaola Carpaccio, Arugula, Grana Padano Shavings, and Extra Virgin Olive Oil



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, House Rolls and Montanara.

HOT

Parmigiana 10

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

Grandma's Meatballs 10

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

House Rolls 8

Baked Speck, Mozzarella and Cherry Tomato Rolls.

Mix Fried* 12

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



Snack

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

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

Margherita 7

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Basil.

Diavola 8

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Spicy Salami.

Norcia 8

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Norcia Sausage.

Crudaiola Bianca 8

Mozzarella Fiordilatte, Cherry Tomatoes, Rocket and Ricotta Cheese Marzotica.

Cotto e Funghi 8,5

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Cooked Ham and Mushrooms.

Prosciutto Crudo 8,5

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella and Martina Franca's Raw Ham.

Vegetariana 8,5

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Grilled Zucchini and Eggplant and Fresh Mushrooms.

Capricciosa 8,5

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Mushrooms in Oil, Artichokes, Cooked Ham and Black Olives.

4 Formaggi 8,5

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Gorgonzola, Smoked Chesse and Emmental.

SPECIALS

Provola e Pepe 9

San Marzano D.O.P. Tomatoes, Smoked Provola Cheese, Black Pepper and Basil.

Fumè 9

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Smoked Cheese and Speck.

Totò 8,5

San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P. and Basil.

Charlie Chaplin 10

San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Norcia Sausage and Mushrooms.

Marcello Mastroianni 10

San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Cream of Dried Tomatoes, Black Olives and Basil.

i Mancini 9,5

White or Red Base, Stracciatella, Pistachio Crumble and Grana Flakes.

Vittorio Gassman 10

San Marzano D.O.P. Tomatoes, Buffalo Mozzarella D.O.P., Capocollo Hamm from Martina Franca, Dried Tomatoes in Oil and Basil.

Vittorio De Sica 10

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Capocollo Ham from Martina Franca, Spicy Cherry Tomatoes and Caciocavallo Cheese.

Checco Zalone 10

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Tuna, Red Onion, Black Olives, Anchovies and Capers.

CONTEMPORARY

Martin Scorcese 14

San Marzano D.O.P. Tomatoes, Martina Franca's Raw Ham, Burrata Cheese from Andria and Basil.

Bernardo Bertolucci 15

San Marzano D.O.P. Tomatoes, Buffalo Mozzarella, Valtellina bresaola Ham, Grana Cheese Flakes, Rocket and Balsamic Vinegar Glaze.

Steven Spielberg 14

Zucchini Pesto, Buffalo Mozzarella D.O.P., Confit Cherry Tomatoes, Grilled Zucchini and Aubergines.

Ugo Tognazzi 16

Smoked Provola Cheese, Potato Croquettes, Mortadella and Parmesan Fondue.

Troisi 15

Fiordilatte Mozzarella, Pecorino Romano Cream, Black Pepper and Crispy Bacon.

Claudia Cardinale 16

Mozzarella Fiordilatte, Burrata from Andria, Walnut Grains and Martina Franca's Raw Ham.

John Wayne 15

Mozzarella Fiordilatte, Burrata from Andria, Capocollo from Martina Franca and Pistachio Granella.

Federico Fellini 16

Mozzarella Fiordilatte, Buffalo Ricotta Cheese, Prawns, Zucchini Chips and Lemon Zest.

Marilyn Monroe 16

San Marzano D.O.P. Tomatoes, Fiordilatte Mozzarella, Burrata Cheese from Andria, Rocket and Martina Franca's Raw Ham.

FROM THE KITCHEN

FIRST COURSES

Tonnarelli alla Carbonara 13

Tonnarelli Pasta, Eggs, Guanciale, Pepper and Pecorino Romano.

Orecchiette alla Norma Pugliese 14

Orecchiette, Tomato Sauce, Eggplant and Salted Ricotta Cheese Shavings.

Orecchiette 3 Cherry Tomatoes 13

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 All'Assasina (Minimum for 2 people) 16

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



SECOND COURSES & SPECIALITY

Fried Calamari and Prawns 15

Breaded and Fried Calamari and Shrimp.*

Brasciola Barese 10

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

Specialty of the Day

Please refer to the Menu of the Day displayed on the blackboard! :)

SALADS

Adriatica 10

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

Molisana 13

Green Salad, Cherry Tomatoes, Arugula, Bresaola, Mozzarella, and Parmesan Shavings.

Caesar del Sud 18

Romaine Lettuce, Semi-Dry Cherry Tomatoes, Burrata, Seared Octopus, Crumbled Tarallo, and Basil Cream with Lemon Zest.

Apulian 13

Mixed Salad, Cherry Tomatoes, Burrata, Capocollo(ham) from Martina Franca, Crumbled Tarallo and Basil Cream.

Note: Our salads are always accompanied with Ciccio Barese (Flat Pizza Bread)



Desserts

Tiramisù Classic HOMEMADE (Available Lactose FREE)	7
Tiramisù Pistachio HOMEMADE	8
Chocolate Soufflè with Whipped Cream	7,5
Cassata Tommasino al Torroncino Ice Cream	7
Cassata Tommasino Ricotta e Pistachio Ice Cream	7
Cheesecake (Pistachio/Chocolate/Berries)	8
Lemon Sorbet	4
Magnum Bomboniera Bites	6
Pannacotta (Chocolate/Caramel/Berries)	da 7
Ice Cream Cubano with Rum	8

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	Amaro Del Capo Liqueur	4
Coca Cola in Can	3	Peroni Rossa 33cl.	3,5	Amaro Lucano Liqueur	4
Coca Cola Zero in Can	3	Peroni Cruda 50cl.	5	Amaro alle Erbe Liqueur	4
Fanta in Can	3	Ichnusa 50cl.	5	Jägermeister	4
Sprite in Can	3	Messina 50cl.	5	Jefferson / Unicum	5
Chinò in Can	3	Menabrea 33cl.	3,5	Grappa Bianca	5
Te Pesca o Limone in Can	3	Menabrea 66cl.	6	Grappa Barricata	5
Juice	3	Artigianale 50cl.	6		

ALLERGENS



*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.



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, Basil Pesto.

EXTRA 2,0

Shrimp, Speck, Bresaola, Martina Franca's 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, Zucchini Chips, Smoked Provola, Cherry Tomatoes Confit.

EXTRA 3,0

Burrata, 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.