

## *Antipasti Caldi* (Hot Appetizers)

### **Prosciutto Flatbread** 10.99

homemade flatbread topped with prosciutto di Parma, arugula and shaved parmigiano cheese

### **Bada Bing Shrimp** 10.99

tender, crispy shrimp tossed in a creamy spicy sauce

### **Mussels Marechiara** 10.99

steamed mussels in spicy marinara sauce, served with toasted Italian bread

### **Porcini Riceballs** 7.99

crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese

### **Polenta Gorgonzola** 10.49

soft polenta with creamy gorgonzola cheese

### **Peperone Ripieno** 8.00

bell pepper stuffed with meat, mozzarella and peas, served with homemade tomato sauce

### **Calamari Fritti** 10.99

lightly fried, tender and crisp baby squid, served with our own spicy marinara sauce

### **Garlic Bread** 4.99

Italian bread smothered with garlic butter and topped with melted mozzarella cheese, served with marinara sauce for dipping

## *Antipasti Freddi* (Cold Appetizers)

### **Shrimp Cocktail** 10.49

jumbo prawns served with cocktail sauce

### **Crabmeat Salad** 14.99

jumbo lump crabmeat salad with jumbo shrimp, hearts of palm, cherry tomatoes and asparagus in lemon vinaigrette dressing

### **Antipasto Italiano** 11.99

imported Prosciutto di Parma, fresh mozzarella, cerignola olives and marinated roasted peppers

### **Fresh Mozzarella Caprese** 9.00

fresh mozzarella and tomato slices topped with fresh basil

### **Bruschetta Tre Colori** 5.00

toasted Italian bread with diced tomatoes, garlic, arugula, and shaved aged ricotta salata

**18% service charge will be applied for parties of 6 or more**

# Pasta

**Tortellini Pasticciata** 14.49

cheese tortellini with homemade Bolognese meat sauce and cream

**Fettuccine Mare e Monte** 18.99

fresh homemade fettuccine pasta with grilled vegetables, shrimp, crabmeat, belgian endive, arugula and cherry tomatoes

**Trenette Bolognese** 13.99

homemade trenette noodles with bolognese meat sauce

**Rigatoni con Salsiccia** 14.99

rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce

**Linguine al Pesto** 14.00

linguini pasta with traditional basil pesto sauce

**Linguine with Clams** 16.49

linguini pasta with manila clams on the shell in a light wine sauce

**Fettuccine Alfredo** 14.00

fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce

**Ravioli al Formaggio** 14.00

cheese ravioli with tomato and cream sauce

**Ravioli al Pistacchio** 15.99

mushroom filled ravioli with pistachio cream sauce

**Penne alla Vodka** 14.49

penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce

**Rigatoni alla Siciliana** 14.00

rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata

**Spaghetti della Nonna** 12.99

spaghetti with meatballs served with homemade tomato sauce

*Split plate charge \$4*

# Baked Specialties

*All Parmigiana served with spaghetti.*

## **Cannelloni di Carne e Spinaci** 14.99

baked cannelloni pasta filled with ground veal, spinach and cheese, topped with béchamel sauce

## **Lasagna Bolognese** 14.49

fresh homemade lasagna pasta layered with ragú Bolognese sauce and béchamel sauce

## **Gnocchi alla Sorrentina** 14.00

potato dumplings baked with light tomato cream sauce and melted mozzarella

## **Pasta al Forno** 12.49

baked ziti layered with homemade tomato sauce, ricotta, mozzarella and parmigiano cheese

## **Veal Parmigiana** 20.99

breaded veal cutlets topped with homemade tomato sauce and melted mozzarella

## **Chicken Parmigiana** 16.99

breaded chicken breast topped with tomato sauce and melted mozzarella

## **Shrimp Parmigiana** 19.99

jumbo shrimp layered with mozzarella, parmigiano cheese, basil and tomato sauce

## **Eggplant Parmigiana** 15.49

thinly sliced and lightly battered eggplant layered with mozzarella, parmigiano cheese, basil and tomato sauce

# *Palla* (Chicken Entrées)

*All chicken entrées served with roasted potatoes and vegetables.*

## **Chicken Marsala** 16.99

chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily

## **Chicken al Limone** 16.99

chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce

## **Chicken Siciliano** 16.99

sautéed chicken breast with eggplants, smoked gouda cheese, fresh Roma tomatoes and basil

## **Chicken Contadino** 16.99

sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes

## **Chicken Saltimbocca** 16.99

chicken breast sautéed in a delicate white wine sauce with melted provolone cheese and prosciutto, served with spinach

*Split plate charge \$4*

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## *Carne* (Meat Entrées)

### **Veal Saltimbocca** 21.99

tender medallions of veal sautéed in a delicate white wine sauce with melted provolone cheese and prosciutto, served with spinach

### **Filet Mignon al Marsala** 27.99

8 oz. angus beef fillet mignon with mushrooms and marsala wine imported from Sicily, served with roasted potatoes and vegetables

### **Rib Eye Steak alla Griglia** 26.99

12 oz. grilled angus beef rib eye steak served with vegetables and roasted potatoes

### **Rack of Lamb alla Brace** 26.99

grilled Australian rack of lamb served with vegetables and roasted potatoes

### **Veal Piccata** 21.49

veal sautéed in a delicate lemon and white wine sauce and capers, served with vegetables and roasted potatoes

### **Veal Marsala** 21.49

veal sautéed with mushrooms and imported marsala wine, served with vegetables and roasted potatoes

## *Pesce* (Seafood Entrées)

### **Mediterranean Rockfish** 21.99

pan seared seasoned rockfish with cherry tomatoes, black olives and capers, served with roasted potatoes

### **Orange Roughy** 22.99

orange roughy fish fillet with tomato cream sauce, topped with a lump of crab meat, served with roasted potatoes and vegetables

### **Ciambotto del Pescatore** 22.49

savory seafood mixture of shrimp, clams, mussels and salmon sautéed in garlic, white wine and tomato sauce, served on a bed of linguine

### **Ahi Tuna Steak** 21.49

sliced sesame-crusting Ahi tuna with blood orange balsamic reduction, served with grilled vegetables

### **Shrimp Fra Diavolo** 21.99

jumbo shrimp sautéed in our spicy diavolo tomato sauce, served on a bed of linguine

### **Salmon con Carciofi** 20.99

fresh salmon sautéed with artichokes, tomatoes, white wine and shrimp sauce, served with roasted potatoes

*Split plate charge \$4*

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## *Contorni* (Side Dishes)

- Spinach** fresh spinach sautéed with garlic and extra virgin olive oil 7.59  
**Broccoli** florets of fresh broccoli sautéed with garlic and extra virgin olive oil 6.59  
**Meatballs** meatballs with homemade tomato sauce 5.25  
**Potato Fries** 4.00

## *Insalate* (Salads)

Add a basket of Italian Bread with butter and dipping oil for \$2.50

**Available on any salad:** grilled chicken \$4, shrimp \$5, salmon \$7  
Choice of dressings – Italian, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Ranch

### **Tre Colori** 6.00 / 10.50

arugola, endive, radicchio, and shavings of parmigiano cheese with extra virgin olive oil and balsamic vinaigrette

### **Spinaci** 6.00 / 10.50

baby spinach salad with crispy bacon, fresh champignon mushrooms, cherry tomatoes and lemon vinaigrette dressing

### **Francescana** 6.00 / 10.50

mesclun, red beets, fresh corn, tomatoes and shaved aged ricotta salata with red wine vinaigrette dressing

### **Gorgonzola** 6.00 / 10.50

mixed field greens tossed with red onion, shaved gorgonzola and sliced almonds in a sweet honey raspberry vinaigrette dressing

### **Garden Salad** 4.00 / 8.00

iceberg lettuce, cherry tomatoes and carrots with Italian dressing

### **Cesare** 4.00 / 8.00

caesar's salad with romaine lettuce, croutons, parmigiano cheese and Caesar dressing

## *Zuppe* (Soups)

### **Minestrone** 6.00

classic Italian homemade vegetable soup

### **Straciatella** 6.00

homemade chicken broth with strands of eggs, spinach and parmigiano cheese

### **Pasta e Fagioli** 6.00

authentic Italian homemade white bean soup with pasta

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At Mangia e Bevi, we use the perfect combination of flour, imported Italian tomatoes, and cheese as well as freshly shredded mozzarella and the finest toppings available to give you the ultimate pizza experience. Unlike most pizza places and pizza chains, our dough, which is the foundation for a quality pizza, is made from scratch right here in our restaurant, every day.

## *Pizza a Modo Mio* (Pizza My Way)

Create your own thin crust pizza

**Piccola 10" / Media 14"**

**Cheese Pizza Piccola \$8 / Media \$15**

**Toppings (each) Piccola \$1.50 / Media \$2.00**

**Choose from:** Extra Cheese, Homemade Ground Sausage, Ground Beef, Pepperoni, Ham, Onions, Mushroom, Black Olives, Broccoli, Red and Green Sweet Peppers, Artichokes, Sun-Dried Tomatoes, Anchovies, Pineapple, Roasted Red Peppers

## *Artisan Pizza*

Add a basket of Italian Bread with butter and dipping oil for \$2.50

**Piccola 10" / Media 14"**

**White Pizza 9.50 / 16.00**

a spectacular blend of ricotta, mozzarella and parmigiano cheese

**Shrimp Scampi 16.00 / 21.00**

sautéed shrimp, arugula and parmigiano cheese

**Mangia e Bevi 14.00 / 18.50**

homemade ground sausage, pepperoni, mushrooms and onions

**Prosciutto 16.00 / 21.00**

imported prosciutto di Parma and mushroom on classic cheese pizza

**Quattro Carne 14.00 / 18.50**

homemade ground sausage, pepperoni, ground beef and ham

**Vegetarian 14.00 / 18.50**

red & green sweet peppers, mushrooms, onions and black olives

**Mangia Supreme 16.00 / 21.00**

pepperoni, homemade ground sausage, mushrooms, onions, ham, red & green sweet peppers, black olives

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