

**Mangia e Bevi! Eat and Drink like an Italian!
Everyone's family at Mangia e Bevi.**



Come enjoy home-style cooking in a warm and relaxed atmosphere. Smell the aromatic pizzas made with fresh pizza dough daily. Whet your appetite with an assortment of antipasto while the chefs prepare homemade pastas and classic dishes. Savor your meal with gusto!
It's Italian comfort food at good value - all in the Mangia e Bevi style.

All of our dishes are prepared at the moment and with a lot of care.

We thank you for your patience.

8927-J Fingerboard Road * Urbana, MD 21704 * Tel (301) 874-0338 * Fax (301) 874-0627

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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)

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

		media 14"	grande 18"
Cheese Pizza	mozzarella • tomato sauce	13.00	16.00
Pizza Bianca	white pizza • ricotta • mozzarella • parmigiano cheese	13.50	16.50
Mangia e Bevi	pepperoni • homemade ground sausage • mushrooms • onions	16.50	19.50
Amore Mio	pepperoni • homemade ground sausage • ground beef • ham	16.50	19.50
Contadino	red & green sweet peppers • mushrooms • onions • black olives	16.50	19.50
Mangia Supreme	pepperoni • homemade ground sausage • mushrooms • onions • ham • red & green sweet peppers • black olives	19.00	22.00

Additional Toppings (add topping price to the price of the cheese pizza)				1.50	2.00
homemade ground sausage	onions	red & green sweet peppers	extra cheese		
ground beef	mushrooms	roasted peppers	anchovies		
pepperoni	black olives	artichokes	pineapple		
ham	broccoli	sun-dried tomatoes			

Antipasto (Appetizers)

Pepata di Cozze Marechiara	steamed mussels in spicy marinara sauce, served with toasted Italian bread	9.00
Arancini con Porcini	crispy Italian rice croquettes filled with porcini mushroom and cheese	7.00
Gamberetti e Fagioli alla Toscana	shrimp and white cannellini beans sautéed in olive oil, radicchio and fresh tomato	10.00
Shrimp Cocktail	jumbo prawns served with cocktail sauce	12.00
Calamari Fritti	lightly fried, tender and crisp baby squid, served with our own spicy marinara sauce	9.00
Antipasto Italiano	A delicious combination of Italian favorites: imported Prosciutto di Parma, fresh mozzarella, cerignola olives and roasted peppers	9.00
Fresh Mozzarella Caprese	fresh mozzarella and tomato slices topped with fresh basil	8.00
Bruschetta Tre Colori	toasted Italian bread with diced tomatoes, garlic, arugola, and shaved aged ricotta salata	5.00

Pasta

All pasta orders are accompanied by basket of bread and seasoned extra virgin olive oil for dipping.

Tortellini Pasticciati cheese tortellini with homemade Bolognese meat sauce and heavy cream	14.00
Gnocchi Sorrentina potato dumplings baked with light tomato cream sauce and melted mozzarella	14.00
Linguine al Pesto linguine with traditional basil pesto sauce	14.00
Lasagna Bolognese fresh homemade lasagna pasta layered with ragú Bolognese sauce and béchamel sauce	14.00
Penne Puttanesca penne pasta with black olives, capers, anchovies, hot pepper and fresh tomato sauce	14.00
Penne alla Vodka penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce	14.00
Trenette Tre Colori homemade trenette noodles with fresh tomato sauce, fresh mozzarella and basil	14.00
Ravioli al Formaggio cheese ravioli with tomato and cream sauce	14.00
Rigatoni con Salsiccia rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce	14.00
Rigatoni alla Siciliana rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata	14.00
Fettuccine Alfredo fresh homemade fettuccine tossed in a homemade creamy alfredo sauce	14.00
Spaghetti della Nonna spaghetti with meatballs served with homemade tomato sauce	13.00
Pasta al Forno baked ziti layered with homemade tomato sauce, ricotta, mozzarella and parmigiano cheese	13.00
Zuppa del Giorno soup of the day	6.00

Split plate charge \$4

Secondi (Entrées)

All entrées are accompanied by basket of bread and seasoned extra virgin olive oil for dipping.

Pollo Parmigiana	15.50
breaded chicken breast topped with tomato sauce and melted mozzarella, baked to perfection and served with spaghetti	
Pollo Marsala	15.50
chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily, served with roasted potatoes and vegetables	
Pollo al Limone	15.50
chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce, served with roasted potatoes and vegetables	
Pollo Siciliano	15.50
sautéed chicken breast chunks with eggplants, smoked mozzarella, fresh plum tomatoes and basil	
Pollo Contadino	15.50
sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes	
Filetto di Pesce	20.00
orange roughy fish fillet with tomato cream sauce, topped with a lump of crab meat, served with roasted potatoes and vegetables	
Ciambotto del Pescatore	20.00
savory seafood mixture of shrimp, clams, mussels and salmon sautéed in garlic, white wine and tomato sauce, served on a bed of linguini	
Gamberoni Mare e Monte	20.00
jumbo prawns sautéed with mushrooms, roasted peppers, and white wine sauce, served with roasted potatoes and vegetables	
Gamberoni Fra Diavolo	20.00
jumbo prawns sautéed in our spicy diavolo tomato sauce, served on a bed of linguini	
Salmone con Carciofi	20.00
fresh salmon sautéed with artichokes, fresh tomatoes, white wine and shrimp broth, served with roasted potatoes	
Melanzana Parmigiana	15.50
thinly sliced and lightly battered eggplant layered with mozzarella, parmigiano cheese, basil and tomato sauce, baked to perfection and served with spaghetti	
Salsiccia Broccoli di Rape	17.50
homemade grilled Italian sausages with broccoli rabe sautéed in extra virgin olive oil and garlic	
Filetto di Manzo alla Marsala	26.00
8 oz. tender fillet mignon with mushrooms and marsala wine imported from Sicily, served with roasted potatoes and vegetables	
Bistecca alla Griglia	23.00
grilled rib eye steak served with vegetables	
Agnello alla Brace	23.00
grilled Australian rack of lamb served with vegetables	
Vitello Piccata	19.50
veal sautéed in a delicate lemon and white wine sauce and capers, served with roasted potatoes	
Vitello Marsala	19.50
veal sautéed with mushrooms and marsala wine imported from Sicily, served with roasted potatoes and vegetables	
Vitello Parmigiana	19.50
breaded veal cutlets topped with homemade tomato sauce and melted mozzarella, baked to perfection and served with spaghetti	

Split plate charge \$4

Le Insalate (fresh hand-tossed salads)

Available on any salad: grilled chicken \$4, shrimp \$5, salmon \$7

Choice of dressings – Italian Lite, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Ranch

Insalata Tre Colori arugola, endive, radicchio, and shavings of parmigiano cheese with extra virgin olive oil and balsamic dressing	9.50
Insalata Franciscana mesclun, red beets, fresh corn, tomatoes and shaved aged ricotta salata with red wine vinaigrette dressing	9.50
Insalata Gorgonzola mixed field greens tossed with red onion, gorgonzola crumbles and sliced almonds in a sweet honey raspberry vinaigrette dressing	10.50
Garden Salad iceberg lettuce, tomatoes and carrots with Italian dressing	8.00
Insalate alla Cesare caesar's salad with romaine lettuce, croutons, and caesar dressing	8.00

Contorni (side dishes)

Spinaci Saltati Aglio e Olio fresh spinach sautéed with garlic and extra virgin olive oil	7.00
Broccoletti Aglio e Olio florets of fresh broccoli sautéed with garlic and extra virgin olive oil	6.00
Polpette meatballs with homemade tomato sauce	4.50
Salsiccia homemade sausage	4.50
Patatine Fritte yukon gold criss crossed potato fries	4.00
Side Garden Salad	4.00
Side Caesar Salad	4.00

Bambini Menu (Kids Menu)

For our guests 10 and under * No substitutions

Personal Pizza cheese pizza with mozzarella and fresh tomato sauce	7.00
Mozzarella Sticks fried breaded mozzarella sticks with sauce for dipping	6.00
Pollo e Patatine Fritte chicken tenders and potato fries	6.00
Gamberetti e Patatine Fritte shrimp and potato fries	7.00
Tortellini Pasticciati cheese tortellini with Bolognese meat sauce and heavy cream	7.00
Spaghetti della Nonna spaghetti with meatballs served with fresh homemade tomato sauce	6.00
Ravioli al Formaggio cheese ravioli with light tomato and cream sauce	7.00
Spaghetti al Pomodoro spaghetti with fresh homemade tomato sauce	5.00
Spaghetti al Burro spaghetti seasoned with melted butter	5.00
Kid's Beverage - choice of apple juice or fountain soda	1.00



Bevande (Beverages)

Soda	(includes one refill) Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer, Dr. Pepper, Iced Tea	2.00
Fresh Brewed Iced Tea	(includes one refill)	2.00
Bottled Water		
Acqua Panna (flat)	San Pellegrino (sparkling) (1 L)	5.00
Acqua Panna (flat)	San Pellegrino (sparkling) (1/2 L)	3.00
Beer – Imported		4.50
Corona	Heineken Peroni	
Beer – Domestic		3.50
Budweiser	O'Doul's Miller Light Coors Light Yuengling	
Bud Light		
Coffee and tea		
Cappuccino		4.00
Espresso		3.00
Double Espresso		5.00
Coffee	Hot Tea	2.00



La Dolce Vita (Desserts)

Tiramisu	delicate lady fingers dipped in Italian café espresso and layered with sweet mascarpone cream	5.50
Profiteroles	puff pastry filled with vanilla cream covered in chocolate cream	5.50
New York Cheesecake	Traditional NY cheesecake flavored with a hint of vanilla	6.00
Flute Limoncello	refreshing lemon gelato swirled together with limoncello, presented in a champagne glass	6.00
Bomba Gelato	chocolate ice cream truffle with a delicate white cream center topped with chopped hazelnuts	5.00
Fudge Sundae	vanilla ice cream topped with chocolate fudge, whipped cream and sprinkles	4.00

An 18% gratuity is added to checks for parties of 5 or more

We hope you enjoyed your dining experience at
Mangia e Bevi!

Mangia e Bevi Specials

MONDAY IS PIZZA NIGHT

BUY ONE LARGE PIZZA AND GET ANOTHER FOR HALF PRICE
of equal or lesser value
(Carry out only. Valid 4:30-9pm)

TUESDAY IS PASTA NIGHT

BUY ONE PASTA ENTRÉE AND GET ANOTHER FOR HALF PRICE
of equal or lesser value
(Dine in Only. Valid 4:30-9pm)

WEDNESDAY IS WINE NIGHT

BUY ONE ENTRÉE AND GET A GLASS OF HOUSE WINE FOR \$1
(Dine in Only. Valid 4:30-9pm. One glass per entrée)

Business Hours

Monday through Thursday	11:00am to 9:00pm
Friday and Saturday	11:00am to 10:00pm
Sunday	12:00pm to 9:00pm

**Mangia e Bevi is pleased to offer our delectable full-service menu or a customized menu for your holiday parties and events.
Ask for Vito for further details.**

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WWW.MANGIAEBEVI.US