

**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	

Panzerotti (Calzones)

Baked half moon shaped fresh pizza dough generously stuffed with a combination of fresh ingredients. Served with marinara sauce for dipping. No filling substitutions.

Panzerotti con carne	homemade Italian sausage • pepperoni • ham • mozzarella • parmigiano cheese	8.00
Panzerotti con vegetali	mushrooms • green peppers • black olives • onions • mozzarella • parmigiano cheese	8.00
Stromboli	pepperoni • homemade Italian sausage • mushrooms • mozzarella	7.00

Panini

Authentic grilled Italian paninis served on ciabatta bread, in the true Italian tradition, with potato chips on the side.

Roast Beef Panino	roast beef, caramelized onions, tomatoes and roasted pepper spread	7.00
Principe di Parma	prosciutto di Parma, fresh mozzarella, romaine lettuce, tomatoes and Italian dressing	7.00
Campagnolo	grilled zucchini, eggplant, roasted peppers, tomatoes and pesto spread	7.00
Portobello	grilled portobello mushrooms, caramelized onions, balsamic dressing, melted smoked mozzarella	7.00

Heroes

Pollo Parmigiana	breaded chicken breast with melted mozzarella cheese and tomato sauce	7.00
Pollo alla Griglia	grilled chicken breast, lettuce and tomato, topped with melted mozzarella cheese	7.00
Italiano	mortadella, capocollo, salame, ham, provolone cheese, lettuce, tomatoes, onions and Italian dressing	7.00
Salsiccia	homemade Italian sausage with sweet peppers and caramelized onions	7.00
Melanzana alla Parmigiana	sliced eggplant, melted mozzarella cheese and tomato sauce	7.00
Polpette della Nonna	meatballs, melted mozzarella cheese and tomato sauce	7.00

Antipasto (Appetizers)

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

Pasta

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

Tortellini Pasticciati	10.00
cheese tortellini with homemade Bolognese meat sauce and heavy cream	
Gnocchi Sorrentina	10.00
potato dumplings baked with light tomato cream sauce and melted mozzarella	
Linguine al Pesto	10.00
linguine with traditional basil pesto sauce	
Lasagna Bolognese	10.00
fresh homemade lasagna pasta layered with ragù Bolognese sauce and béchamel sauce	
Penne Puttanesca	10.00
penne pasta with black olives, capers, anchovies, hot pepper and fresh tomato sauce	
Penne alla Vodka	10.00
penne pasta in a delicate vodka sauce made with fresh tomatoes and light cream sauce	
Trenette Tre Colori	10.00
homemade trenette noodles with fresh tomato sauce, fresh mozzarella and basil	
Ravioli al Formaggio	10.00
cheese ravioli with tomato and cream sauce	
Rigatoni con Salsiccia	10.00
rigatoni pasta with homemade Italian sausage, mushrooms and sun dried tomatoes in cream sauce	
Rigatoni alla Siciliana	10.00
rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata	
Fettuccine Alfredo	10.00
fresh homemade fettuccine tossed in a homemade creamy alfredo sauce	
Spaghetti della Nonna	10.00
spaghetti with meatballs served with homemade tomato sauce	
Pasta al Forno	10.00
baked ziti layered with homemade tomato sauce, ricotta, mozzarella and parmigiano cheese	
Zuppa del Giorno soup of the day	5.00

Split plate charge \$4

Secondi (Entrées)

All entrées are accompanied by basket of bread and seasoned extra virgin olive oil for dipping.	
Pollo Parmigiana	13.50

breaded chicken breast topped with tomato sauce and melted mozzarella, baked to perfection and served with spaghetti	
Pollo Marsala	13.50
chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily, served with roasted potatoes and vegetables	
Pollo al Limone	13.50
chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce, served with roasted potatoes and vegetables	
Pollo Siciliano	13.50
sautéed chicken breast chunks with eggplants, smoked mozzarella, fresh plum tomatoes and basil, served with roasted potatoes	
Pollo Contadino	13.50
sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes, served with roasted potatoes	
Filetto di Pesce	17.00
orange roughy fish fillet with tomato cream sauce, topped with a lump of crab meat, served with roasted potatoes and vegetables	
Ciambotto del Pescatore	17.00
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	17.00
jumbo prawns sautéed with mushrooms, roasted peppers and white wine sauce, served with roasted potatoes and vegetables	
Gamberoni Fra Diavolo	17.00
jumbo prawns sautéed in our spicy diavolo tomato sauce, served on a bed of linguini	
Salmone con Carciofi	17.00
fresh salmon sautéed with artichokes, fresh tomatoes, white wine and shrimp broth, served with roasted potatoes	
Melanzana Parmigiana	13.00
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	14.00
homemade grilled Italian sausages with broccoli rabe sautéed in extra virgin olive oil and garlic	
Filetto di Manzo alla Marsala	22.00
6 oz. tender fillet mignon with mushrooms and marsala wine imported from Sicily, served with roasted potatoes and vegetables	
Bistecca alla Griglia	21.00
grilled rib eye steak served with vegetables	
Agnello alla Brace	21.00
grilled Australian rack of lamb served with vegetables	
Vitello Piccata	17.00
veal sautéed in a delicate lemon and white wine sauce and capers, served with roasted potatoes and vegetables	
Vitello Marsala	17.00
veal sautéed with mushrooms and marsala wine imported from Sicily, served with roasted potatoes and vegetables	
Vitello Parmigiana	17.00
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	9.50
arugola, endive, radicchio, and shavings of parmigiano cheese with extra virgin olive oil and balsamic dressing	
Insalata Franciscana	9.50
mesclun, red beets, fresh corn, tomatoes and shaved aged ricotta salata with red wine vinaigrette dressing	
Insalata Gorgonzola	10.50
mixed field greens tossed with red onion, gorgonzola crumbles and sliced almonds in a sweet honey raspberry vinaigrette dressing	
Garden Salad	8.00
iceberg lettuce, tomatoes and carrots with Italian dressing	
Insalate alla Cesare	8.00
caesar's salad with romaine lettuce, croutons, and caesar dressing	
Contorni (side dishes)	
Spinaci Saltati Aglio e Olio	7.00
fresh spinach sautéed with garlic and extra virgin olive oil	
Broccoletti Aglio e Olio	6.00
florets of fresh broccoli sautéed with garlic and extra virgin olive oil	
Polpette	4.50
meatballs with homemade tomato sauce	
Salsiccia	4.50
one link homemade sausage	
Patatine Fritte	4.00
yukon gold criss crossed potato fries	
Side Garden Salad	4.00
Side Caesar Salad	4.00

Lunch Specials

Lunch specials are served Monday – Friday from 11:00am to 3:00pm.
All lunch specials are served with your choice of garden salad, caesar salad or bruschetta al pomodoro and fountain soda or fresh brewed iced tea.

\$9.99

choose one

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

10" personal cheese pizza

individual pizza with mozzarella cheese and tomato sauce

Stromboli

fresh pizza pocket filled with homemade sausage, mushrooms, pepperoni and mozzarella served with sauce for dipping

Meatball Hero

meatballs, melted mozzarella cheese and tomato sauce

Pasta al Forno

baked ziti pasta layered with homemade tomato sauce, ricotta and melted mozzarella

Spaghetti al Pomodoro

spaghetti with fresh cherry tomatoes and basil

Penne Arrabbiata

penne pasta with spicy tomato sauce

Lunch specials cannot be combined with any other discount or offer. Prices subject to change without notice.

Bambini Menu (Kids Menu)

For our guests 10 and under * No substitutions

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