

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)

	media 14"	grande 18"
<b>Cheese Pizza</b> mozzarella • tomato sauce	10.00	13.00
<b>Pizza Bianca</b> white pizza • ricotta • mozzarella • parmigiano cheese	10.50	13.50
<b>Mangia e Bevi</b> pepperoni • homemade ground sausage • mushrooms • onions	13.50	16.50
<b>Amore Mio</b> pepperoni • homemade ground sausage • ground beef • ham	13.50	16.50
<b>Contadino</b> red & green sweet peppers • mushrooms • onions • black olives	13.50	16.50
<b>Mangia Supreme</b> pepperoni • homemade ground sausage • mushrooms • onions • ham • red & green sweet peppers • black olives	16.00	19.00

**Additional Toppings (add topping price to the price of the cheese pizza)**

	1.50	2.00
homemade ground sausage	onions	red & green sweet peppers
ground beef	mushrooms	roasted peppers
pepperoni	black olives	artichokes
ham	broccoli	sun-dried tomatoes
		extra cheese
		anchovies
		pineapple

\*\*\* **Panzerotti, Panini, and Heroes served for lunch only** \*\*\*  
add Italian Bread and butter for \$2.50

## 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

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

## Paninis

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

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

## Heroes

Served with potato chips on the side

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

## Antipasto (Appetizers)

<b>Pepata di Cozze Marechiarra</b> steamed mussels in spicy marinara sauce, with toasted Italian bread	9.00
<b>Arancini con Porcini</b> crispy Italian rice croquettes filled with porcini mushroom and cheese	7.00
<b>Gamberetti e Fagioli alla Toscana</b> shrimp and white cannellini beans sautéed in olive oil, radicchio, fresh tomato	10.00
<b>Fresh Mozzarella Caprese</b> fresh mozzarella and tomato slices topped with fresh basil	8.00
<b>Calamari Fritti</b> fried baby squid served with spicy marinara sauce	9.00
<b>Antipasto Italiano</b> imported prosciutto, fresh mozzarella, cerignola olives and roasted peppers	9.00

## Pasta

	Lunch	Dinner
<b>Tortellini Pasticciati</b> cheese tortellini with Bolognese meat sauce and heavy cream	10.00	14.00
<b>Gnocchi Sorrentina</b> potato dumplings with light tomato cream sauce and melted mozzarella	10.00	14.00
<b>Linguine al Pesto</b> linguine with traditional basil pesto sauce	10.00	14.00
<b>Lasagna Bolognese</b> fresh homemade lasagna pasta layered with ragù Bolognese sauce and béchamel sauce	10.00	14.00
<b>Penne Puttanesca</b> penne pasta with black olives, capers, anchovies, hot pepper and fresh tomato sauce	10.00	14.00
<b>Penne alla Vodka</b> penne pasta in a delicate vodka sauce	10.00	14.00
<b>Trenette Tre Colori</b> homemade trenette noodles with tomato sauce, fresh mozzarella and basil	10.00	14.00
<b>Ravioli al Formaggio</b> cheese ravioli with tomato and cream sauce	10.00	14.00
<b>Rigatoni con Salsiccia</b> rigatoni pasta with sausage, mushrooms and sun dried tomatoes in cream sauce	10.00	14.00
<b>Rigatoni alla Siciliana</b> rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata	10.00	14.00
<b>Fettuccine Alfredo</b> fresh homemade fettuccine tossed in a creamy alfredo sauce	10.00	14.00
<b>Spaghetti della Nonna</b> spaghetti with meatballs served with homemade tomato sauce	10.00	13.00
<b>Pasta al Forno</b> baked ziti pasta layered with homemade tomato sauce, ricotta, mozzarella	10.00	13.00

## Le Insalate (fresh salads)

<b>Available on any salad: grilled chicken \$4, shrimp \$5, salmon \$7</b>	
<b>Insalata Tre Colori</b> arugola, endive, radicchio and shavings of parmigiano cheese with extra virgin olive oil and balsamic dressing	9.50
<b>Insalata Francescana</b> mesclun, red beets, fresh corn, tomatoes and shaved aged ricotta salata	9.50
<b>Insalata Gorgonzola</b> mixed field greens tossed with red onion, gorgonzola crumbles and sliced almonds in a sweet honey raspberry vinaigrette dressing	10.50
<b>Garden Salad</b> iceberg lettuce, tomatoes and carrots with Italian dressing	8.00
<b>Insalate alla Cesare</b> caesar's salad with romaine lettuce, croutons and caesar dressing	8.00

## Secondi Piatti (Entrées)

	Lunch	Dinner
<b>Pollo Parmigiana</b> breaded chicken breast topped with tomato sauce and melted mozzarella, served with spaghetti	13.50	15.50
<b>Pollo Marsala</b> chicken breast sautéed with mushrooms and imported marsala wine	13.50	15.50
<b>Pollo al Limone</b> chicken breast, artichoke hearts, capers sautéed in a delicate lemon and wine sauce, served with potatoes and vegetables	13.50	15.50
<b>Pollo Siciliano</b> sautéed chicken breast chunks with eggplants, smoked mozzarella, fresh plum tomatoes and basil, served with roasted potatoes	13.50	15.50
<b>Pollo Contadino</b> sautéed chicken breast with homemade sausage, roast peppers, mushrooms and fresh tomatoes, served with roasted potatoes	13.50	15.50
<b>Filetto di Pesce</b> orange roughy fillet with tomato cream sauce, topped with a lump of crab meat, served with roasted potatoes and vegetables	17.00	20.00
<b>Ciambotto del Pescatore</b> savory seafood mixture of shrimp, clams, mussels and salmon sautéed in garlic, white wine and tomato sauce, served on bed of linguini	17.00	20.00
<b>Gamberoni Mare e Monte</b> jumbo prawns sautéed with mushrooms, roasted peppers and white wine sauce, served with roasted potatoes and vegetables	17.00	20.00
<b>Gamberoni Fra Diavolo</b> jumbo prawns sautéed in our spicy diavolo tomato sauce, with linguini	17.00	20.00
<b>Salmone con Carciofi</b> fresh salmon sautéed with artichokes, fresh tomatoes, white wine and shrimp broth, served with roasted potatoes	17.00	20.00
<b>Melanzana Parmigiana</b> eggplant layered with mozzarella, parmigiano cheese, basil and tomato sauce, baked to perfection and served with spaghetti	13.00	15.50
<b>Salsiccia Broccoli di Rape</b> homemade grilled Italian sausages with broccoli rabe	14.00	17.50
<b>Vitello Piccata</b> veal sautéed in a delicate lemon and white wine sauce and capers, served with roasted potatoes and vegetables	17.00	19.50
<b>Vitello Marsala</b> veal sautéed with mushrooms and imported marsala wine	17.00	19.50
<b>Vitello Parmigiana</b> breaded veal cutlets topped with homemade tomato sauce and melted mozzarella, served with spaghetti	17.00	19.50

## Contorni (side dishes)

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

## Bambini Menu (Kids Menu)

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

## La Dolce Vita (Desserts)

<b>Tiramisu</b> delicate lady fingers dipped in Italian café espresso and layered with sweet mascarpone cream	5.50
<b>Profiteroles</b> Puff pastry filled with vanilla cream covered in chocolate cream	5.50
<b>New York Cheesecake</b> Traditional NY cheesecake flavored with a hint of vanilla	6.00

## Lunch Specials

Lunch specials are served Monday - Friday from 11:00am to 3:00 p.m.

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 Italian Bread and butter 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.

*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.



**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.**

### Business Hours

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

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

*We thank you for your patience.*

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