

Antipasti Caldi (Hot Appetizers)

Eggplant Rollatini 9.99

eggplant slices rolled up in ricotta cheese, baked in marinara sauce

Bada Bing Shrimp 11.99

tender, crispy shrimp tossed in a creamy spicy sauce

Mussels Marechiara 11.99

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

Porcini Riceballs 9.99

crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese

Peperone Ripieno 8.99

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

Calamari Fritti 11.99

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

Garlic Bread 5.99

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

Antipasti Freddi (Cold Appetizers)

Shrimp Cocktail 12.99

jumbo prawns served with cocktail sauce

Crabmeat Salad 16.99

colossal 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 10.99

fresh mozzarella and tomato slices topped with fresh basil

Bruschetta Tre Colori 5.99

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

Pasta

Penne Mangia e Bevi 15.99

penne pasta with bacon, smoked mozzarella cheese, radicchio and light cognac cream sauce

Spaghetti Carbonara 15.99

spaghetti tossed with pancetta, parmigiano cheese and eggs

Tortellini Pasticciata 14.99

cheese tortellini with homemade Bolognese meat sauce and cream

Fettuccine Mare e Monte 19.99

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

Trenette Bolognese 14.99

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 14.49

linguini pasta with traditional basil pesto sauce

Linguine with Clams 17.99

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

Fettuccine Alfredo 14.49

fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce

Ravioli al Formaggio 14.49

cheese ravioli with tomato and cream sauce

Ravioli al Pistacchio 15.99

ravioli filled with porcini mushroom, topped with pistachio and saffron 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 14.49

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

Spaghetti della Nonna 13.99

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 14.49

potato dumplings baked with light tomato cream sauce and melted mozzarella

Veal Parmigiana 22.99

breaded veal cutlets topped with homemade tomato sauce and melted mozzarella

Chicken Parmigiana 17.99

breaded chicken breast topped with tomato sauce and melted mozzarella

Shrimp Parmigiana 22.99

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

Eggplant Parmigiana 17.49

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

Polla (Chicken Entrées)

All chicken entrées served with roasted potatoes and vegetables.

Chicken Marsala 17.99

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

Chicken al Limone 17.99

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

Chicken Asiatico 17.99

chicken breast sautéed with zucchini, champignon mushrooms, pinoli nuts, and madeira wine sauce

Chicken Contadino 17.99

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

Chicken Saltimbocca 17.99

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

Split plate charge \$4

Carne (Meat Entrées)

Veal Saltimbocca 22.99

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

Filet Mignon al Marsala 32.99

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 29.99

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

Rack of Lamb alla Brace 28.99

grilled Australian rack of lamb served with vegetables and roasted potatoes

Veal Piccata 22.99

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

Veal Marsala 22.99

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

Pesce (Seafood Entrées)

Mediterranean Rockfish 22.99

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 22.99

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 21.99

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

Shrimp Fra Diavolo 22.99

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

Salmon con Carciofi 22.99

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

Split plate charge \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Contorni (Side Dishes)

- Spinach** fresh spinach sautéed with garlic and extra virgin olive oil 8.49
Broccoli florets of fresh broccoli sautéed with garlic and extra virgin olive oil 7.99
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 \$3.00

Available on any salad: grilled chicken \$4, shrimp \$6, salmon \$8
Choice of dressings – Italian, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Ranch

Tre Colori 6.50 / 11.00

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

Spinaci 6.50 / 11.00

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

Francescana 6.50 / 11.00

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

Gorgonzola 6.50 / 11.00

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

Garden Salad 4.50 / 8.50

romaine lettuce, cherry tomatoes, red onion, cucumber, carrots and black olives with Italian dressing

Cesare 4.50 / 8.50

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

Zuppe (Soups)

Minestrone 6.50

classic Italian homemade vegetable soup

Straciatella 6.50

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

Pasta e Fagioli 6.50

authentic Italian homemade white bean soup with pasta

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, Red and Green Sweet Peppers, Pineapple Broccoli, Artichokes, Sun-Dried Tomatoes, Anchovies, Roasted Red Peppers

Artisan Pizza

Add a basket of Italian Bread with butter and dipping oil for \$3.00

**Artisan Pizza sold as is - no substitutions and no half and half pies.
Half and Half may be ordered when choosing your own toppings (Pizza My Way).**

Piccola 10" / Media 14"

White Pizza 9.50 / 15.50

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