

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

Porcini Riceballs 9.99

crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese

Peperone Ripieno 9.99

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 6.99

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 17.99

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

Antipasto Italiano 12.99

imported Prosciutto di Parma, fresh mozzarella, olives and marinated roasted red 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 16.99

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

Spaghetti Carbonara 16.99

spaghetti tossed with pancetta, parmigiano cheese and eggs

Tortellini Pasticciata 15.99

cheese tortellini with homemade Bolognese meat sauce and cream

Fettuccine Mare e Monte 21.99

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

Trenette Bolognese 15.99

homemade trenette noodles with bolognese meat sauce

Rigatoni con Salsiccia 15.99

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

Linguine al Pesto 15.49

linguini pasta with traditional basil pesto sauce

Linguine with Clams 20.99

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

Fettuccine Alfredo 15.49

fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce

Ravioli al Formaggio 15.99

cheese ravioli with tomato and cream sauce

Ravioli al Pistacchio 16.99

ravioli filled with porcini mushroom, topped with pistachio and saffron cream sauce

Penne alla Vodka 15.49

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

Rigatoni alla Siciliana 15.49

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

Spaghetti della Nonna 14.99

spaghetti with meatballs served with homemade tomato sauce

Baked Specialties

All Parmigiana dishes served with spaghetti.

Cannelloni di Carne e Spinaci 15.99

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

Gnocchi alla Sorrentina 15.99

potato dumplings baked with light tomato cream sauce and melted mozzarella

Lasagna Bolognese 15.99

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

Eggplant Parmigiana 19.99

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

Chicken Parmigiana 19.99

breaded chicken breast topped with tomato sauce and melted mozzarella

Shrimp Parmigiana 23.99

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

Veal Parmigiana 23.99

breaded veal cutlets topped with homemade tomato sauce and melted mozzarella

Polla (Chicken Entrées)

All chicken entrées served with roasted potatoes and vegetables.

Chicken Marsala 19.99

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

Chicken al Limone 19.99

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

Chicken Asiatico 19.99

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

Chicken Martini 19.99

parmesan crusted chicken breast sautéed in dry vermouth, white wine and lemon sauce

Chicken Contadino 19.99

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

Chicken Saltimbocca 19.99

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

Carne (Meat Entrées)

Filet Mignon al Marsala 35.99

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 33.99

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

Rack of Lamb alla Brace 33.99

grilled Australian rack of lamb served with vegetables and roasted potatoes

Veal Piccata 23.99

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

Veal Marsala 23.99

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

Veal Saltimbocca 23.99

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

Pesce (Seafood Entrées)

Mediterranean Branzino 25.99

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

Orange Roughy 25.99

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

Ciambotto del Pescatore 25.99

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 25.99

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

Shrimp Fra Diavolo 25.99

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

Salmon con Carciofi 25.99

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

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 6.00

Potato Fries 4.00

Insalate (Salads)

Add a basket of Italian Bread for \$4.00

Available on any salad: grilled chicken \$5, shrimp \$7, salmon \$9

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

Tre Colori 7.50 / 12.00

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

Spinaci 7.50 / 12.00

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

Francescana 7.50 / 12.00

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

Gorgonzola 7.50 / 12.00

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 7.00

classic Italian homemade vegetable soup

Straciatella 7.00

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

Pasta e Fagioli 7.00

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

Cheese Pizza **Piccola** \$9 / **Piccola Gluten Free** \$11 / **Media** \$13 / **Grande** \$16

Toppings (each) **Piccola** \$1.50 / **Media** \$2.00 / **Grande** \$3.00

Choose from: Extra Cheese, Homemade Ground Sausage, Ground Beef, Pepperoni, Ham, Onions, Mushroom, Black Olives, Red and Green Sweet Peppers, Pineapple, Broccoli

Gourmet Toppings: pricing varies by topping and pizza size

Choose from: Prosciutto di Parma, Artichokes, Sun-Dried Tomatoes, Anchovies, Roasted Red Peppers

Artisan Pizza

Add a basket of Italian Bread for \$4.00

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" / Grande | 18"

White Pizza	10.50	14.50	17.50
a spectacular blend of ricotta, mozzarella and parmigiano cheese			
Shrimp Scampi	16.00	22.00	25.00
sautéed shrimp, arugula and parmigiano cheese			
Mangia e Bevi	14.00	20.00	23.00
homemade ground sausage, pepperoni, mushrooms and onions			
Prosciutto	16.00	21.00	24.00
imported prosciutto di Parma and mushroom on classic cheese pizza			
Quattro Carne	14.00	18.00	22.00
homemade ground sausage, pepperoni, ground beef and ham			
Vegetarian	14.00	18.00	22.00
red & green sweet peppers, mushrooms, onions and black olives			
Mangia Supreme	15.00	20.00	25.00
pepperoni, homemade ground sausage, mushrooms, onions, ham, red & green sweet peppers, black olives			