

## *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)

### **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, cerignola olives and marinated roasted peppers

### **Fresh Mozzarella Caprese** 10.99

fresh mozzarella and tomato slices topped with fresh basil

### **Basket of Bread** 4.00

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*

# *Pasta*

**Gluten free pasta is available for additional \$1.50**

**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

**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

*Split plate charge \$4*

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*

# 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

# Pollo (Chicken Entrées)

*All chicken entrées served with roasted potatoes and vegetables.*

## **Chicken Marsala** 20.99

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

## **Chicken al Limone** 20.99

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

## **Chicken Asiatico** 20.99

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

## **Chicken Martini** 20.99

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

## **Chicken Contadino** 20.99

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

## **Chicken Saltimbocca** 20.00

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

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*

## *Carne* (Meat Entrées)

### **Filet Mignon al Marsala** 38.99

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** 34.99

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

### **Rack of Lamb alla Brace** 34.99

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** 24.99

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

*Split plate charge \$4*

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*

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 \$10  
Choice of dressings – Italian, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Ranch

### **Tre Colori** 12.00

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

### **Spinaci** 12.00

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

### **Francescana** 12.00

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

### **Gorgonzola** 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** 5.00 / 9.00

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

### **Cesare** 5.00 / 9.00

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

## *Zuppe* (Soups)

### **Straciatella** 7.99

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

### **Soup of the Day** 7.99

ask your server for the soup of the day

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*

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 Moda Mia* (Pizza My Way)

**Create your own thin crust pizza (10")**

**Cheese Pizza \$9 / Gluten Free \$11**

**Toppings (each) \$1.50**

**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**

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

## *Artisan Pizza* (10")

**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).**

**White Pizza 10.50**

a spectacular blend of ricotta, mozzarella and parmigiano cheese

**Shrimp Scampi 16.00**

sautéed shrimp, arugula and parmigiano cheese

**Mangia e Bevi 14.00**

homemade ground sausage, pepperoni, mushrooms and onions

**Prosciutto 16.00**

imported prosciutto di Parma and mushroom on classic cheese pizza

**Quattro Carne 14.00**

homemade ground sausage, pepperoni, ground beef and ham

**Vegetarian 14.00**

red & green sweet peppers, mushrooms, onions and black olives

**Mangia Supreme 15.00**

pepperoni, homemade ground sausage, mushrooms, onions, ham, red & green sweet peppers, black olives

*We offer one complimentary refill on sodas and Iced Tea.  
20% gratuity added to parties of 6 or more.*