

## PASTA

**Penne Mangia e Bevi** 19.49

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

**Spaghetti Carbonara** 19.49

spaghetti tossed with pancetta, parmigiano cheese and eggs

**Tortellini Pasticciata** 19.49

cheese tortellini with homemade Bolognese meat sauce and cream

**Trenette Bolognese** 19.49

homemade trenette noodles with bolognese meat sauce

**Rigatoni con Salsiccia** 18.99

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

**Linguine al Pesto** 16.99

linguini pasta with traditional basil pesto sauce

**Penne alla Vodka** 18.49

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

**Fettuccine Alfredo** 18.99

fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce

**Ravioli al Formaggio** 18.99

cheese ravioli with tomato and cream sauce

**Ravioli al Pistacchio** 19.99

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

**Linguine with Clams** 25.99

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

**Spaghetti della Nonna** 17.49

spaghetti with meatballs served with homemade tomato sauce

**Rigatoni alla Siciliana** 17.99

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

## BAKED SPECIALTIES

**Lasagna Bolognese** 18.99

**Eggplant Parmigiana** 23.99

**Chicken Parmigiana** 23.99

**Shrimp Parmigiana** 26.99

**Veal Parmigiana** 27.99

**Cannelloni di Carne** 18.99

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

**Gnocchi Sorrentina** 18.99

potato dumplings baked with light tomato cream sauce and mozzarella

## CHICKEN

**Chicken Marsala** 23.99

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

**Chicken al Limone** 23.99

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

**Chicken Asiatico** 23.99

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

**Chicken Martini** 23.99

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

**Chicken Contadino** 23.99

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

**Chicken Saltimboca** 23.99

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

## MEATS

**Filet Mignon Marsala** 43.99

8 oz. fillet mignon with mushrooms and marsala wine, served with roasted potatoes and vegetables

**Rib Eye Steak Grilled** 39.99

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

**Rack of Lamb Grilled** 39.99

grilled Australian rack of lamb, with vegetables and roasted potatoes

**Veal Piccata** 27.99

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

**Veal Marsala** 27.99

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

**Veal Saltimboca** 27.99

veal medallions sautéed in white wine sauce with provolone cheese and prosciutto, served with spinach

## SIDES

**Sautéed Spinach** 9.49

**Sautéed Broccoli** 8.99

**Meatballs (3)** 7.50

**Potato Fries** 5.00

**SEAFOOD****Orange Roughy** 27.99

orange roughy fish fillet with crab meat and tomato cream sauce, with roasted potatoes and vegetables

**Branzino** 27.99

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

**Ciambotto** 27.99

seafood mixture of shrimp, clams, mussels and salmon in garlic, white wine and tomato sauce, with linguine

**Ahi Tuna Steak** 27.99

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

**Shrimp Fra Diavolo** 27.99

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

**Salmone con Carciofi** 27.99

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

**SALADS**

add to any salad: chicken \$6, shrimp \$8, salmon \$11

**Tre Colori** 13.00

arugola, endive, radicchio, parmigiano cheese, olive oil and balsamic vinaigrette

**Spinaci** 13.00

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

**Francescana** 13.00

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

**Gorgonzola** 13.00

mixed greens with red onion, carrots, tomatoes, shaved gorgonzola sliced almonds, raspberry vinaigrette

**Cesar Salad** 5.50 / 10.00

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

**Garden Salad** 5.50 / 10.00

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

**ANTIPASTI****Basket of Bread** 4.00**Eggplant Rollatini** 12.49

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

**Bada Bing Shrimp** 13.99

tender, crispy shrimp tossed in a creamy spicy sauce

**Mussels Marechiara** 14.99

steamed mussels in spicy marinara sauce

**Porcini Riceballs** 12.99

crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese

**Peperone Ripieno** 13.99

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

**Calamari Fritti** 14.99

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

**Garlic Bread** 7.99

Italian bread with garlic butter topped with melted mozzarella cheese, served with marinara sauce

**Crabmeat Salad** 21.99

crabmeat, shrimp, hearts of palm, cherry tomatoes, asparagus in lemon vinaigrette dressing

**Antipasto Italiano** 14.99

imported Prosciutto di Parma, fresh mozzarella, cerignola olives and marinated roasted peppers

**Mozzarella Caprese** 13.99

fresh mozzarella and tomato slices topped with fresh basil

**SOUPS****Stracciatella** 7.99**Minestrone** 7.99**Pasta e Fagioli** 7.99



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** \$10 **Media** \$15 **Grande** \$18 **Piccola Gluten Free** \$12

**Toppings (each):** **Piccola** \$1.50 **Media** \$2 **Grande** \$3

*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"

<b>White Pizza</b>	<b>12.50</b>	<b>16.50</b>	<b>19.50</b>
a spectacular blend of ricotta, mozzarella and parmigiano cheese			
<b>Shrimp Scampi</b>	<b>18.00</b>	<b>24.00</b>	<b>27.00</b>
sautéed shrimp, arugula and parmigiano cheese			
<b>Mangia e Bevi</b>	<b>16.00</b>	<b>22.00</b>	<b>25.00</b>
homemade ground sausage, pepperoni, mushrooms and onions			
<b>Prosciutto</b>	<b>18.00</b>	<b>23.00</b>	<b>26.00</b>
imported prosciutto di Parma and mushroom on classic cheese pizza			
<b>Quattro Carne</b>	<b>16.00</b>	<b>21.00</b>	<b>25.00</b>
homemade ground sausage, pepperoni, ground beef and ham			
<b>Vegetarian</b>	<b>16.00</b>	<b>21.00</b>	<b>25.00</b>
red & green sweet peppers, mushrooms, onions and black olives			
<b>Mangia Supreme</b>	<b>17.00</b>	<b>22.00</b>	<b>27.00</b>
pepperoni, homemade ground sausage, mushrooms, onions, ham, red & green sweet peppers, black olives			