

PASTA

Penne Mangia e Bevi 22.49

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

Spaghetti Carbonara 21.49

spaghetti tossed with pancetta, parmigiano cheese and eggs

Tortellini Pasticciata 21.49

cheese tortellini with homemade Bolognese meat sauce and cream

Trenette Bolognese 21.49

homemade trenette noodles with bolognese meat sauce

Rigatoni con Salsiccia 19.99

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

Linguine al Pesto 17.99

linguini pasta with traditional basil pesto sauce

Penne alla Vodka 19.49

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

Fettuccine Alfredo 20.99

fresh homemade fettuccine pasta tossed in a homemade creamy alfredo sauce

Ravioli al Formaggio 20.99

cheese ravioli with tomato and cream sauce

Ravioli al Pistacchio 21.99

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

Linguine with Clams 26.99

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

Spaghetti della Nonna 18.49

spaghetti with meatballs served with homemade tomato sauce

Rigatoni alla Siciliana 18.99

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

BAKED SPECIALTIES

Lasagna Bolognese 21.99

Eggplant Parmigiana 24.99

Chicken Parmigiana 24.99

Shrimp Parmigiana 28.99

Veal Parmigiana 28.99

Cannelloni di Carne 21.99

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

Gnocchi Sorrentina 20.99

potato dumplings baked with light tomato cream sauce and mozzarella

CHICKEN

Chicken Marsala 24.99

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

Chicken al Limone 24.99

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

Chicken Asiatico 24.99

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

Chicken Martini 24.99

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

Chicken Contadino 25.99

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

Chicken Saltimboca 25.99

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

MEATS

Filet Mignon Marsala 45.99

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

Rib Eye Steak Grilled 42.99

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

Rack of Lamb Grilled 42.99

grilled Australian rack of lamb, with vegetables and roasted potatoes

Veal Piccata 29.99

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

Veal Marsala 29.99

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

Veal Saltimboca 30.49

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

SIDES

Sautéed Spinach 10.49

Sautéed Broccoli 9.99

Meatballs (3) 9.00

Potato Fries 5.00



SEAFOOD

Orange Roughy 29.99

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

Branzino 28.99

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

Ciambotto 29.99

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

Ahi Tuna Steak 28.99

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

Shrimp Fra Diavolo 28.99

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

Salmone con Carciofi 29.99

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 13.99

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 13.99

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 5.00

Eggplant Rollatini 13.49

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

Bada Bing Shrimp 14.99

tender, crispy shrimp tossed in a creamy spicy sauce

Mussels Marechiara 15.99

steamed mussels in spicy marinara sauce

Porcini Riceballs 13.99

crispy Italian rice croquettes filled with porcini mushroom and parmigiano cheese

Peperone Ripieno 14.99

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

Calamari Fritti 15.99

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

Garlic Bread 8.99

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

Antipasto Italiano 15.99

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

Mozzarella Caprese 14.99

fresh mozzarella and tomato slices topped with fresh basil

Crabmeat Salad 22.99

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

SOUPS

Stracciatella 7.99

Minestrone 7.99

Pasta e Fagioli 7.99

MANGIA E BEVI

SINCE 2007



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** \$11 **Media** \$15 **Grande** \$18 **Piccola Gluten Free** \$14

Toppings (each): **Piccola** \$2 **Media** \$3 **Grande** \$4

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 \$5.00

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"

	Piccola 10"	Media 14"	Grande 18"
White Pizza a spectacular blend of ricotta, mozzarella and parmigiano cheese	13.00	17.00	21.00
Margherita fresh mozzarella, tomato sauce and basil	14.00	18.00	22.00
Hawaiian ham and pineapple	14.00	18.00	22.00
Shrimp Scampi sautéed shrimp, arugula and parmigiano cheese	18.00	24.00	28.00
Mangia e Bevi homemade ground sausage, pepperoni, mushrooms and onions	17.00	22.00	27.00
Prosciutto imported prosciutto di Parma and mushroom on classic cheese pizza	18.00	23.00	27.00
Quattro Carne homemade ground sausage, pepperoni, ground beef and ham	17.00	22.00	27.00
Vegetarian red & green sweet peppers, mushrooms, onions and black olives	17.00	22.00	27.00
Mangia Supreme pepperoni, homemade ground sausage, mushrooms, onions, ham, red & green sweet peppers, black olives	18.00	23.00	28.00