

# Mangia!

SATURDAY, MARCH 6  
FROM 5:30

WINE PAIRING, ARIAS,  
AND JAZZ!

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## *Aperitif*

choice of

**Foss Marai Frizzante Prosecco**

or

**Campari and Soda**



**\$40 Per Person**

## *Antipasti*

choice of

**Hot Asiago Artichoke Dip**

creamy house made artichoke dip  
served with crostini

**Smoked Salmon Barquettes**

wild Alaskan salmon hand smoked and mixed  
with fresh lemon and red onion

**Carpaccio of Filet Mignon**

thinly sliced, raw tenderloin served with  
our tomato, artichoke and caper relish atop a  
cracked pepper and Dijon brushed plate

**Bollini Pinot Grigio**

**Mark West Pinot Noir**

or

**Essence Pinot Blanc**

**14 Hands Merlot**

## *Primi Piatti*

choice of

**Pasta Fagioli**

house made traditional spicy cannelloni  
bean and pancetta soup with pasta

**Planeta Rose**

**Roasted Butternut & Fennel Bisque**

creamy house made bisque  
topped with crème fraiche

**Campellares Rioja**

## *Secondi Piatti*

choice of

**Classic Lasagna**

layers upon layers of pasta ribbons,  
house made meat sauce, fresh herbed  
ricotta & imported cheeses

**Chicken Marsala**

free-range chicken breast lightly  
sautéed with mushrooms, tomatoes and  
garlic, deglazed with sweet marsala wine  
served with creamy risotto and vegetable melange

**Batasiolo Gavi**

or

**Sella Cannonaua Reserva**

**Marquis Guadagni Chianti**

**Seafood Crepes**

fresh scallops, shrimp and blue crab  
lightly sautéed and wrapped in a crepe  
topped with our house made saffron  
cream sauce and baked till bubbly

**Bex Riesling**

**Steak au Poivre**

sirloin topped with loosely  
cracked peppercorns, grilled to perfection and  
topped with our signature demi glace  
with mushrooms and garlic.

**Ravenswood Cabernet**

## *Insalata*

choice of

**Insalata Supremo**

crisp romaine tossed in our house made  
cider vinaigrette, topped with black olives, capers,  
red and green bell peppers, tomatoes,  
toasted pepperoni and house made croutons

**Fontana Candida Pinot Grigio**

**Mangia! Signature Salad**

mixed baby field greens  
with roasted pistachios,  
sun dried cranberries, feta cheese  
tossed in a light raspberry vinaigrette

**Fuente Elvria Verdejo**

## *Il Dolce e Digestivi*

choice of

**San Martino Mierlo, Michele Chiarlo Nivole, Grappa di Moscato, Limoncello, Sambuca or Di Saronno**  
and choice of

**Tortoni, Berry Jubilee or Profiterole**

Lavazza coffee included

vegetarian substitutions available upon request, wine pairings are at the discretion of the diner,  
any choice of wine is available as substitute at any time.

**Saturday, March 6th**

**featuring arias sung by Scott Merchant, Jazz trio to follow**

price is \$40 per person, seatings start at 5pm

**Mangia! Casual Italian 1446 Miner St. Idaho Springs, CO 80452**