

Mangia !

Casual Italian

Primi Piatti

all entrees come with choice of Mangia! signature salad, classic Caesar, minestrone or pasta fagioli & house baked bread

Piatti Parmesan

your choice of moist, free range chicken breast, eggplant or veal cutlets, lightly breaded and topped with our house made red sauce, imported Provolone, served with our spaghetti pomodoro and house vegetable mélange.

Chicken...\$16.95, Eggplant...\$17.95 or Veal...\$18.95

Rigatoni al Forno

pasta tubes baked with your choice of house made sauces, ricotta & imported cheeses

house made red sauce...\$13.95 or house made chipotle alfredo...\$16.95
add two meatballs or sausage...\$3.95 or grilled chicken breast...\$4.95

Classic lasagna...\$18.95

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

Fettuccine Alfredo...\$16.95

succulent fettuccine noodles in a silky, made to order, traditional parmesan cream sauce

Scampì Diabolo...\$18.95

jumbo shrimp sautéed in a light lemon garlic butter sauce, tossed with angel hair pasta & diced tomatoes with a hint of red pepper

Spaghetti Pomodoro...\$10.95

served with house made red sauce; add two meatballs or sausage...\$3.95

Stuffed Shells...\$12.95

ricotta cheese and fresh spinach filled pasta shells baked in house made red sauce & dusted with parmano and asiago cheeses

Gnocchi...\$13.95

traditional potato dumplings served with our house made meat sauce

Cioppino...\$16.95

rich tomato basil seafood stew with shrimp, mussels, salmon, clams & calamari

Pesto Chicken...\$17.95

grilled, free range chicken breast atop a bed of linguini tossed in pesto sauce with sun dried tomatoes; try it with a pesto cream sauce...\$19.95

Linguini with Roasted Red Peppers...\$14.95

roasted red and golden bell peppers lightly sautéed in our house infused oil, tossed with parmano, toasted piñon nuts & linguini

Beef Tips in Port...\$24.95

pan seared tender cuts of certified angus beef tenderloin served with our house made sauce prepared with port wine, artichoke hearts, mushrooms & tomatoes, served alongside our house vegetables & creamy risotto

Tortelloni...\$21.95

pasta purses filled with 4 cheeses & covered with our decadent asiago cream sauce, add chicken...\$4.95, prawns...\$5.95

Salmon Mediterranean...\$22.95

grilled wild salmon topped with a fresh tomato, caper & kalamata olive buerre blanc, served with wild mushroom polenta balls & house vegetable mélange

Steamed Mussels...\$19.95

served in a classic fresh tomato, white wine & garlic broth on a bed of linguini

Piatti Picatta

your choice of free range chicken breast or veal cutlet lightly sautéed with capers, lemon juice, tomatoes & garlic, deglazed with chablis, served on a bed of lemon pepper linguini

Chicken...\$15.95 or Veal...\$18.95

Chicken Marsala...\$18.95

free range chicken breast lightly sautéed with mushrooms, tomatoes & garlic, & deglazed with sweet marsala wine; served with creamy risotto & our house vegetable mélange

all entrees below come with choice of creamy risotto, fettuccine alfredo, polenta balls or sweet potato fries

Filet Mignon

tender Certified Angus Beef, grilled to order and served with house vegetables and your choice of side ...\$31.95

Balsamic Reduction & Goat Cheese...\$35.95 OR Proscuitto Wrapped...\$33.95

Mangia! Bistecca...\$22.95

our signature marinated, half pound Certified Angus Beef grilled to perfection, topped with a roasted garlic demi glace, served with red onion confit, choice of side & house vegetables

10oz Sirloin...\$27.95

10 ounces of tender, juicy, Certified Angus Beef grilled to your desired temperature, served with choice of side & our house vegetable mélange
add gorgonzola crumbles or marinated mushrooms...\$1.95 or BOTH for \$3.50

Please understand that we make all dishes to order; due to our high quality standards, we may take longer than others; if you are in a hurry please ask your server what can be prepared more quickly!