

**IMPORTED GLASS BOTTLED WATER
AVAILABLE IN FULL AND HALF LITERS**

Pellegrino Sparkling

Acqua Panna Spring

MINESTRE

PASTA FAGIOLI

A blend of beans & spinach simmered in a hearty vegetarian broth with ditalini

-6-

MINESTRA DEL GIORNO

Soup of the Day

-7-

INSALATE

INSALATA DELLA CASA

Mixed greens, cherry tomatoes, red onions and cucumber with balsamic dressing

-4-

INSALATA OLIVA

An olive salad with a blend of olives, red onion, capers and celery tossed with extra virgin olive oil and red wine vinegar topped with shredded parmigiano

-8-

INSALATA MANGIA

Roasted red peppers, artichoke hearts with stems, sun-dried tomatoes, olives and red onions with gorgonzola over mesclun

-7-

INSALATA DI CESARE

Romaine lettuce topped with shaved parmigiano and Caesar dressing with anchovies and garlic crostini

-5-

MEATBALL INSALATA

Romaine with red wine vinegar shaved parmigiano, tomatoes and cucumbers with a meatball and red sauce

-7-

ANTIPASTI

EGGPLANT NEAPOLITAN

*Fried breaded eggplant with vine ripe tomatoes and fresh
Mozzarella finished with a balsamic glaze*

-9-

ARTICHOKE GIOVANNI

Half artichoke hearts stuffed with Italian breading

-9-

GAMBERONI ALLA FREDDO

Jumbo shrimp served with cocktail sauce

-12-

ANTIPASTO LISA

*A platter of soppressata, prosciutto, artichoke
hearts, roasted red peppers, provolone, portobella mushrooms, sundried
tomatoes and olives with a side of balsamic dressing*

-14-

BRUSCHETTA

*Italian crostini topped with chilled chopped tomatoes
and shaved parmigiano*

-7-

STUZZICHINO

*Charcoal grilled eggplant, portabella mushrooms, green and red peppers marinated in
balsamic served with herb goat cheese*

-9-

MITILI AL ZAFFERANO

Mussels sautéed in olive oil, onions & garlic in a saffron plum tomato or white wine sauce

-9-

CALAMARETTI FRITTI

Fresh calamari delicately fried served with pomodoro sauce

-9-

FRESH CAPRESE

Fresh mozzarella and sliced tomatoes with olive oil, balsamic reduction and basil

-9-

STUFFED HOT PEPPERS

Hot peppers stuffed with Italian cheeses

-9-

CRABCAKE ARANCINE

*A summer specialty of Sicily. Risotto mixed with crab,
breaded and fried served with remoulade*

-9-

ANTIPASTI

FRITTO MISTO

*Fresh calamari and shrimp delicately fried served
with remoulade and pomodoro sauce*

-13-

MELONE DI PROSCIUTTI

Fresh melon served with prosciutto

-11-

PIZZA DEL CUOCO

A gourmet selection of thin crust pizza

-8-

MARGHERITA	<i>Plum tomato sauce, fresh mozzarella and basil</i>
MEDITERRANEAN	<i>Garlic oil, feta cheese, artichokes, roasted red peppers and calamata olives</i>
GORGONZOLA	<i>Garlic oil, steak, gorgonzola cheese and caramelized onions</i>
MANGIA	<i>Tomato sauce, onion, Italian sausage and parmigiano</i>
AMERICANA	<i>Tomato sauce, mozzarella and pepperoni</i>
PROSCIUTTO	<i>Plum tomato sauce, mozzarella cheese and prosciutto</i>
STAGIONE	<i>Tomato sauce and mozzarella with two slices of each topping, artichoke hearts, prosciutto, calamata olives and mushrooms</i>
ROMA	<i>Plum tomato sauce, mozzarella, Italian sausage, pepperoni, hot peppers and calamata olives (John's favorite)</i>

*Add Artichoke Hearts, Roasted Red Peppers, Chicken, Pepperoni,
Calamata Olives, Hot Peppers, Prosciutto, Mushrooms
.75 per topping*

PASTA

SEABASS CIOPPINO

Seabass, baby clams, mussels and shrimp in a light tomato saffron broth tossed in fettuccine

-23-

SALSICCA INTEGRALE

Whole wheat spaghetti, crimini mushrooms, sliced provolone sausage, cannellini beans, spinach and shaved parmigiano in a white wine broth

-19-

RAVIOLI ROSA

Spinach and Ricotta filled ravioli in a light tomato cream parmigiano sauce

-14-

SPAGHETTI SCOGLIO

Mussels, baby clams, shrimp and calamari served in a spicy saffron plum tomato sauce

-23-

LINGUINE MARI E MONTI

Little neck and baby clams sautéed with mushrooms and garlic in a parsley lemon butter sauce tossed with linguine

-19-

PENNE SICILIANE

Pasta sautéed with grilled eggplant in a light tomato sauce with melted fresh mozzarella

-14-

GNOCCHI MANGIA

Fresh potato dumplings with a plum tomato sauce

-14-

GAMBERONI SCAMPI

Shrimp sautéed in a scampi sauce with linguine

-21-

PENNE AL GORGONZOLA

Pasta sautéed with chicken, spinach and sun-dried tomatoes in a gorgonzola cheese sauce

-16-

LINGUINE BOLOGNESE

A classic Italian meat sauce served with a linguine noodle

-16-

PENNE BOSCAIOLA

Italian sausage, mushrooms, peas and red onions in a tomato cream parm sauce

-16-

PENNE ALLA VODKA

Penne tossed in the chefs vegetarian vodka sauce

-15-

PASTA

HOT PEPPER MARINARA

*Rigatoni pasta in the chefs hot pepper sauce topped
with Italian cheeses and baked*

-18-

PENNE PRIMAVERA

Pasta with calamata olives, tomatoes, asparagus and feta cheese in a white wine garlic oil

-14-

Add Shrimp or Chicken

-6-

SHRIMP & CRAB ALFREDO

Sautéed crab & shrimp tossed with fettuccine in alfredo sauce

-21-

TORTELLINI FARCITI

*Ring shaped pasta filled with cheese tossed in a light cream sauce
with prosciutto, mushrooms and peas*

-17-

LOBSTER RAVIOLI

Lobster filled ravioli in a prosecco cream sauce

-19-

POLLO FLORINTINE

*Chicken sautéed with artichokes, cherry tomatoes, red onions and spinach in
a roasted garlic cream sauce over rigatoni*

-18-

LINGUINE ACQUA

Sautéed shrimp, zucchini & cherry tomatoes in olive oil and garlic sauce tossed in linguine

-18-

ENTRATA DI FRITTO

CHICKEN 18 VEAL 21 EGGPLANT 16

FRANCAISE

Pan fried with egg and Romano cheese batter, served with linguine in a lemon butter sauce

PARMESEAN

Breaded & topped with tomato sauce and melted fresh mozzarella served with spaghetti

MILANESE

*Breaded served with a bed of field greens, tomatoes, red onion
and cucumber with balsamic dressing*

SUBSTITUTE WHOLE WHEAT, ORGANIC OR GLUTEN FREE PASTA \$2.50

CARNE E PESCE

Entrees served with roasted red potatoes and seasonal vegetable unless otherwise specified

POLLO SICILIANO

Boneless chicken breast with sun-dried tomatoes, artichokes and asparagus in a cream sauce

-17-

POLLO MARSALA

Chicken breast floured and sautéed in a mushroom marsala wine sauce served with roasted garlic mashed potatoes and vegetable

-17-

POLLO ADRIATICO

Boneless chicken breast with crab meat and asparagus in a garlic and basil white wine cream sauce

-19-

VITELLO MARE E TERRA

Veal with shrimp, asparagus and cherry tomatoes in a butter and wine sauce

-21-

VITELLO DEL VILLAGGO

Veal scaloppini sautéed with sun-dried tomatoes, mushrooms, spinach & onion in a tomato sauce

-21-

SALMONE IN PADELLA

Filet of salmon pan-seared with cherry tomatoes & leeks served with Mediterranean rice

-18-

GAMBERONI ALLA BRACE

Crusted jumbo shrimp served on a bed of sautéed spinach

-22-

VITELLO SALTIMBOCCA

Veal in a white wine sauce with prosciutto and sage

-21-

COSTATA DI MANZO

Grilled bone-in rib eye steak with garlic mashed potatoes and gorgonzola sauce

-29-

BISTECCA ALLA FILETTOS

Two 4oz. filet of beef baked with an herb compound butter served with Mediterranean rice and grilled asparagus

-23-

MAIALE AL MELA

Grilled frenched pork chop baked with apples & gorgonzola cheese finished with balsamic glaze served with garlic mashed potatoes

-24-

LIMONCELLO SALMONE

Filet of salmon pan seared in limoncello butter sauce served with rice

-19-

As all good food takes time to make we ask our guests to please be patient. Enjoy your company and the dining experience at Mangia Ristorante

*Thank You
The Ricotta Family*

Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.