

# MANGIAMI

ITALIANO

## PRIMI

<b>ZUPPA</b>	Soup of the day.	<b>5</b>
<b>ASPARAGUS</b>	Chilled roasted asparagus served with our own Gorgonzola topping.	<b>9</b>
<b>CALAMARI FRITTI</b>	Fried calamari with horseradish scented marinara.	<b>9</b>
<b>BRUSCHETTA</b>	Ciabatta topped with tomatoes, garlic, onions, basil and olive oil.	<b>6</b>
<b>MUSSELS</b>	Sauteed in garlic, white wine and olive oil.	<b>9</b>
<b>CAPRESE</b>	Mozzarella, basil, grape tomatoes and olive oil.	<b>8</b>
<b>SPINACH ARTICHOKE DIP</b>	Creamy and rich served with crostini.	<b>9</b>
<b>GARLIC CIABATTA</b>	Garlic buttered ciabatta bread with house marinara. Try it with pesto for even more amazing flavor.	<b>6</b> <b>7</b>
<b>FRIED RAVIOLI</b>	Braised beef and asiago ravioli with gorgonzola sauce.	<b>8</b>
<b>ARANCINI</b>	Fried balls of rice, peas, cheese and sausage on a pool of marinara.	<b>8</b>
<b>BAKED GOAT CHEESE</b>	Baked cheese on a bed of marinara with crostini.	<b>9</b>

## INSALATA

<b>WEDGE</b>	Wedge of iceberg with balsamic, olive oil and scallions with gorgonzola topping and garlic croutons.	<b>7</b>
<b>TOSCANA</b>	Spinach with red onions, tomato, goat cheese and bacon vinaigrette.	<b>7</b>
<b>CESARE*</b>	Traditional house made cesare with garlic croutons.	<b>7</b>

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## PASTA

<b>SHRIMP PUTTANESCA</b>	Shrimp, olives, capers, garlic and tomato in spicy red sauce.	<b>19</b>
<b>FUNGHI</b>	Assorted mushrooms in a mushroom cream sauce.	<b>17</b>
<b>ALFREDO</b>	Parmesan cream sauce, garlic, and white wine.	<b>13</b>
<b>PESCATORE</b>	Shrimp, scallops and mussels in a spicy marinara.	<b>19</b>
<b>ARRABIATA</b>	Italian sausage tossed in a spicy garlic tomato sauce.	<b>15</b>
<b>MEDITERRANEAN</b>	Shrimp, sun-dried tomatoes, olives, artichokes, garlic and olive oil.	<b>19</b>
<b>PEASANT'S</b>	Sausage and sweet peas in a garlic parmesan cream sauce.	<b>16</b>
<b>BEEF RAVIOLI</b>	Braised beef and asiago with black pepper alfredo.	<b>16</b>
<b>TORTELLINI</b>	Spinach and garlic stuffed, tossed with fresh portobellos and spinach in a porcini mushroom broth	<b>17</b>
<b>VODKA DI MARE</b>	Shrimp and scallops in a vodka tomato sauce tossed with linguini.	<b>20</b>
<b>CHICKEN PESTO ALFREDO</b>	Roasted chicken breast tossed in our alfredo sauce with a touch of pesto. Garnished with fresh tomato.	<b>17</b>
<b>CHICKEN PEASAN</b>	Chicken sausage and sweet peas tossed in a basil marinara.	<b>16</b>
<b>LINGUINE AND MEATBALLS</b>	Our herb marinara with house meatballs over linguine.	<b>14</b>
<b>ADDITIONS</b>	Add meatballs, sausage, roasted chicken, shrimp or scallops.	

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## = CHEF SPECIALITIES =

<b>POLLO PARMESAN</b>	Pounded chicken with marinara, mushrooms, olives and parmesan.	<b>16</b>
<b>ROSEMARY LEMON CHICKEN</b>	Chicken breast baked in garlic, lemon and rosemary with herb roasted potatoes.	<b>16</b>
<b>POLLO CAPRESE</b>	Chicken breast poached with garlic, olive oil, white wine, tomato, and basil, with fresh mozzarella on a bed of spinach.	<b>17</b>
<b>PASTA RAGS</b>	Torn sheets of fresh pasta layered with braised beef and crumbled gorgonzola. Finished with a three cheese cream sauce and then baked to perfection.	<b>20</b>
<b>CRAB AND SHRIMP ROLLS</b>	Gulf shrimp and crab meat with spinach and ricotta rolled in lasagna noodles then baked and topped with a sun-dried tomato cream sauce.	<b>19</b>
<b>LASAGNA</b>	Layers of Italian sausage, spinach and mushrooms with four cheeses and our basil marinara.	<b>18</b>
<b>FISH</b>	Chef's fish preparation for the day.	<b>MARKET</b>
<b>STEAK</b>	We make an amazing steak for an Italian joint.	<b>MARKET</b>

\*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY POSE A RISK TO YOUR HEALTH.