

# Mangia e Beve

WEDNESDAY & THURSDAY 3-COURSE SPECIAL \$29 PER PERSON

## First Course

Please Choose One

### ☛ CALAMARI FRITTI

Tender calamari fried to a delicate golden color, served with a spicy pomodoro sauce

### ☛ MUSSELS FRA DIAVOLO

PEI mussels, pan sautéed in a spicy pomodoro sauce

### FRIED MOZZARELLA

Lightly breaded and fried to a golden brown, served with a light pomodoro sauce

### EGGPLANT ROLLATINI

Eggplant rolled with mozzarella, ricotta cheese, finished with a pomodoro sauce and fresh basil

### CAPRESE SALAD

Fresh creamy mozzarella, sun-ripened tomatoes, dressed with fresh basil and olive oil

### MEATBALL SALAD

House-made meatballs topped with our pomodora sauce, all served on a bed of iceberg lettuce dressed with a fresh lemon vinaigrette

### ☛ CAESAR SALAD

Classic Caesar with crunchy Romaine, shaved parmigiana and house made croutons in our own dressing

### STUFFED MUSHROOMS

Mushroom caps stuffed with traditional sausage stuffing

### PASTA FAGIOLI SOUP

Traditional bean and pasta soup in a savory tomato broth

### STUFFED CHERRY PEPPERS

Cherry peppers stuffed with traditional sausage stuffing

## Second Course

Please Choose One

### PENNE ALLA VODKA

San Marzano tomatoes slow simmered with vodka and a touch of cream, finished with fresh basil

### GNOCCHI SORRENTINO

Home-made potato dumplings served in a pomodoro sauce with fresh mozzarella

### BUTTERNUT SQUASH RAVIOLI

Ravioli finished in a brown butter sage sauce

### PAPPARDELLE DELLA CASA

Wild mushrooms, sweet peas and prosciutto in our parmigiana reggiano cream sauce tossed with fresh pasta ribbons

### PENNE NORMA

Penne pasta, eggplant, tossed with tomato sauce and ricotta salata

### PENNE AMATRICIANA

Penne, pancetta, and onions folded in marinara sauce

### PENNE ARRABIATA

San Marzano tomatoes simmered with garlic, red chili peppers and a touch of extra virgin olive oil

### CHICKEN ALFONSO

Egg battered chicken breast topped with prosciutto and swiss cheese, served over spinach

### CHICKEN PARMESAN

Chicken cutlet topped with pomodora sauce, mozzarella and parmigiana reggiano, served over linguine

### PORK CHOP MILANESE

Center cut pork chops lightly breaded, topped with fresh mozzarella, arugula and tomato chutney

### PORK CHOP SICILIAN

Grilled pork chops with hot and sweet peppers, onions, and crispy potato chips

### ☛ ATLANTIC SALMON

Fresh Atlantic Salmon grilled and served with seasonal vegetables

### ☛ MEDITERANEAN SEABASS FLORENTINE

Egg battered sea bass served simply over a bed of spinach

### ☛ SHRIMP FRADIAVOLO

Jumbo Shrimp sautéed with extra virgin olive oil, garlic, hot red pepper flakes, and pomodoro served over linguine pasta

## Third Course

Please Choose One

### TIRAMISU

Lady fingers bathed in espresso, with creamy marscapone and cocoa

### NY CHEESECAKE

House made, smooth and creamy, finished with a raspberry coulis

### BISCOTTI

Twice-baked italian cookies

### GELATO

Ask your server for flavors

### CANOLI

Crisp pastry shells stuffed with sweet ricotta and chocolate chips

### BERRIES AND CREAM

Sweet seasonal berries with fresh homemade whipped cream

### SORBET

Ask your server for flavors

### CARROT CAKE

Moist decadent cake infused with cinnamon, chopped walnuts and pineapple, layered with a decadent cream cheese frosting, topped with more chopped walnuts

### CREME BRÛLÉE

Rich, creamy custard with a caramelized sugar top

## Drink Specials

\$6.00 on select wines cocktails & martinis

RED WINE - WHITE WINE - COCKTAILS - MARTINIS

NO SEPARATE CHECKS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

\$10 SHARE PLATE CHARGE. NO SUBSTITUTIONS...  
NO EXCEPTIONS