

# Mangia e Beve

## DINNER MENU

### Starters

#### BEEF CARPACCIO

Thin slices of beef tenderloin with arugula, shaved parmigiano and lemon truffle oil. 17

#### ANTIPASTO

Assorted Italian cheeses, dry cured meats, olives, and peppers 17

#### ROASTED VEGETABLES

Farm fresh vegetables, slow roasted, served with our fresh ricotta cheese 12

#### RAPINI AND SAUSAGE

Broccoli Rabe, sweet Italian sausage, sautéed with garlic and olive oil 15

#### FRIED MOZZARELLA

Fresh mozzarella, lightly breaded and fried to a golden brown, served with a light pomodoro sauce 12

#### FRESH MOZZARELLA AND TOMATO

Fresh creamy mozzarella, sun-ripened tomatoes, dressed with fresh basil and olive oil 14

#### EGGPLANT ROLLATINI

Eggplant rolled with , mozzarella and ricotta cheese, finished with a pomodoro sauce 14

#### MEATBALL SALAD

House-made meatballs topped with our pomodoro sauce, all served on a bed of iceberg lettuce dressed with a fresh lemon vinaigrette 14

#### ☛ CALAMARI FRITTI

Tender calamari fried to a delicate golden color, served with a spicy pomodoro sauce 14  
*Sicilian Style ADD 3*

#### ☛ MUSSELS FRA DIAVOLO

Prince Edward Island mussels, pan sautéed in a spicy pomodoro sauce 12

#### ☛ ZUPPA DI CLAMS

Fresh Rhode Island clams simmered with garlic, lemon, white wine and fresh herbs 15

#### ☛ JUMBO LUMP CRABMEAT COCKTAIL

Hand-picked Maryland lump crabmeat served chilled with our spicy cocktail sauce 16

### Soups & Salads

#### ADD TO ANY SALAD

*Grilled Chicken 8 Shrimp 4 each*

#### SOUP OF THE DAY 9

##### ARUGULA

Peppery arugula, cherry tomatoes, bermuda onion and shaved parmigiana, dressed with a lemon vinaigrette 10

#### FRESH BEETS AND PEARS

Oven-roasted beets cooked to perfection, served with tree ripened pears and zesty gorgonzola cheese, all dresses with an aged balsamic & extra virgin olive oil 11

#### ☛ CAESAR

Classic Caesar with crunchy Romaine, shaved parmigiana and house made croutons in our own dressing 10

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### Pasta

#### **PENNE ALLA VODKA**

San Marzano tomatoes slow simmered with vodka and a touch of cream, finished with fresh basil 22

#### **PENNE ARRABBIATA**

San Marzano tomatoes simmered with garlic, red chili peppers and a touch of extra virgin olive oil 20

#### **PAPPARDELLE ARAGOSTA**

Fresh pasta ribbons with hand-picked Maine lobster in a creamy tomato sauce 29

#### **PAPPARDELLE AND MEATBALLS**

Our house-made meatballs in tomato sauce served over fresh pasta ribbons 24

#### ● **LINGUINE AND CLAMS**

Sweet Rhode Island little neck clams served red or white 26

#### ● **SHRIMP FRA DIAVOLO**

Jumbo shrimp sautéed with garlic, baby spinach and crushed red pepper served in our pomodoro sauce 28

#### **RAVIOLI OF THE DAY**

House-made pasta pillows with exciting fillings and tempting sauces MP

#### **CAVATELLI WITH BROCCOLI RABE & SAUSAGE**

Broccoli rabe, garlic and sweet Italian sausage sautéed in olive oil and tossed with our fresh ricotta cavatelli 25

#### **PAPPARDELLE DELLA CASA**

Wild mushrooms, sweet peas and prosciutto in our parmigiana reggiano cream sauce tossed with fresh pasta ribbons 26

#### **GNOCCHI GENOVESE**

Home-made potato dumplings in our fresh pesto cream sauce 22

### Entrees

#### **PORK CHOP MILANESE**

Center-cut pork chops lightly breaded, topped with fresh mozzarella, arugula and tomato chutney 26

#### **VEAL SALTIMBOCCA**

Veal medallions layered with fresh mozzarella, parma prosciutto and peas, finished with a Sherry demi-glaze 27

#### **STEAK PIZZAIOLA**

NY Strip sautéed with capers and olives, all served in a light pomodoro sauce over linguine 36

#### **CHICKEN PARMIGIANA**

Chicken cutlet topped with a pomodoro sauce, mozzarella and parmigiana reggiano, served over linguine 24

#### ● **ATLANTIC SALMON**

Grilled salmon topped with a mustard caper cream sauce served over capellini pasta 27

#### ● **AHI TUNA**

Grilled to your liking, served with mashed potatoes and assorted vegetables 29

#### ● **ZUPPA DI PESCE**

Shrimp, clams, scallops, calamari and mussels in a light tomato broth served over capellini pasta 38

#### **NY STRIP**

Grilled to your liking, smothered with onions and mushrooms 36

#### **VEAL MARSALA**

Veal with mushrooms and shallots in a Marsala wine reduction 28