Trattoria Mangia

Appetizers - Antipasti

Lasagnetta

Homemade thin pasta sheets stuffed w thin sliced grilled eggplant, homemade tomatoes sauce, mozzarella and parmigiano cheese; lightly baked until crispy and finished w a touch of pesto sauce…our chef feature.

$19.99

La Fragaia

Crispy assortment of calamari, shrimp and zucchini served with tomato sauce.

$19.99

Calamari Adriatico

Calamari sautéed with artichoke hearts, calamata olives and cherry tomatoes served with tostini bread.

$18.99

Bruschetta all' Italiana

Slices of Italian bread topped with chopped tomatoes marinated in an olive oil, garlic and chopped basil. (4 pieces)

$16.99

Salsiccia all"Italiana

Italian Sausage sautéed in oil, garlic, roasted peppers and onions.

$17.99

Zuppe – Soups

Zuppa di Fagioli

White beans soup with homemade pasta $12.99

Zuppa Stracciatella

Chicken consume with fresh spinach, eggs, e parmigiano cheese $12.99

Add homemade cavatelli +$2.99

Insalate – Salads

Insalata di Cesare: Romaine hearts, croutons, traditional Cesar dressing and parmigiano cheese $10.99

Add Anchovies+$1.99

Add Chicken or Shrimp +$6.99

Insalata Caprese

Ripe tomatoes served with sliced fresh mozzarella cheese, extra virgin olive oil and basil $15.99

Add Prosciutto +$6.99

Side

Pasta oil garlic: $6.99
Pasta Alfredo sauce: $7.99
Pasta Bolognese sauce: $7.99
Sauté Spinach: $7.99
Broccoli Di Rape: $9.99
Meat balls(3): $7.99
Italian Sausage: $7.99
Add Chix or Shrimp: +$5.99
Add Anchovies: +$1.99

Paste

Trio dello Chef

A must try! Homemade meat lasagna, cannelloni and manicotti all in one dish with Bolognese sauce. $28.99

Fettuccine con salsiccia

Homemade pasta with mild Italian sausage, mushrooms, mildly spiced Tomatoes and basil. $25..99

Linguini allo Scoglio

Linguini topped with clams, mussels, finished in a white wine sauce or red sauce. $26.99

Pappardelle Bosco

Homemade pasta served with Bolognese meat sauce, porcini mushrooms, finished with a touch of truffle oil. $25.99

Gnocchi Gorgonzola

Homemade potato dumplings in a creamy gorgonzola sauce. $25.99

Cavatelli di Mare

Homemade cavatelli topped with shrimp in a spicy fradiavola tomato sauce. $26.99

Gnocchi alla Sinatra

Homemade potato dumplings topped with pesto and shrimp in a creamy alfredo sauce. $27.99

Penne alla Vodka

Penne sautéed with fresh tomatoes in a fresh cream sauce. $23.99
Add Chix or Shrimp +6.99

Cavatelli Michelle

Homemade Cavatelli pasta served w Broccoli di Rape and Sausage in an oil and garlic sauce.

$27.99

Ravioli Boscaiola

Homemade cheese ravioli served in a white creamy sauce with prosciutto, sweet peas and mushrooms.

$25.99
Add Chix or shrimp +$6.99

Carni- Meats

Pollo Ortolana

Chicken breast sautéed with mushrooms, garlic and light demiglace finished with a balsamic reduction served over a bed of arugula. $26.99

Pollo Carciofini

Chicken breast, artichoke hearts, mushrooms, and sundried tomatoes in a garlic white wine sauce. $27.99

Pollo Piccata or Marsala

Chicken breast sautéed in a white wine,capers,and lemon butter sauce or in a brown demi-glaze sauce with mushrooms and marsala sauce over linguini or veggy. $26.99

Veal Mangia

Veal scaloppini sautéed with mushrooms, Kalamata olives, and roasted peppers over fettuccine pasta in a light marinara sauce over fettuccine pasta. $33..99

Veal Piccata

Thin veal scaloppini sautéed in a white wine, capers lemon sauce over linguini or veggy. $30.99

Veal Marsala

Veal scaloppini sautéed in a light marsala wine sauce with mushrooms served over linguini pasta. $30.99

Maiale alla Pastore

Pork loin rolled and stuffed with prosciutto, spinach and fontina cheese topped with mixed mushrooms in a light Demi glacé sauce over pasta. $33.99

Consuming raw or undercooked meats may increase your risk of food born illness.

Pesce- Fish

Flounder Francese

Flounder dipped in egg batter and finished with a savory, light, white wine butter lemon sauce over veggie or linguini. $29.99

Shrimp Scampi

Shrimp sautéed with garlic, white wine and lemon over veggie or linguini $28.99

Cod Piccata or Livornese

Cod fillet sautéed in a white wine, cappers, and lemon butter sauce or Livornese sautéed in a red sauce with anchovies, calamari olives and capers, both served over pasta or veggies. $36.99

Brodetto Alla Vastese

Clams, mussels,shrimp and cod fillet all cooked in a marechiaro sauce over homemade cavatelli $38.99

All veal, chicken, fish dishes served over linguini pasta, add homemade pasta +$1.99

Serving a wide selections of wines or
Bring your own wine..Cork fee $25.00

Reservations / Takeout

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Trattoria Mangia Italian Restaurant