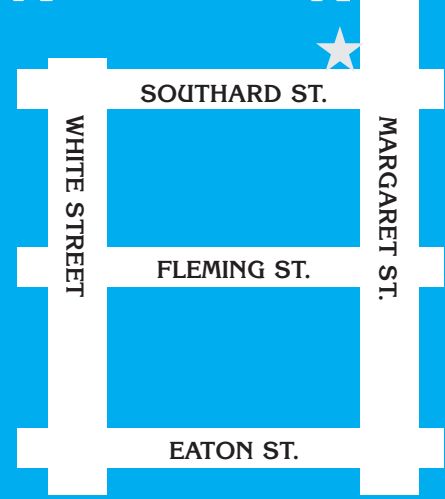




MANGIA MANGIA



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pasta market & cafe

900 Southard Street
 mangia-mangia.com
 (305) 294-CHOW (2469)

OPEN 5:30 - 10 PM EVERY NIGHT DINE INDOORS OR OUT IN OUR GARDEN

"One of the best restaurants in Key West – and one of its best values!" – Fodor's
 Rated "Excellent" -Zagat • Wine Spectator Award of Excellence 1994 to 2010

Soup, Salads, Appetizers

Conch Minestrone 5.99/Bowl
 A Key West Classic! Red Chowder with Kidney Beans & Fresh Pasta, topped with Grated Romano Pecorino.

House Salad 4.99 w/ Dinner, 5.99 a la Carte
 Romaine and Boston Lettuce, Tomatoes & Red Onions with our Special House Balsamic Vinaigrette Dressing.

Add any three ingredients below for an additional 2.00.
 Mushrooms, Imported Black Olives, Artichoke Hearts, Feta Cheese, Fresh Organic Basil, Garbanzo Beans, Roasted Red Peppers

Caprese Salad 7.99
 With sliced Tomatoes, Mozzarella & Fresh Basil

Carpaccio di Bue 8.99
 Grill-roasted Asparagus and Plum Tomatoes brushed with Olive Oil, Fresh Lemon Juice and Extra Virgin Olive Oil. Garnished with Capers and Shaved Parmesan.

Gratin of Grilled Asparagus 7.99
 Grill-roasted Asparagus and Plum Tomatoes brushed with Olive Oil, Garlic & Herbs. Topped with Gorgonzola then lightly browned.

Escargots on Grilled Garlic Crouton 8.99
 Sautéed in Butter & Olive Oil with Garlic, White Wine & Fresh Organic Basil, served over a Grilled Garlic Crouton.

Bruschetta 6.99
 Chopped Fresh Homemade Mozzarella, Basil & Tomatoes marinated in Extra Virgin Olive Oil with Garlic & Onions. Served over Grilled Garlic Cuban Bread.

New Zealand Mussels 8.99
 Green-lipped Mussels infused with Garlic, Butter, Chopped Tomatoes & White Wine.

Broccoli Rabe 6.99
 Sautéed in Olive Oil, Garlic, Chopped Tomatoes and a dash of Red Pepper Flakes. One of our most requested dishes.

Fresh Homemade Pasta

Choose a fresh pasta from the daily selection and pair it with one of our delicious home-made sauces. Served with Garlic Toast.

Marinara Sauce 11.99
Meat Sauce 12.99
Alfredo Sauce 13.99
Pesto & Pinenuts 14.99

Seafood Sauces
with Scallops, Conch & Mahi-Mahi
Tomato-Based 15.99
Alfredo-Based 16.99

Add 3 Shrimp 3.99
Add 5 Shrimp 6.00
Add Chicken or Link Sausage 5.00

From the Grill
Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic & Pepper. Served with Fusilli Marinara & Garlic Toast

Boneless Chicken Breast 14.99
Fresh Atlantic Salmon 16.99
Mahi-Mahi 16.99

Seafood Specialties
Fettuccine con Salmone Affumicato 18.99
 Ribbon Noodles tossed in a rich, buttery Alfredo Sauce with Imported Norwegian Smoked Salmon, Fresh Organic Basil & Green Peas.

Bollito Misto di Mare 18.99
 Our tribute to the bounty of the seas features Pappardelle, Fresh Scallops, Shrimp, Conch, Salmon, Mussels & Mahi-Mahi flash-sautéed in Extra Virgin Olive Oil with Garlic, Shallots, Pesto, Thyme, White Wine and finished in an Herbaceous Clam Broth. Garnished with Chopped Tomatoes, Green Peas & Shaved Parmesan.

Fresh Sea Scallops 16.99
 Tender Scallops sautéed in Butter & Garlic, tossed with Spinach Fettuccine and a Fresh Pesto & Cream Sauce. Garnished with Chopped Walnuts.

Spinach Fettuccini Alfredo with Jumbo Lump Backfin Blue Crabmeat 24.99
 Our Spinach Fettuccini mixed with our delicious homemade Alfredo Sauce, topped by Phillip's Jumbo Lump Blue Crab sautéed in Butter

New Zealand Mussels with Spaghettini 15.99
 Imported Green-lipped Mussels in a Garlicy Marinara Sauce, topped with Shaved Parmesan Cheese.

Rigatoni with Jumbo Shrimp 16.99
 Sautéed in Olive Oil with Prosciutto, Garlic, Black Olives, Shallots, Fresh Tomatoes & Red Pepper Flakes. Topped with a salad of Radicchio, Arugula & Belgian Endive, followed with a dusting of Romano Cheese.

House Specialties

Pollo al Quattro Formaggio 16.99
 Thin Spaghetti, Diced Chicken Breast in a rich Cream Sauce enhanced with Parmesan, Romano, Fontanella & Gorgonzola Cheeses. Topped with Walnuts.

Pollo con Funghi e Piselli 15.99
 Diced Chicken Breast & Fresh Mushrooms sautéed in Extra Virgin Olive Oil with Garlic, Shallots, Green Peas and served over Thin Spaghetti with a Marinara Sauce.

Picadillo Pasta 15.99
 Our tribute to Key West's heritage takes Black Bean Pasta Shells and smothers them with a Cuban-inspired lightly spicy sauce combining Meat, Tomatoes, Olives, Cumin, Capers & Spices.

Linguine con Vongole 15.99
 Fresh Little Neck Clams steamed in a bath of White Wine, Garlic, Parsley and a dash of Red Pepper Flakes. Finished with Butter and Lemon Zest.

Spagettini Schmappellini 14.99
 Our homemade Spaghetti, tossed with Asparagus, Basil, Garlic & Tomatoes in a savory Vegetable Consommé. Finished with Toasted Pine Nuts & Shaved Parmesan Cheese.

Funghi al Pomodori, Sinaci e Ceci 15.99
 Fresh Mushrooms sautéed in Olive Oil with Garlic, Shallots, Tomatoes, Garbanzos, Pesto, Oregono and Fresh Spinach. Served over Papperdelle and topped with crumbled Feta Cheese.

Mostaccioli with Broccoli Rabe 15.99
 Wild Broccoli Rabe flash-sautéed in Olive Oil with garlic, Red Pepper Flakes, Chopped Tomatoes and Grilled sausage and topped with Shaved Parmesan Cheese.

VISA, MASTER, DISCOVER, DINERS, AMEX