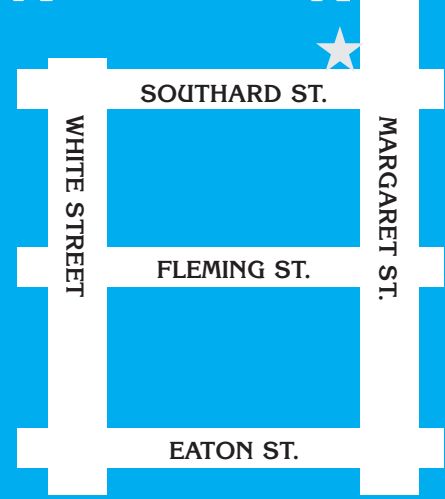




MANGIA MANGIA



# MANGIA MANGIA

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 2008

## Soup, Salads, Appetizers

**Conch Minestrone** 5.95/Bowl  
 A Key West Classic! Red Chowder with Kidney Beans & Fresh Pasta, topped with Grated Romano Pecorino.

**House Salad** 4.95 w/ Dinner, 5.95 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** 7.95  
 With sliced Tomatoes, Mozzarella & Fresh Basil

**Carpaccio di Bue** 8.95  
 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** 7.95  
 Grill-roasted Asparagus and Plum Tomatoes brushed with Olive Oil, Garlic & Herbs. Topped with Gorgonzola then lightly browned.

**Escargots on Grilled Garlic Crouton** 8.95  
 Sautéed in Butter & Olive Oil with Garlic, White Wine & Fresh Organic Basil, served over a Grilled Garlic Crouton.

**Bruschetta** 6.95  
 Chopped Fresh Homemade Mozzarella, Basil & Tomatoes marinated in Extra Virgin Olive Oil with Garlic & Onions. Served over Grilled Garlic Cuban Bread.

**New Zealand Mussels** 8.95  
 Green-lipped Mussels infused with Garlic, Butter, Chopped Tomatoes & White Wine.

**Broccoli Rabe** 6.95  
 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** 10.95  
**Meat Sauce** 12.95  
**Alfredo Sauce** 13.95  
**Pesto & Walnuts Sauce** 14.95

**Seafood Sauces**  
*with Scallops, Conch & Mahi-Mahi*  
**Tomato-Based** 15.95  
**Alfredo-Based** 16.95

**Add 3 Shrimp** 3.95  
**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** 14.95  
**Fresh Atlantic Salmon** 16.95  
**Mahi-Mahi** 16.95

## Seafood Specialties

**Fettuccine con Salmone Affumicato** 18.95  
 Ribbon Noodles tossed in a rich, buttery Alfredo Sauce with Imported Norwegian Smoked Salmon, Fresh Organic Basil & Green Peas.

**Bollito Misto di Mare** 18.95  
 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** 16.95  
 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** 24.95  
 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** 15.95  
 Imported Green-lipped Mussels in a Garlicy Marinara Sauce, topped with Shaved Parmesan Cheese.

**Rigatoni with Jumbo Shrimp** 16.95  
 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** 16.95  
 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** 15.95  
 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** 15.95  
 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** 15.95  
 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** 14.95  
 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** 15.95  
 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** 15.95  
 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