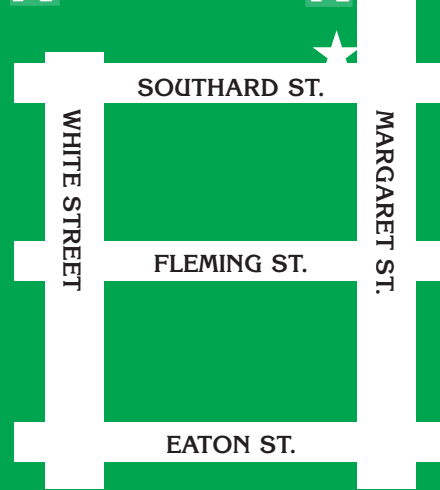




MANGIA MANGIA



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pasta market & cafe

900 Southard Street
mangia-mangia.com

294-2469

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 it’s best values!” – Fodor’s 2004
Rated "Excellent" -Zagat 2006 • Wine Spectator Award of Excellence 1994 to 2005

VISA, MASTER, DISCOVER, DINERS, AMEX

Soup, Salads, Appetizers

Conch Minestrone 5.95

House Salad (with Dinner) 4.50
Romaine and Boston Lettuce, tomatoes, and red onions with our special house Balsamic vinaigrette dressing.

Deluxe Salad
Choose three additional ingredients below for an additional 2.00.
Roasted Red Pepper, Fresh Mushrooms, Imported Black Olives, Feta Cheese, Marinated Artichoke Heart, Fresh Basil, Garbanzo Beans

Escargots On grilled garlic crouton. 6.95

Bruschetta with fresh mozzarella 5.95

Gratin of Grilled Fresh Asparagus 6.95
Grill-roasted Asparagus and Plum Tomatoes brushed with Olive Oil, Garlic and Herbs. Topped with Gorgonzola then lightly browned.

Carpaccio di Bue 8.95
Paper thin slices of choice beef loin, sashimi-style, dressed with fresh lemon juice and extra-virgin olive oil. Garnished with capers and shaved parmesan.

Fresh Homemade Pasta

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

Marinara Sauce 9.95

Meat Sauce 11.95

Alfredo Sauce 12.95

Pesto Sauce 13.95

Red Seafood Sauce 15.50

White Seafood Sauce 16.50

From the Grill

Served with Fusilli Marinara & Garlic Toast

Boneless Chicken Breast 14.95

Fresh Atlantic Salmon 16.95

Fresh Local Fish market

Tuscan Duck with Wild Mushrooms
Roasted Duck meat in duck stock with Porcini mushrooms, plum tomatoes, Arugula and Pesto over Fresh Mostaccioli, topped with toasted pine nuts and crumbled gorgonzola. *Seasonal.*

Sicilian Bistecca 21.95
Ten ounces of tender, flavorful Flat Iron Beef, marinated with Extra Virgin Olive Oil, Fresh Garlic, Herbs, topped off with rich, creamy, full-flavored Boursin Cheese and grilled to perfection.

House Specialties

Fresh Sea Scallops 16.95
Sauteed in butter and garlic. Tossed with Spinach Fettucine, fresh pesto and cream. Garnished with chopped walnuts.

Fettucine con Salmone Affumicato 16.95
Alfredo sauce with imported Norwegian Smoked Salmon, fresh Basil and Peas.

Picadillo Pasta 14.95
Our tribute to Key West takes Black Bean pasta shells and smothers them with a Cuban-inspired Sauce combining Meat, Tomatoes, Olives and Capers & Spices.

Pollo con Funghi e Piselli 14.95
Sauteed, diced Chicken breast with fresh mushrooms, garlic, shallots, Green Peas and Marinara Sauce. Served over thin Spaghetti.

Bollito Misto di Mare 18.95
Fresh Scallops, Shrimp, Conch, Salmon and local fish sauteed with garlic, shallots, white wine and finished in Clam Broth. Garnished with chopped tomato and shaved parmesan.

Rigatoni with Jumbo Shrimp 16.95
Sauteed in Olive oil with prosciutto, garlic, black olives, shallots, fresh tomatoes & red pepper flakes. Topped with a salad of Radicchio, Arugula & Belgian Endive.

New Zealand Mussels 14.95
Imported Green-lipped mussels in a garlicky marinara sauce over thin Spaghetti.