

MANGIA MANGIA[®]

pasta cafe

(305) 294-2469 • MANGIA-MANGIA.COM
900 SOUTHARD @ MARGARET • OLD TOWN KEY WEST



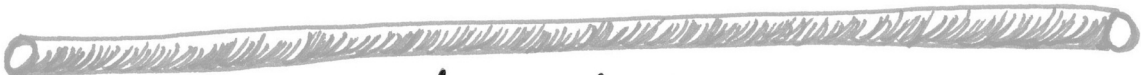
Fettucine - regular or spinach



Pappardelle



Linguini



Spaghetti



Fusilli



Rigatoni



Mostaciolli

Ask your Server for out Gluten- and Egg-Free Pastas,
they are all Home Made!

Kindly ask for separate checks when ordering.

\$20 corkage fee. 18% gratuity maybe added to your check at our discretion.

We accept cash, MasterCard, American Express, VISA, and Discover.

*Eating undercooked or raw food can increase your chances for food-borne illnesses.

— SOUP, SALAD & APPETIZERS —

CONCH CHOWDER

A Key West Classic.. Tomato-based
Manhattan-style Chowder garnished with Parsley... 9.95

HOUSE SALAD

Fresh Red Leaf & Boston Lettuce, Tomatoes, Red Onions, Arugula
tossed with our special Vinaigrette... 8.95

ADD any 3 of the following ingredients for an extra 3.00
Roasted Red Peppers, Black Olives, Mushrooms, Artichoke Hearts,
Feta Cheese, Gorgonzola, Garbanzo Beans or Fresh Organic Basil.

CAPRESE

Sliced Tomatoes, Mozzarella, Fresh Basil,
EVOO & Balsamic Vinegar... 12.95

CARPACCIO di BUE*

Paper-Thin Slices of Beef Loin, Sashimi-Style, dressed with Fresh
Lemon Juice and EVOO, garnished with Capers,
Shaved Parmesan Cheese, Arugula, topped with
Fresh Ground Pepper & Sea Salt... 15.95

GRATIN of GRILLED ASPARAGUS

Grill-Roasted Asparagus and Vine-Ripened Plum Tomatoes
brushed with EVOO, Garlic and Herbs, topped with
Gorgonzola then lightly browned... 14.95

ESCARGOTS on GRILLED GARLIC CROUTON

Sautéed in Butter & EVOO with Garlic, Shallots, White Wine
and Fresh Pesto, served over a Grilled Garlic Crouton... 13.95

BRUSCHETTA

Chopped Fresh Homemade Mozzarella, Basil & Tomatoes
marinated in EVOO with Garlic and Onions.
Served over Grilled Garlic Crouton... 10.95

NEW ZEALAND MUSSELS

Green-Lipped Mussels infused with Garlic, Butter,
Chopped Tomatoes, Basil, Red Pepper Flakes and White Wine... 12.95

BROCCOLI RABE (RAPPINI)

Sautéed in EVOO, Garlic, Chopped Tomatoes, a dash of
Red Pepper Flakes and Shaved Parmesan Cheese.
One of our most-requested dishes... 10.95

— HOMEMADE SAUCES —

Pair with our Fresh Homemade Pastas.

We use naturally-fed, non-hormone Chicken.

Pair a Pasta with one of our delicious, made-from-scratch Sauces!
All Entrées are served with Garlic Butter Rosemary Toast.

MARINARA 17.95

MEAT SAUCE 18.95 • ALFREDO 19.95

PESTO with PINENUTS & WALNUTS 19.95

CREAMY MARINARA 19.95 • CREAMY PESTO 21.95

ADD SHRIMP 7.95 • ADD LINK SAUSAGE 7.95

GLUTEN & EGG-FREE PASTA add 5.00 • ZUCCHINI RIBBONS add 2.50

— FAVORITES FROM THE GRILL —

Served with Fusilli, Marinara.

Grill Entrées may be served with the House Salad for those not wishing Fresh Pasta.

GRILLED FRESH ATLANTIC SALMON

Brushed with EVOO, Lemon Juice, Garlic and Pepper... 26.95

FRESH MAHI-MAHI

Brushed with EVOO, Lemon Juice, Garlic and Pepper... 25.95

GRILLED BONELESS CHICKEN BREAST

Brushed with EVOO, Lemon Juice, Garlic and Pepper... 22.95

— SEAFOOD SPECIALTIES —

SEAFOOD in a SAUCE

with 3 Shrimp, Conch & Mahi-Mahi: MARINARA 25.95 / ALFREDO 27.95

SEAFOOD SCAMPI

Maine Lobster, Shrimp and Lump Blue Crab, White Wine, Garlic, Butter, Parsley and Clam Broth over Fresh Linguini Pasta... Market

LOBSTER LINGUINE

Maine Lobster Claw & Knuckle in our Pink Sauce (Creamy Four Cheese Marinara Sauce)... Market

LINGUINE con VONGOLE

Fresh Little Neck Clams steamed in a bath of White Wine, Spanish Onions, Garlic, Parsley and a dash of Red Pepper Flakes. Finished with Butter & Lemon Zest... 24.95

BOLLITO MISTO di MARE

Our tribute to the ocean's bounty features Pappardelle Pasta, Fresh Scallop, Shrimp, Salmon, Mussel and Mahi-Mahi flash-sautéed in EVOO with Garlic, Shallots, Pesto, Thyme, White Wine and finished in an Herbaceous Clam Broth. Garnished with Chopped Tomatoes & Green Peas... Market

FRESH SEA SCALLOPS

Large, tender Scallops sautéed in Butter & Garlic, tossed with Spinach Fettuccine and a Fresh Pesto & Cream Sauce... Market

SPINACH FETTUCCHINI ALFREDO with JUMBO LUMP BACKFIN BLUE CRABMEAT

Our Spinach Fettuccini mixed with our delicious homemade Alfredo Sauce, topped with Jumbo Lump Blue Crab sautéed in Butter... Market

NEW ZEALAND MUSSELS with SPAGHETTINI

Imported Green-Lipped Mussels in a Garlicky Marinara Sauce, Basil, Red Pepper Flakes, topped with Shaved Parmesan Cheese... 24.95
or - with Garlicky White Wine Sauce... 25.95

RIGATONI with JUMBO SHRIMP

Sautéed in EVOO with Prosciutto, Garlic, Black Olives, Shallots, Fresh Tomatoes and Red Pepper Flakes. Topped with a garnish of Arugula, followed with a dusting of Romano Cheese... 27.95

— HOUSE SPECIALTIES —

We use naturally-fed, non-hormone Chicken.

FETUCCINE e SAUTÉED CHICKEN with EVOO & Garlic 21.95
Pesto 24.95 • Marinara 22.95 • Alfredo 24.95 • Creamy Marinara or Pesto add 2

RAVIOLI al FORMAGGIO Your choice of Sauce 22.95

POLLO or MAHI PICCATTA

White Wine, Capers, Butter, Lemon Juice, Garlic, Shallots & Parsley with a side of Fresh Fusilli Pasta, topped with Creamy Alfredo Sauce... 25.95 • Mahi 27.95

POLLO al QUATTRO FORMAGGIO

Thin Spaghetti, Diced Chicken Breast in a Rich Cream Sauce, with Parmesan, Romano, Fontanella and Gorgonzola Cheeses and topped with Walnuts 27.95

POLLO con FUNGHI e PISELLI

Diced Chicken Breast & Fresh Mushrooms sautéed in EVOO with Garlic, Shallots, Green Peas and served over Thin Spaghetti with a Marinara Sauce 25.95

POLLO PARMESANO

We dust our tender Chicken with Gluten-Free Flour and Pan-Sauté it, cover it with our Marinara Sauce, and top it with Aged Parmesan Cheese. Served with a side of our Fussill Pasta and our Homemade Marinara 25.95

POLLO MARSALA

Our delicious non-hormone Chicken lightly coated with GLUTEN FREE Rice Flour, sautéed with Butter, Garlic, Shallots, Mushrooms in Marsala Wine Sauce. Served with a side of Fusilli Alfredo... 26.95

ZUCCHINI RIBBONS - ZOODLES

Low carb/gluten-free Zoodles (Zucchini Ribbons) with Mushrooms and sautéed in EVOO, Garlic & Shallots, finished with a sprinkle of Romano Cheese & Lemon Wedge 18.95 • Add Shrimp 7.95

SPAGHETTINI SCHMAPPELLINI

Our homemade Spaghetti tossed with Asparagus, Basil, Garlic and Tomatoes in a savory Vegetable Consommé. Finished with Toasted Pine Nuts & Shaved Parmesan Cheese 19.95

FUNGHI al POMODORI, SPINACI e CECI

Fresh Mushrooms sautéed in EVOO with Garlic, Shallots, Tomatoes, Garbanzos, Pesto, Oregano & Fresh Spinach. Served over Pappardelle, topped with crumbled Feta Cheese 21.95

MOSTACIOLLI with BROCCOLI RABE RAPPINI

Wild Broccoli Rabe flash-sautéed in EVOO with Garlic, Red Pepper Flakes, Chopped Tomatoes, and Grilled Sausage with Pinenuts and topped with Shaved Parmesan Cheese 21.95

SPAGHETTINI alla CARBONARA*

A rich sauce of Parmesan Cheese, flavorful Pancetta, Sautéed Garlic, Black Pepper, Peas and tossed with a Fresh Egg 23.95
Add Chicken or Shrimp 7.95