

— HOUSE SPECIALTIES —

ZOODLES

Low carb/gluten-free Zoodles (Zucchini Ribbons) with Mushrooms and sautéed in Olive Oil, Garlic & Shallots, finished with a sprinkle of Romano Cheese and a Lemon Wedge **16.99**
(Great with Shrimp - ask your server.)

CHICKEN or MAHI PICCATTA

White Wine, Capers, Butter, Lemon Juice, Garlic, Shallots and Parsley with a side of Fresh Fusilli Pasta, topped with Creamy Alfredo Sauce **19.99** • Mahi **21.99**

POLLO al QUATRO FORMAGGIO

Thin Spaghetti, Diced Chicken Breast in a Rich Cream Sauce, enhanced with Parmesan, Romano, Fontanella and Gorgonzola Cheeses and topped with Walnuts **19.99**

PASTA PRIMAVERA

Highlighting our GLUTEN/Egg-free Rice Pasta with a sautéed mix of Rappini, Zucchini, Mushrooms, Green Peas, Butter, Garlic and a light Creamy Sauce **17.99**

POLLO con FUNGHI e PISELLI

Diced Organic Chicken Breast & Fresh Mushrooms sautéed in Extra Virgin Olive Oil with Garlic, Shallots, Green Peas and served over Thin Spaghetti with a Marinara Sauce **18.99**

PICADILLO PASTA

Our tribute to Key West heritage: Black Bean Pasta Shells smothered with a Cuban-inspired, smoky-spiced sauce combining Beef, Tomatoes, Olives, Green Peppers, Cumin, Capers & Spices **17.99**

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 and Lemon Zest **18.99**

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 **16.99**

FUNGHI al POMODORI, SPINACI e CECI

Fresh Mushrooms sautéed in Olive Oil with Garlic, Shallots, Tomatoes, Garbanzos, Pesto, Oregano & Fresh Spinach. Served over Pappardelle, topped with crumbled Feta Cheese **17.99**

MOSTACIOLLI with BROCCOLI RABE RAPPINI

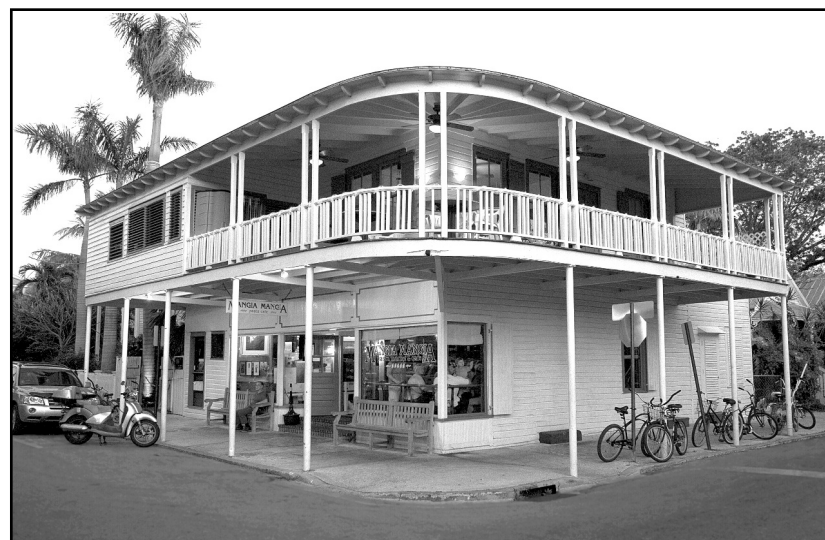
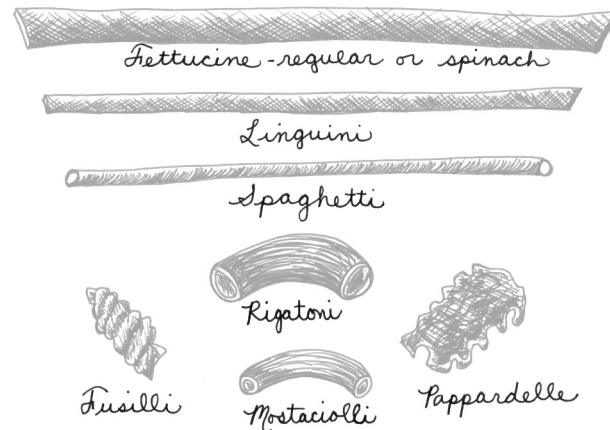
Wild Broccoli Rabe flash-sautéed in Olive Oil with Garlic, Red Pepper Flakes, Chopped Tomatoes, and Grilled Sausage with Pinenuts and topped with Shaved Parmesan Cheese **16.99**

CHICKEN PARMESAN

We dust our tender Chicken with Semolina 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 **18.99**

SPAGHETTINI alla CARBONARA*

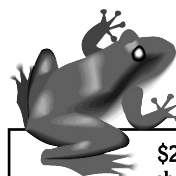
A rich sauce of Parmesan Cheese, flavorful Pancetta, Sautéed Garlic, Black Pepper, Peas and tossed with a Fresh Egg **18.99**
(Great to add Chicken or Shrimp - ask your server.)



MANGIA MANGIA[®]

pasta cafe

900 Southard, Key West • Mangia-Mangia.com • (305) 294-2469



It's easy being green...
so in an effort to conserve,
water is available upon request.

\$2 plate charge for shared entrées. \$20 corkage fee. 18% gratuity maybe added to your check at our discretion. NO separate checks. And please, no smoking. Kindly take calls outside the restaurant. We accept cash, Travelers' Checks, MasterCard, American Express, JCB, VISA, Discover and Diners. *Eating undercooked or raw food can increase your chances for food-borne illnesses.

— SOUP, SALAD & APPETIZERS —

GAZPACHO

A classic cold soup... with Celery, Cucumber, Red Pepper, Red Onion, Tomato, Lemon, Lime, Parsley, Apple Cider, Cayenne Pepper... **7.99/Bowl**

HOUSE SALAD

Fresh Romaine & Boston Lettuce, Tomatoes, Red Onions, Arugula & Walnuts tossed with our special Vinaigrette... **4.99** ADD any 3 of the following ingredients for an **extra 2.00**... Roasted Red Peppers, Black Olives, Mushrooms, Artichoke Hearts, Feta Cheese, Gorgonzola, Garbanzo Beans or Fresh Organic Basil.

CAPRESE

Sliced Tomatoes, Homemade Mozzarella, Fresh Basil, Olive Oil & Balsamic Vinegar... **9.99**

CARPACCIO di BUE*

Paper-Thin Slices of Beef Loin, Sashimi-Style, dressed with Fresh Lemon Juice and Extra Virgin Olive Oil, garnished with Capers, Shaved Parmesan Cheese, Arugula, Radicchio, topped with Fresh Ground Pepper & Sea Salt... **10.99**

GRATIN of GRILLED ASPARAGUS

Grill-Roasted Asparagus and Vine-Ripened Plum Tomatoes brushed with Extra Virgin Olive Oil, Garlic and Herbs, topped with Gorgonzola then lightly browned... **9.99**

ESCARGOTS on GRILLED GARLIC CROUTON

Sautéed in Butter & Olive Oil with Garlic, Shallots, White Wine and Fresh Pesto, served over a Grilled Garlic Crouton... **9.99**

BRUSCHETTA

Chopped Fresh Homemade Mozzarella, Basil & Tomatoes marinated in Extra Virgin Olive Oil with Garlic and Onions. Served over Grilled Garlic Crouton... **7.99**

NEW ZEALAND MUSSELS

Green-Lipped Mussels infused with Garlic, Butter, Chopped Tomatoes, Basil, Red Pepper Flakes and White Wine... **9.99**

BROCCOLI RABE (RAPPINI)

Sautéed in Olive Oil, Garlic, Chopped Tomatoes, a dash of Red Pepper Flakes and Shaved Parmesan Cheese. One of our most-requested dishes... **6.99**

MIXED SIDE of VEGGIES

Sautéed in Olive Oil & Garlic, Zucchini, Mushrooms, Green Peas and Broccoli Rabe topped with Aged Shredded Parmesan... **6.99**

— FRESH HOMEMADE PASTAS & SAUCES —

We use naturally-fed, non-hormone Chicken. Pastas made fresh on premises. Pair a Pasta with one of our delicious, made-from-scratch Sauces! All are served with Garlic, Butter & Rosemary Toast. Pasta availability depends on our supply, so ask your server what we have today.

Gluten & Egg-Free Pasta add 5.00 Ask your server for the fresh daily special.
ZUCCHINI RIBBONS... add 2.50

MARINARA 13.99 • MEAT SAUCE 14.99

ALFREDO 14.99 • PESTO with PINENUTS & WALNUTS 14.99
CREAMY MARINARA SAUCE 14.99

SEAFOOD SAUCES w/3 Shrimp, Conch & Mahi-Mahi: **Marinara 21.99 / Alfredo 22.99**

ADD 3 SHRIMP... 6.00 • ADD SCALLOPS... 12.00
ADD CHICKEN... 6.00 • LINK SAUSAGE... 5.00

FETTUCCHINE & SAUTÉED CHICKEN Plus a side of Garlic Toast
with Marinara **17.99** • with Alfredo Sauce **18.99**

— FAVORITES FROM THE GRILL —

Served with Fusilli (corkscrews), Marinara and Garlic, Butter & Rosemary Toast.
Grill Entrées may be served accompanied by the House Salad for those not wishing Fresh Pasta.

GRILLED FRESH ATLANTIC SALMON

Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper... **18.99**

FRESH MAHI-MAHI

Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper... **17.99**

GRILLED BONELESS CHICKEN BREAST

Brushed with Extra Virgin Olive Oil, Lemon Juice, Garlic and Pepper... **16.99**

CHICKEN 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... **19.99**

— SEAFOOD SPECIALTIES —

SEAFOOD SCAMPI

Maine Lobster, Shrimp and Lump Blue Crab, White Wine, Garlic, Butter, Parsley and Clam Broth over Fresh Linguini Pasta... **28.99**

LOBSTER LINGUINE

Maine Lobster Claw & Knuckle in our Pink Sauce (Creamy Four Cheese Marinara Sauce)... **25.99**

FETTUCCHINE con SALOME AFFUMICATO

Fettuccine tossed in a rich, buttery Alfredo Sauce with Imported Norwegian Smoked Salmon, Fresh Basil & Green Peas... **20.99**

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 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... **24.99**

FRESH SEA SCALLOPS

Large, tender Scallops sautéed in Butter & Garlic, tossed with Spinach Fettuccine and a Fresh Pesto & Cream Sauce... **23.99**

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... **25.99**

NEW ZEALAND MUSSELS with SPAGHETTINI

Imported Green-Lipped Mussels in a Garlicky Marinara Sauce, Basil, Red Pepper Flakes, topped with Shaved Parmesan Cheese... **20.99**

RIGATONI with JUMBO SHRIMP

Sautéed in Olive Oil 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... **21.99**