



ANTIPASTI FREDDI

COLD APPETIZERS

ANTIPASTI MISTI

CURED SLICED MEATS, IMPORTED CHEESES, GRILLED VEGETABLES
AND MARINATED SICILIAN OLIVES

14.

ORGANIC SALMON CARPACCIO

THIN ORGANIC SALMON, CASTELVERTRANO OLIVES AND CHARDONNAY GRAPPA

12.

KOBE BEEF CARPACCIO

KOBE BEEF TENDERLOIN, PORCINI MUSHROOM AND WHITE TRUFFLE OIL

15.

BUFALA

BUFFALO MOZZARELLA, PROSCIUTTO DI PARMA, ROASTED RED PEPPER AND
PISTACHIO OIL

14.

INSALATA DI RUCOLA

BABY ARUGULA SALAD, SHAVED PARMIGIANO REGGIANO AND LIMONCELLO
EMULSION

10.

INSALATA CAPRICCIOSA

HOUSE BLEND OF MESCLUN GREENS, BABY HEIRLOOM TOMATO, CUCUMBER
AND BALSAMIC VINAIGRETTE

8.

INSALATA DI SPINACI

ORGANIC BABY SPINACH, FRIED PANCETTA, WALNUTS, FRESH STRAWBERRY
AND AGED BALSAMIC

9.

CAESAR

GRILLED ROMAINE HEARTS, OVEN-DRIED TOMATO AND ANCHOVY DRESSING

10.

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ANTIPASTI CALDI
HOT APPETIZERS AND SOUP

MELANZANE

LAYERED EGGPLANT TERRINE, AGED PROVOLONE AND TOMATO RAGU
9.

ESCARGOT

ROASTED HELIX SNAILS, LEMON AND GARLIC-PARSLEY BUTTER
12.

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID, ROASTED TOMATO, SLIVERED GARLIC,
AND PINOT GRIGIO
10.

COZZE

STEAMED MUSSELS AND SPICY TOMATO-OREGANO BROTH
12.

MINISTRONE

WINTER VEGETABLE SOUP AND BROKEN PASTA
8.

ZUPPA

LAMB STEW, CANNELLINI BEANS AND ESCAROLE
9.

ORGANIC PRODUCTS ALWAYS USED WHEN AVAILABLE

Consumption of raw or undercooked foods may result in food-borne illness



LE PASTE

HAND MADE PASTAS

SACCHETTI

RICOTTA AND BLACK TRUFFLE STUFFED PASTA AND BLACK TRUFFLE CREAM SAUCE
25.

PAPPARDELLE

FLAT RIBBONS OF PASTA, VEAL, MUSCOVY DUCK, GUINEA FOWL
AND TOMATO-BAROLO RAGÙ
22.

AGNOLOTTI

WILD MUSHROOM HALF MOON PASTA, ARTICHOKE, SPINACH AND FONTINELLA
CREAM SAUCE
23.

VEAL CANNELLONI

RICOTTA AND VEAL STUFFED PASTA TUBES, PANCETTA, FRESH MOZZARELLA AND
SPICY TOMATO SAUCE
24.

RAVIOLINI

LOBSTER RAVIOLI, ROCK SHRIMP AND VODKA-TOMATO CREAM SAUCE
28.

TORTELLINI

FOUR CHEESE PASTA, PROSCIUTTO, GREEN PEAS AND PARMIGIANO REGGIANO
23.

SPAGHETTI

SPAGHETTI PASTA, LITTLE NECK CLAMS, EXTRA VIRGIN OLIVE OIL AND GARLIC
26.

RAVIOLI

SIX-CHEESE RAVIOLI, MUSHROOM TRIFOLATA AND FONTINA CHEESE
21.

GNOCCHI

POTATO GNOCCHI, HAZELNUT PESTO AND PARMIGIANO REGGIANO
19.

HALF ORDERS AVAILABLE UPON REQUEST



CARNE E PESCE

MEATS AND FISH

BISTECCA

8 OZ CENTER CUT FILET MIGNON, WILD MUSHROOM TRIFOLATA, TRUFFLE WHIPPED
POTATO AND FRIED LEEKS

38.

PIZZIOLA

POUNDED VEAL TENDERLOIN, TOMATO CONCESSE, OLIVES, BOCCONCINI AND HERB
RISOTTO CAKE

32.

OSSOBUCO

SLOW ROASTED VEAL SHANK, NATURAL VEAL REDUCTION, PARMESAN RISOTTO,
AND FRIZZLED SPINACH

34.

AGNELLO

ROASTED LAMB SHANK, BABY ESCAROLE, CANNELLINI BEANS, PORT WINE
REDUCTION AND SHAVED PARMIGIANO REGGIANO

27.

POLLO

SAUTÉED BREAST OF CHICKEN "SALTIMBOCCA STYLE," GRILLED SEASONAL
VEGETABLES AND PATATE FRITTE

23.

PESCE

PORCINI-DUSTED WILD ATLANTIC SALMON, ARTICHOKE SPUMA, WHITE TRUFFLE OIL
AND GRILLED ASPARAGUS

34.

ANATRA

ROASTED BREAST OF MUSCOVY DUCK, SAGE, BLUEBERRY FARRO
AND GRAND MARNIER REDUCTION

26.

RISOTTO DEL GIORNO

CHEF'S SPECIAL RISOTTO CREATED DAILY
MARKET PRICE

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