

MANGIA   
SINCE 1981

BREAKFAST  
LUNCH  
& DINNER

=====  
MENU  
=====



ORDER ONLINE AT

[WWW.MANGIA.NYC](http://WWW.MANGIA.NYC)

# JUICE BAR

## PRESSED JUICE

16 OZ | 8.95

### CLASSIC GREEN

kale, Swiss chard, spinach, celery,  
apple, lemon, ginger

### SKINNY GREENS

kale, spinach, pineapple, mint,  
hint of jalapeño

### WATERMELON

watermelon, lime, mint

### SWEET KRISTINE

carrot, apple, beet, lemon, ginger

### IMMUNE BOOSTER

carrot, beet, banana, ginger, garlic,  
bee pollen

## SMOOTHIES

16 OZ | 9.95

### AÇAÍ

açaí, roasted apples, raspberry,  
watermelon, strawberry

### MINT

spinach, mint, banana, almond milk,  
almond butter, coconut oil,  
vanilla coconut protein powder

### WILD BERRY

strawberry, blueberry, raspberry,  
frozen coconut purée, watermelon

### ALMOND

almond milk, banana, almond  
butter, chocolate coconut protein  
powder, agave, cinnamon

### TROPICAL KISS

mango, banana, pineapple, ginger,  
passion fruit, papaya, orange juice

### MIGHTY QUEEN

banana, kale, spinach, coconut water,  
coconut meat

# LA COLOMBE COFFEE, TEA & BEVERAGES

12OZ | 16OZ

## COFFEE

Espresso	2.75
Double Espresso	3.50
Macciato	2.75
Cappucino	3.50 / 4.50
Latte	3.50 / 4.50
Matcha almond milk latte	4.50 / 5.50
Americano	2.75 / 4.25
Drip coffee	2.50 / 2.95
Iced coffee	3.50
Iced Latte	4.50

*extra espresso shot, add 1.50*

## HOT TEA

2.50 / 2.95

Earl Grey, English breakfast,  
herbal lemon, green chamomile, mint

## ICED TEA

3.50

black, green lemon ginger,  
mixed berry

## HOMEMADE LEMONADE

4.50

## FRESHLY SQUEEZED ORANGE JUICE

6.95

## SAN PELLEGRINO

2.75

aranciata, aranchiata rossa,  
limonata

## SAN PELLEGRINO SPARKLING S/L

3.50 | 7.50

Assorted soft drinks, waters,  
teas & juices available

# BREAKFAST

**BAGEL** 2.95  
choice of butter, cream cheese or jam

**WILD SMOKED SALMON BAGEL** 8.95  
whipped cream cheese,  
onion, capers, dill

**EGG SALAD SANDWICH** 5.50  
cage-free eggs from upstate Maple  
Meadow Farm on 7-grain bread

**OVER EASY EGG PANINI** 5.50  
roasted prosciutto, provolone,  
English muffin

**STRAPAZZATE PANINI** 6.50  
scrambled eggs, roasted prosciutto,  
mozzarella on chiabatta

**EGG WRAP** 6.50  
scrambled eggs, peppers, onions,  
pepper Jack cheese on Tuscan flat wrap

**EGG WHITE WRAP** 6.95  
scrambled egg whites, Gruyère  
cheese on Tuscan flat wrap

**BREACKFAST AMERICANO** 5.00  
scrambled eggs and roasted potatoes  
add sausage or bacon 2.50

**MADE TO ORDER OMELET** 8.50  
choose up to four ingredients:

**Vegetables:** tomatoes, spinach, peppers,  
mushrooms, onion.

**Cheese:** cheddar, Swiss, goat cheese,  
feta cheese.

**Protein:** ham, bacon, prosciutto  
Substitute egg white, add 1.00

**STRAWBERRY-BANANA FRENCH TOAST** 7.50  
pure dark amber maple syrup,  
fresh whipped cream

**PANCAKES** 7.50  
pure dark amber maple syrup,  
powered sugar, blueberries

# PASTRIES

**MINI BLUEBERRY MUFFIN** 1.25

**CARROT MUFFIN** 2.95

**BLUEBERRY SCONE** 2.95

**MADELEINE** 1.25

**CROSSANT** 2.95

## OPEN-FACE TARTINES

7.95 each

**AVOCADO AND CUCUMBER TOAST**  
with tahini, lime juice, red pepper flakes on  
toasted 7-grain bread

**AVOCADO AND EGG TOAST**  
with hard boiled egg, micro greens, chia  
seeds, lemon juice, olive oil on toasted  
7-grain bread

**SWEET AND SALTY TOAST**  
with Neufchatel cheese, figs, honey, sea salt  
flakes on toasted walnut cranberry bread

**WILD SMOKED SALMON TOAST**  
with crème fraîche, cucumber, red radish,  
chives on toasted 7-grain bread

## GRAINS & FRUITS

**PAIRFAIT** 5.50  
gluten-free granola, Greek yogurt,  
wild berries

**OATMEAL** 5.50  
water based toppings: milk, raisins,  
brown sugar, berries, banana.  
*Substitute almond or soy milk add 1.00*

**GREEK YOGURT** 5.50  
gluten-free granola and macerated cherries

**FRUIT SALAD** 5.50

# SALADS

**CHICKEN OR SHRIMP CAESAR** 12.50 / 13.00  
romaine lettuce, cherry tomatoes,  
parmigiano, croutons, Caesar dressing

**TUNA NIÇOISE** 15.00  
mesclun, cherry tomatoes, haricots verts,  
roasted fingerling potatoes, hard boiled egg,  
black olives, seared tuna, balsamic vinaigrette

**BEET SALAD** 12.00  
arugula, roasted beets, quinoa, pecans, goat  
cheese, Dijon mustard vinaigrette

**CHICKEN COBB** 15.00  
mixed kale blend, grilled chicken, crispy bacon,  
hard boiled egg, cherry tomatoes, red onion,  
blue cheese, avocado, fresh herbs, balsamic  
vinaigrette

**PEAR TRICOLORE** 12.00  
radicchio, endive, arugula, sliced pears,  
lightly crusted goat cheese,  
caramelized walnuts, focaccia crisps,  
walnut vinaigrette

*Available after 5pm*

**CAESAR** 10.00  
**TUNA NIÇOISE** 15.00  
**PEAR TRICOLORE** 12.00  
*grilled shrimp add 5.50 or breast of chicken add 4.50*

**BASE SALAD** 6.50  
kale, mesclun, romaine, spinach, arugula  
*quinoa, add 1*

**VEGETABLE & FRUIT** from 1.00 – 1.50  
apple, artichoke hearts, asparagus, beets,  
bell peppers, broccoli, carrots, celery, cucumber,  
haricots verts, olives, peas, roasted shiitake  
mushrooms, white mushrooms, raisins, red  
onion, Brussels sprouts, dried cranberries,  
roasted eggplant, sundried tomatoes  
avocado 2.50

**NUTS & GRAINS** 1.00  
almonds, candied walnuts, sunflower seeds, spicy  
pumpkin seeds, chickpeas, corn, edamame beans,  
lentils, croutons, quinoa, pecans

**CHEESE** 1.50  
blue cheese, feta, goat cheese mozzarella  
parmigiano

**PROTEIN** from 1.50 – 4.00  
hard boiled eggs, egg whites, crispy bacon,  
grilled chicken, chicken nuggets, grilled tuna,  
flank steak, shrimp, salmon

**DRESSING**  
extra virgin olive oil & balsamic vinegar, balsamic  
vinaigrette, citrus vinaigrette, herb vinaigrette,  
creamy Dijon, Caesar, ranch

*Available until 5:30 pm*

# SOUPS

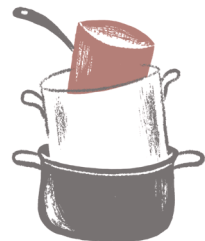
12OZ 5 | 16OZ 6.50

**CHICKEN NOODLE**  
homemade chicken  
and vegetable soup  
with noodles

**TOMATO**  
vegetarian tomato  
soup with roasted  
eggplant and  
parmigiano cheese

**GAZPACHO**  
available seasonally

**DAILY SOUP**  
please see our  
daily specials menu





# SANDWICHES



made fresh on local artisan breads

ALL SANDWICHES CAN ALSO BE PREPARED ON OUR HOMEMADE TUSCAN FLAT WRAP OR GLUTEN-FREE BREAD

<b>ROASTED VEGETABLES</b> peppers, eggplant, zucchini, tomato, artichoke hearts, black olive tapenade on homemade tuscan flat bread	9.50	<b>SMOKED TURKEY BREAST</b> cucumber, watercress, herb mayonnaise on black bread	8.95
<b>EGG SALAD</b> cage-free eggs from upstate Maple Meadow Farm on 7-grain roll	8.50	<b>WOOD SMOKED HAM &amp; BRIE</b> tomatoes, watercress, lemon mayonnaise on black bread	8.95
<b>FRESH MOZZARELLA</b> tomatoes, basil, black pepper, olive oil drizzle on ciabatta bread	8.95	<b>FRENCH HAM &amp; AGED CHEDDAR</b> fresh sliced apple, walnut butter on grilled country bread	8.95
<b>TUNA SALAD</b> albacore tuna, romaine lettuce, tomatoes, watercress on whole sourdough bread	8.95	<b>PROSCIUTTO &amp; FRESH MOZZARELLA</b> roasted pepper, arugula on country bread	10.25
<b>WILD SMOKED SALMON</b> wild smoked salmon, cucumber, romaine lettuce, horseradish cream, cream cheese on black bread	12.00	<b>ITALIAN HERO</b> sopressata, salami, coppa ham, chipotle aioli, prosciutto, roasted peppers, provolone on a baguette	11.25
<b>HERB ROASTED CHICKEN</b> watercress, tomatoes, herb mustard on homemade tuscan flat bread	8.50	<b>SALTIMBOCCA</b> grilled chicken breast, prosciutto, fontina, sage, basil pesto on ciabatta bread	9.95
<b>LEMON CHICKEN SALAD</b> tomatoes, chopped romaine lettuce on baguette	8.50	<b>ROAST BEEF</b> lettuce tomato, onions, mayonnaise, Dijon mustard on multigrain roll	9.95
<b>BASIL PARMIGIANO CHICKEN SALAD</b> roasted chicken, pesto dressing, watercress, tomatoes on baguette	8.50	<b>FILET MIGNON</b> baby arugula, blue cheese aioli, sea salt, black pepper, butter on ciabatta bread	12.50
<b>ROASTED TURKEY BREAST</b> cranberry chutney, romaine lettuce, black pepper mayonnaise on a brioche roll	8.50		

Available until 5:30 pm

# HOT SANDWICHES

made fresh on local artisan breads

Available until 5:30 pm

<b>TUNA MELT</b> Swiss cheese, avocado, tomatoes, red onions on toasted whole wheat bread	11.25	<b>CHICKEN PARMIGIANO</b> provolone, tomato sauce on ciabatta bread	9.95
<b>TELERA</b> grilled chicken, tomatoes, avocado, pepper jack cheese, chipotle aioli on telera bread	11.25	<b>GRILLED FLANK STEAK</b> mozzarella, avocado, tomatoes, red onion, chipotle aioli on rosemary ciabatta	11.25
<b>BUTTERMILK CHICKEN</b> bacon, tomato, lettuce, chipotle aioli on multigrain roll	11.25		

After 5 pm  
**TELERA OR TUNA MELT**  
with French fries 14.00

# PANINI

made fresh on local artisan breads

## CAMPO

7.25

with roasted fennel, asparagus, spinach, black pepper mayonnaise on pizza bianca bread

## CONTADINO

7.25

with fresh mozzarella, sautéed rapine, roasted eggplant, shiitake mushrooms, black olive tapenade on whole wheat pizza bianca bread

## CUBANO

7.25

with Cuban style slow roasted pork, ham, Swiss cheese, pickles, romanie, mustard on pizza bianca bread

## RUSTICO

7.25

with ham, fontina cheese, tomatoes, mushroom aioli on pizza bianca bread

## SOLE

7.25

with mozzarella, sundried tomatoes, basil on pizza bianca bread

## FRESH MOZZARELLA

7.25

with tomatoes, basil, olive oil on chiabatta

## SOPRESSATA

7.25

with smoked mozzarella, grilled eggplant, arugula, balsamic glaze and black pepper mayonnaise on whole wheat pizza bianca bread

## HARRISA CHICKEN

7.25

with grilled chicken, caramelized onions, romanie, chipotle aioli on walnut raisin bread

## SALAMI

7.25

with mozzarella, roasted peppers, arugula on a baguette

## SMOKED TUREY

7.25

with cucumber, watercress, herb mayonnaise on pretzel bun

## CHICKEN CAESAR WRAP

6.95

with grilled chicken lettuce, tomatoes, parmigiano cheese Caesar dressing, homemade Tuscan flat bread

Available until 5:30 pm

## QUESADILLAS

### VEGETARIAN

11

with black beans, corn, tomatoes, white cheddar & pepper Jack cheese

### CHICKEN

12

with white cheddar and pepper Jack cheese

### SHRIMP

13

with white cheddar and pepper jack cheese

## BRICK OVEN PIZZA

### MARGHERITA 10

tomato sauce, mozzarella, basil, shaved parmigiano

### PEPPERONI 10

tomato sauce, mozzarella

### PARMA 10

prosciutto, arugula, shaved parmigiano

### VEGETARIANA 10

tomato sauce, zucchini, mushrooms, eggplant, mozzarella, cherry tomatoes

## LUNCH BOXES

### SANDWICH BOX 16

sandwich of your choice with salad

### HALF SANDWICH BOX 14

half sandwich of your choice with salad

### PROTEIN BOX 17.50

grilled salmon or herb roasted chicken breast with salad

### CUSTOM PICNIC BOX

ideal for travel or for a picnic at the park

# HOT LINE

Served with choice of two sides hot or cold

- BELL & EVANS CHICKEN BREAST** 16
- CHICKEN MILANESE** 16
- GRILLED SALMON** 18
- GRILLED BRANZINO** 18
- PAN - SEARED BLACK SEA BASS** 18
- FILET MIGNON** 19

with a choice of Gorgonzola butter or balsamic reduction sauce

## HOT SIDES

Additional side 6.00

- BRUSSELS SPROUTS**
- WHIPPED CAULIFLOWER**
- SAUTÉED BROCCOLI**
- MASHED POTATOES**
- ROASTED FINGERLING POTATOES**
- STEAMED VEGETABLES**
- FRENCH FRIES**

## PASTA

- PENNE ALLA VODKA** 12  
with tomato cream sauce, add chicken 2.50, add shrimp 3.00
- ORECCHIETTE SALSICCIA** 12  
with italian sweet sausage, broccoli rabe, pecorino, crushed red pepper
- FETTUCCINE BOLOGNESE** 12  
with veal bolognese sauce
- RIGATOI** 12  
with saffron cream sauce, sage
- SPAGETTI CACIO E PEPE** 12  
with heirloom tomatoes, shaved ricotta salata
- SPAGHETTI ALLA CHITARRA** 13  
shrimps, zucchini, cherry tomatoes, baby arugula

## COLD SIDES

Additional side 6.00

- MIXED FIELD GREENS**  
cherry tomatoes, cucumber, creamy Dijon vinaigrette
- CAESAR**  
romaine lettuce, shaved parmigiano, croutons, homemade Caesar dressing
- KALE**  
butternut squash, dried cranberries, toasted almonds, parmigiano lemon vinaigrette
- GREEK SALAD**  
romaine tomatoes, pepper, feta, black olives, red wine vinaigrette
- ROASTED VEGETABLES**  
extra virgin olive oil
- QUINOA**  
seasonal mix of vegetables and herbs
- CAPRESE**  
mozzarella bocconcini, cherry tomatoes, fresh basil
- FARFALLE**  
pesto & pine nuts, parmigiano
- ORECCHIETTE**  
shiitake mushrooms, wilted spinach, pecorino, extra virgin olive oil
- MEZZE RIGATONI**  
tomato sauce, ricotta salata, fresh basil
- FUSILI**  
roasted vegetables, parmesan cheese and extra virgin oil

## DESSERTS

- LARGE COOKIES** 2.95  
dark chocolate chip, peanut butter, oatmeal raisin
- FRENCH MACARON** 2.50  
matcha green tea, pistacio, lemon, raspberry, coffee
- BROWNIES** 2.00 / 2.50  
classic chocolate, chocolate cream cheese
- SIGNATURE COOKIES** 1.95  
chocolate macaron, chocolate bomba, strawberry almond round, raspberry linzer, apricot triangle, dulce de leche
- BISCOTTI** 1.95  
chocolate hazelnut, vanilla hazelnut
- LOAVES** 2.95  
carrot, chocolate, banana/walnut

# PASSIONATE ABOUT FOOD

A family business opened in 1981, Mangia transformed the New York lunch scene by being one of the first to offer fresh, artisanal ingredients and a farm-to-table menu comprised of rustic, delicious Italian fare. Today we continue with the same passion for gourmet food, artfully presented, by preserving our beloved Mangia classics as well as creating exciting, new seasonal recipes. Most of all, we take great pride that whether you're joining us for a quick lunch or catering a large event, our food is always crafted in house and our bread is baked fresh daily.

"You are what you Mangia."



SASHA MUNIAK, FOUNDER

## **MANGIA MADISON**

422 MADISON AVENUE  
BETWEEN 48TH & 49TH  
212.644.0422

MONDAY-THURSDAY  
STORE 7AM-7PM  
DELIVERY 7AM-9PM

FRIDAY  
STORE 7AM-7PM  
DELIVERY 7AM-6PM

## **MANGIA 57**

50 W57TH STREET  
BETWEEN 5TH & 6TH  
212.582.5882

MONDAY-THURSDAY  
STORE 7AM-7PM  
DELIVERY 7AM-9PM

FRIDAY  
STORE 7AM-7PM  
DELIVERY 7AM-6PM

WEEKEND  
ADVANCE NOTICE  
CATERING **ONLY**

## **MANGIA FLATIRON**

22 W23RD STREET  
BETWEEN 5TH & 6TH  
212.647.0200

MONDAY-FRIDAY  
STORE 7AM-6PM  
DELIVERY 7AM-6PM