

# CASA MANGIA

RUSTIC ITALIAN

## *antipasti & salads*

### **Casa Mangia Salad** \$14

red & yellow endives, romaine lettuce, watermelon radish, pomegranate, olive and lemon dressing

### **Chicken Caesar Salad** \$15

romaine lettuce, marinated Bell & Evans chicken, Parmigiano, Caesar dressing

### **Tuna Carpaccio Salad** \$14

thinly sliced tuna, frisée salad, fennel, mache cucumber, mango, avocado, lime, ginger and soy dressing

### **Fritto Misto** \$13

shrimps, calamari, spicy marinara sauce

### **Grilled Octopus** \$16

fingerling potatoes, celery root purée, fried capers and smoked paprika

## *pasta fresca*

### **Spaghetti Cacio e Pepe** \$14

pecorino romano, black pepper and olive oil

### **Fettuccine Boscaiola** \$15

with veal ragu, mushrooms and cream

### **Black Tagliolini** \$16

with jumbo lump crab meat and pencil asparagus

### **Parpadelle** \$15

fresh heirloom tomato sauce, basil, pecorino romano

### **Risotto** of the day \$19

## *pizza*

### **Pizza Margherita** 12\$

tomato sauce and mozzarella

### **Pizza Bianca** \$14

green peas, escarole, pancetta and mozzarella

### **Focaccia** \$14

with pata negra, buffalo mozzarella, arugula

## *secondi*

### **Oven Baked Chilean Sea Bass** \$22

fennel, grapefruit, black olives, mint, fig balsamic

### **Mangia Beef Burger** \$16

tomatoes, baby kale, provolone, red onions, spicy mayonnaise and sweet potatoes fries

### **Battuta di Pollo Alla Milanese** \$18

with Bell & Evans chicken, arugula, cherry tomatoes, shaved parmesan

## *caffè e tè*

**Espresso** \$4

**Macchiato** \$4

**Cappuccino** \$5

**Latte** \$5

**Americano** \$4

**Tea** \$4

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## white

**Alois Caulino Falaghina 2017** \$13 / \$52

*Delicate, floral with a refreshing acidity*

**Fontezoppa Verdicchio 2017** \$12 / \$44

*A classic aromatic Italian wine reminiscent of lime & green apples*

**Ippolito Mare Chiaro 2017** \$13 / \$46

*Translating into 'clear seas', with bright acidity & ample amounts of fruit*

**La Formica Soave 2016** \$14 / \$48

*Delicate and floral with an elegant mineral-driven finish*

**Ottosoldi Gavi 2017** \$15 / \$52

*Rich, full-bodied, reminiscent of ripe pineapples & Anjou pears*

**Poggio dei Gorleri Vermentino 2017** \$14 / \$47

*Fresh, bright with a saline minerality*

## red

**Bovio Barolo 2013** \$24 / \$95

*The king of wines, dense with a long-lasting finish*

**Gillardi Dogliani Cursalet 2013** \$14 / \$58

*Lush & velvety*

**Grifalco Gricos Aglianico 2016** \$13 / \$45

*An Italian gem wine of high-quality with black cherry & pepper finish*

**La Formica Amarone della Valpolicella 2012** \$25 / \$115

*Rich with deep flavors of cacao, coffee & a long finish*

**Ottosoldi Barbera del Monferrato 2016** \$15 / \$55

*Medium-bodied with notes of vanilla*

**Tenute Rubino Primitivo 2016** \$14 / \$48

*High acidity, smooth & medium-bodied*

**Brunello di Montalcino Pietranera 2012** \$24 / \$105

*Spice aromas, bright acidity*

## sparkling

**Isotta Manzoni Prosecco** \$11 / \$40

*Lightly creamy mineral texture, medium-bodied*

## birra

\$7.50

Peroni | Stella Artois | Pilsner Urquell | Heineken | Brooklyn Lager | Samuel Admas

## cocktails

**Americano** \$12

*Campari, Vermouth Rosso, seltzer water*

**Negroni** \$13

*Dry gin, Campari, vermouth Rosso*

**Aperol Negroni** \$13

*Aperol, vermouth Rosso, seltzer water*

**Manhattan** \$14

*Sweet vermouth, bourbon, angostura bitters*

**Cosmopolitan** \$14

*Triple sec, Tito's vodka cranberry juice, lime juice*

**Mimosa** \$10

*Prosecco, freshly squeezed orange juice*

**Rossini** \$14

*Prosecco, strawberry purée*

**Bellini** \$14

*Prosecco & peach nectar*

*\*please ask your waiter for our premium selection of bourbon, whiskey, tequila & rum cocktails*

## non alcoholic

**San Pellegrino Large** \$7

**Acqua Panna** \$7

**Unsweetened iced tea** \$3.50

**Homemade lemonade** \$4

**Gingerale, Sprite, Coke, Diet Coke** \$3

## liquor

**Gin** (Henrick's, Bombay Sapphire)

**Vodka** (Tito's, Kettle One)

**Whiskey** (Red Label, Black Label, Jack Daniel's, Maker's Mark)

**Bourbon** (Bulleit, Woodford Reserve)

**Scotch** (Glenlivet, Glenfiddich)

**Rum** (Bacardi, Mount Gay)

**Tequila** (Tres Agaves)

**Aperitif** (Disaronno Amaretto, Campari, Limoncello)