

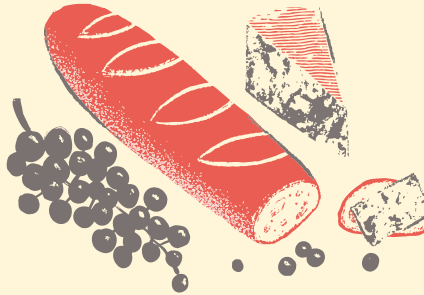
# MANGIA

SINCE 1981

CORPORATE AND EVENTS

# CATERING


MENU



CATERING AVAILABLE FOR GROUPS OF SIX OR MORE.

ORDER ONLINE AT [WWW.MANGIA.NYC](http://WWW.MANGIA.NYC)

(gf) = gluten-free

 = vegan

(veg) = vegetarian



# PASSIONATE ABOUT FOOD

In Italian, “mangia” is a simple, loving command that only means one thing: eat! For almost 40 years, Mangia has transformed the way New York eats lunch. In 1981, the family business became one of the first restaurants to focus on fresh, farm-to-table ingredients, crafting a menu of artisanal Italian fare. Today, Mangia instills the same passion into beloved signature favorites and exciting new seasonal dishes. Whether you're sitting down for a quick lunch or catering a large event, our food is always crafted in house, baked fresh daily, and ready to eat. Mangia!

"You are what you Mangia."

A handwritten signature in black ink, reading "Sasha Muniak". The signature is fluid and cursive, with a large initial 'S' and 'M'.

SASHA MUNIAK, FOUNDER



# BEVERAGES

SERVES 8 -10 PEOPLE  
we serve Devoción coffee

**HOT COFFEE\***  
32

**HOT DECAF COFFEE\***  
32

**HOT TEA\***  
32

\*add 2.00 for stainless steel thermos,  
pickup service included

**1/2 GALLON ICED COFFEE**  
25

**1/2 GALLON COLD BREW COFFEE**  
27

**1/2 GALLON ICED TEA**  
25

**1/2 GALLON LEMONADE**  
25

**1/2 GALLON FRESHLY  
SQUEEZED ORANGE JUICE**  
29

ask us for our variety of fresh pressed juices

# BREAKFAST

PRICES LISTED PER PERSON

6 person minimum

**MINI PASTRY TRAY (veg)** 9.00

danish, croissants, scones, madeleines,  
biscotti, and bagels served with butter,  
cream cheese, and jam (3 pieces per person)

add 4.50 extra pp for fresh fruit

add 7.00 extra pp for cheese & fresh fruit

**MANGIA YOGURT CUPS (gf, veg)** 7.95

natural low-fat Greek Yogurt  
with gluten-free granola and berries

**FRUIT & BERRIES TRAY (v, gf)** 10.50

arrangement of fresh fruit and berries

**SMOKED SALMON BAGEL TRAY** 22.00

mini bagels, tomatoes, cucumbers,  
scallions, and capers, served with butter,  
cream cheese, and scallion cream cheese

**HOUSE-MADE  
OVERNIGHT OATS (gf)** 6 oz. cups 5.50

strawberry, blueberry, chia seeds  
and peanut butter or mango

**BREAKFAST SANDWICHES** 10.50

served on a Tuscan flat bread or brioche roll  
with scrambled eggs, choice of cheese,  
ham, bacon, sausage, or peppers & onions  
(gluten-free wraps available add 1.00 extra pp)  
(add 1.00 extra pp for labeling)

**OPEN-FACE TARTINES** 9.50

- sweet & salty with Neufchatel cheese,  
fresh figs, honey, sea salt flakes on rye toast (veg)

- smoked salmon with crème fraîche,  
cucumber, red radish, chives on sunflower toast

- avocado & hard-boiled egg with micro greens,  
chia seeds, lemon juice, olive oil, and  
sea salt flakes on multi-grain toast (veg)

- avocado & cucumber with tahini, lemon juice,  
red pepper flakes, salt, and black pepper on  
multi-seed toast v

(gluten-free wraps available add 1.00 extra pp)

# BREAKFAST PRIX-FIXE

6 person minimum

16.00 PER PERSON

assortment of freshly baked mini pastries, served with butter, cream cheese & jam

and low-fat Greek Yogurt cups, with gluten-free granola and berries



# SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR QUARTERS | 16.00 PER PERSON | 6 PERSON MINIMUM | INDIVIDUALLY WRAPPED & LABELED ADD 1.00 EXTRA PP

## PROSCIUTTO COTTO

provolone, cornichons, arugula, mustard, lemon mayonnaise, on a ciabatta roll

## AVOCADO & GREEN TOMATO 🌱

vegan mozzarella, cucumber, shishito peppers, micro greens, herb aioli, romaine, on Tuscan flatbread

## FRESH MOZZARELLA veg

cucumber, romaine, tomato, avocado, black pepper mayonnaise, on a house-made olive roll

## PROSCIUTTO & MOZZARELLA

roasted peppers, arugula, olive oil, on a house-made olive roll

## HERB ROASTED CHICKEN

romaine, tomatoes, herb mustard, on Tuscan flatbread

## SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise, on pumpernickel bread

## FRENCH HAM

avocado, stracchino cheese, dill aioli, arugula, on a house-made olive roll

## ITALIAN HERO

sopressata, salami, coppa ham, prosciutto, roasted peppers, aged balsamic vinegar, provolone, on a ciabatta roll

## TUNA SALAD

albacore tuna, romaine, tomatoes, watercress, on whole wheat sourdough bread

## BASIL PARMIGIANO CHICKEN SALAD

roasted chicken, pesto dressing, tomatoes, watercress, on baguette

*all sandwiches can be made on gluten-free wraps upon request | add 1.00 extra pp*

# OVEN TOASTED SANDWICH TRAY

FULL SANDWICH CUT IN HALF | 17.00 PER PERSON | 6 PERSON MINIMUM | INDIVIDUALLY WRAPPED & LABELED ADD 1.00 EXTRA PP

## FILET MIGNON

avocado, mozzarella, arugula, chimichurri spread, on a ciabatta roll

## CHICKEN MILANESE \*(contains gluten)

provolone, roasted peppers, avocado, red onion, romaine, black pepper mayonnaise, on a ciabatta roll

## SKIRT STEAK

pepper jack cheese, tomatoes, herb mayonnaise, on a ciabatta roll

## TELERA

grilled chicken, tomatoes, avocado, pepper jack cheese, chipotle aioli, on a telera roll

## OVEN ROASTED CHICKEN

fresh mozzarella, roasted peppers, basil, black olive tapenade, on house-made focaccia

## RUSTICO PANINO

ham, cheddar, tomatoes, mushroom aioli, on house-made focaccia

## ROASTED VEGETABLE ROLLATINI veg

sautéed spinach, roasted eggplant, roasted peppers, roasted tomatoes, provolone, goat cheese, sriracha sauce, baby arugula, on Tuscan flatbread

## TUNA MELT

Swiss cheese, avocado, tomatoes, red onion, on whole wheat sourdough bread

*all sandwiches can be made on gluten-free wraps upon request | add 1.00 extra pp*

# TEA SANDWICHES

6 TEA SANDWICHES CUT IN HALF IN A BAMBOO BOX | 90 PER BOX | 2PCS PER PERSON

- smoked salmon
- lobster salad
- smoked turkey
- curry chicken salad
- avocado egg salad (veg)
- avocado & Tuscan kale 🌱

# MANGIA PINSAS TRAY

OPEN FACE SANDWICH SERVED WHOLE OR CUT IN HALF | 10.50 PER PERSON | 6 PERSON MINIMUM

## PINSAS ROMANA

mortadella e stracciatella with pistachios

## PINSAS VEGETARIANA veg

mozzarella, sun-dried tomato, basil, roasted pepper aioli

## PINSAS AL PROSCIUTTO COTTO

prosciutto cotto al rosmarino, avocado, walnut butter, crushed pistachios

## PINSAS CON BURRATA & COPPA HAM

speck, coppa ham, burrata, arugula, pistachio spread

# MINI BRIOCHE TRAY

16.50 PER PERSON | 6 PERSON MINIMUM | 3 PIECES PER PERSON

**FRESH MOZZARELLA** veg  
with Kumato tomatoes, basil,  
sea salt flakes, black pepper, olive oil

**FILET MIGNON**  
with baby arugula, blue cheese aioli,  
butter, sea salt flakes, black pepper

**BUTTERMILK FRIED CHICKEN**  
with avocado, micro greens,  
chipotle aioli

**FRIED AVOCADO** veg  
with hardboiled egg, radish sprouts,  
lemon mayonnaise, chipotle aioli,  
sea salt flakes

# OPEN-FACE TARTINES

OPEN FACE SANDWICH SERVED WHOLE OR CUT IN HALF | 9.50 PER PERSON | 6 PERSON MINIMUM

**AVOCADO  
& CUCUMBER TOAST** †  
with tahini, lemon juice, red pepper  
flakes, salt, and black pepper on  
multi-seed toast

**AVOCADO & EGG TOAST** veg  
with hard-boiled egg, micro greens,  
chia seeds, lemon juice, olive oil, and  
sea salt flakes on multi-grain toast

**SMOKED SALMON TOAST**  
with crème fraîche, cucumber,  
red radish, and chives on  
sunflower toast

**SWEET & SALTY TOAST** veg  
with Neufchatel cheese,  
fresh figs, honey, and sea salt flakes  
on rye toast

# ORGANIC SOURDOUGH PIZZA

9 INCH PERSONAL PIE | 16 PER PIE | ADD GLUTEN-FREE CAULIFLOWER CRUST 2.00

**MARGHERITA** veg  
fresh mozzarella, Parmigiano-Reggiano,  
tomato sauce, fresh basil

**PARMA**  
prosciutto, arugula, shaved parmigiano,  
fresh mozzarella

**BOSCAIOLA** veg  
wild mushrooms, fresh mozzarella,  
truffle pecorino, pesto sauce

**VEGETERIANA** veg  
Sicilian eggplant, tomato sauce, fresh &  
smoked mozzarella, Kalamata olives, oregano

**TOSCANO**  
salami, fresh mozzarella, tomato sauce,  
red onions, jalapeño, Castelvetrano olives

# LUNCH PRIX FIXE

28 PER PERSON | 6 PERSON MINIMUM

sandwich and side salad of your choice with cookies and brownies tray (2 cookies/pp) and assorted Mangia potato chips (original, sea salt & vinegar, barbecue)  
*add fruit for extra 4 per person*



# ENTRÉES

proteins served room temperature with two sides | 6 person minimum

<b>GRILLED SALMON</b>	24	<b>MEATLESS MEATBALLS</b> 🌱 21	<b>CHICKEN MILANESE*</b> *contains gluten 23
<b>TERIYAKI SALMON*</b>	24	with tomato sauce	<b>HERB ROASTED CHICKEN</b> 23
*contains gluten		<b>SESAME CRUSTED SEARED TUNA</b> 24	<b>PENNE ALLA VODKA</b> veg 20
<b>FILET MIGNON</b>	25		with tomato cream sauce & parmesan cheese on the side

## MARKET SIDES

prices listed per person | 6 person minimum

### VEGETABLES, SALADS, PASTA & GRAINS

<b>SAUTÉED BROCCOLI</b> 8 (🌱, gf)	<b>SPINACH &amp; APPLE</b> (veg, gf) 8 spinach, apple, blue cheese, walnuts, citrus vinaigrette	<b>GREEK SALAD</b> (veg, gf) 8 tomatoes, peppers, Persian cucumbers, olives, feta cheese, oregano, olive oil
<b>ROASTED BRUSSELS SPROUTS</b> 8 (🌱, gf) with red onions	<b>CRUNCHY ROMAINE</b> (🌱, gf) 8 romaine hearts, watermelon radish, red quinoa, agave dressing	<b>QUINOA &amp; ARUGULA</b> (🌱, gf) 8 with fava beans, cucumber, tomatoes, corn, green peas
<b>ROASTED VEGETABLES</b> 8 (🌱, gf)	<b>CAESAR</b> 7.50 romaine lettuce, shaved parmigiano, croutons, Caesar dressing	<b>FARFALLE</b> (veg) 8 baby spinach, spiced zucchini, red chilli peppers, parmesan, roasted garlic, lime juice, pesto
<b>ROASTED SWEET POTATOES</b> 8 (veg, gf) with honey glaze	<b>KALE</b> (veg, gf) 8 butternut squash, dried cranberries, toasted almonds, parmigiana, lemon vinaigrette	<b>CAPRESE</b> (veg, gf) 8 mozzarella bocconcini, cherry tomatoes, fresh basil



# EVENTS

PRICES LISTED PER PERSON

*6 person minimum*

## MINI BRIOCHE TRAY 16.50

- **fresh mozzarella:** Kumato tomatoes, basil, sea salt flakes, black pepper, olive oil (veg)

- **filet mignon:** baby arugula, blue cheese aioli, butter, sea salt flakes, black pepper

- **buttermilk fried chicken:**

avocado, micro greens, chipotle aioli

- **fried avocado:** hardboiled egg, radish sprouts, lemon mayonnaise, chipotle aioli, sea salt flakes (veg)

## CRUDITÉ 🌱, veg, gf 15.00

sliced baby vegetables served with a selection of three dips (platter or individual cups)

## GRAZING TABLE (20 ppl min) 55.00

meats and cheeses, fresh fruit, breads & crackers, spreads and dips, olives, pickles, jams, honey, sweet treats

## TRADITIONAL ANTIPASTI gf 19.50

selection of charcuterie meat including cotto, salami, prosciutto, soppressata, pepperoni, mozzarella bocconcini, asiago and provolone served with olives and cornichons

## MEAT & CHEESE 19.50

varieties of ham, smoked turkey, salami and a selection of cheeses including cheddar, provolone, Swiss, served with artisanal bread and crackers, mayonnaise and mustard

## MINI SLIDERS (2 pieces per person) 15.00

- beef sliders with lemon pickled red onions, cilantro, Swiss cheese, lemon garlic aioli on mini brioche buns  
- falafel mini slider with fava & cilantro spread, chipotle aioli on a brioche roll (veg)

## CHEESE & FRUIT veg 19.50

selection of cheese (Molitorio al vino, Petit Basque, Tavoliere, Carmody, Istara Ossau Iraty, Cambozola, smoked rambol, Brebrousse d'argental), fresh fruit and berries, served with artisanal bread and crackers

## OVEN BAKED CHIPS veg 11.00

freshly baked chips served with a selection of three dips

**DIPS:** tzatziki, hummus, spinach and feta

## MINI LOBSTER ROLLS 29.00

(2 pieces per person)

with cilantro & homemade chipotle aioli

# HORS D'OEUVRES

24.00 PER PERSON | CHOICE OF SIX

*one piece per person per selection*

## CROSTINI

- filet mignon, guacamole, jalapeno relish, fresh cilantro, lime juice

- beets, goat cheese, walnut, balsamic drizzle (veg)

- blue cheese, fig, caramelized onions (veg)

## BITE SIZE (served in paper cups / spoons)

- lobster salad tart

- filet mignon phyllo tart

- wild smoked salmon on cucumber slice with creamy horseradish sauce, dill, capers

- crudité cups 🌱

- tuna tartar

- mac and cheese fried balls (veg)

- lobster salad on a spoon

## SKEWERS

- blackened shrimp

- grilled harissa chicken and vegetables

- beef with vegetables

*Ask us about our pass-around service.*



# DESSERTS

PRICES LISTED PER PERSON

6 person minimum

**FRESH FRUIT** (gf) 10.50  
sliced fresh fruit and berries

**COOKIES & BROWNIES** (veg) 10.50  
selection of Mangia signature cookies,  
brownies and Leonidas chocolate  
with fresh fruit, add 4

**MINI DOLCI** (veg) 10.00  
assortment of bite-sized pastries & desserts  
3 pieces per person

**CHOCOLATE & BERRIES** (veg) 12.95  
selection of Mangia signature classic brownies,  
chocolate cookies, chocolate covered espresso  
beans and mixed fresh berries. *May contain nuts*

**VEGAN COOKIE BOX** 8.00  
selection of chunky peanut butter cookies and/or  
tahini chocolate chunk cookies (gf) 2 pieces per person

**GLUTEN-FREE COOKIE BOX** (veg, gf) 8.00  
assortment of gluten-free brownies, coconut  
macaroons, and tahini chocolate chunk cookies  
2 pieces per person

**DESSERT CUPS** (veg) 5.95  
tiramisu, mango strawberry panna cotta (gf),  
banana pudding, raspberry trifle

**ASSORTED DESSERT TARTS** 47.00  
6 tarts in a bamboo box

# CAKES

made to order

AVAILABLE IN SIZES 8" (12-15 SLICES) \$75

**PASSION FRUIT CAKE**  
vanilla sponge cake with passion  
fruit flavored Chantilly cream  
and passion fruit card

**RASPBERRY CHOCOLATE CAKE**  
moist chocolate sponge cake layered  
alternately with raspberry filling and  
chocolate mousse with fresh raspberries

**COOKIES & CREAM CAKE**  
vanilla & chocolate sponge layered with  
vanilla Chantilly cream & cookie crumbs,  
covered with cookies & cream  
buttercream frosting

**LEMON MERINGUE CAKE**  
fluffy vanilla sponge cake layered with  
Chantilly cream and tangy lemon curd,  
covered in toasted Italian meringue

**STRAWBERRY SHORTCAKE**  
vanilla sponge cake filled with Chantilly  
cream and lots of fresh strawberries

**BLUEBERRY LEMON CAKE**  
vanilla sponge layered with blueberry  
Chantilly cream & lemon curd swirl,  
covered with blueberry buttercream frosting

**CARROT CAKE**  
carrot cake sponge with browned  
butter cream cheese frosting (nut-free)

# PIES & TARTS

proudly baked with fresh fruits

AVAILABLE IN SIZES:

TARTS: 10" \$48 | PIES: 11" \$48

**PEACH PIE**

**APPLE PIE**

**MIXED BERRY  
PISTACHIO  
CROSTATA**

**PEAR CARAMEL  
CROSTATA**

**LEMON TART**

**BLUEBERRY PIE**

**FRUIT TART**

with cranberry and walnuts



# KIDS MENU

PRICE PER KID / MINIMUM 6 KIDS FROM 5 - 12 YRS OLD

## IN A CUP

Italian mac & cheese (veg)  
\$4.50

Homemade pasta  
& tomato sauce (veg)  
\$4.50

Yummy french fries (gf)  
\$4.50

Greek yogurt cup (veg, gf)  
\$4.50

Chicken nuggets  
\$5.50

Fish sticks  
\$5.50

## SANDWICHES

Grilled cheese (veg) \$5.00

Mini hot dogs \$5.00

Tea sandwiches  
(turkey/cucumber) \$5.00

Peanut butter & jelly (veg) \$4.50

## SNACKS

Popcorn (gf) \$5.50

Mickey Mouse shaped  
pancakes (2pcs) (veg) \$6.50

Mini waffles (2pcs) (veg) \$7.00

Mini cupcakes (2pcs) (veg) \$5.00

Berry fruit cups (gf) \$6.50



# VINI E BIRRE

## BIANCO

Fontezoppa Verdicchio 2023 \$49

Ippolito Mare Chiaro 2023 \$48

Marco Moscone Paradiso  
Soave 2023 \$46

Ernesto Picollo Gavi  
Rovereto 2024 \$50

Vermentino Di Gallura  
DOCG Superiore 2023 \$51

## ROSSO

Bovio Barolo 2020 \$100

Bruno Rocca Dolcetto 2022 \$56

Grifalco Gricos Aglianico 2022 \$47

Montecariano Amarone  
Camini Monga 2017 \$117

San Vito Madiere  
Chianti Reserva 2020 \$67

Bovio Barbera d'Alba  
Il Ciotto 2023 \$59

Brunello di Montalcino  
Pietranera 2019 \$107

## SPUMANTE

Isotta Manzoni Prosecco \$46

Isotta Manzoni Prosecco Rosé  
DOC 2021 \$46

## BIRRA

8.50

**Peroni**

**Pilsner Urquell**

**Stella Artois**

**Heineken**

**Brooklyn Lager**

**Samuel Adams**



# EVENT SERVICES

Mangia is able to accommodate all your event needs, whether you would like to host a function in one of our preferred venues or choose to have catering offsite.

## WE OFFER A FULL RANGE OF SERVICES:

- Full Bar (*\$65 per person for 2 hours*)
- Wine & Beer Bar (*\$55 per person for 2 hours*)
- Coffee & Tea Station (*\$15 per person for 2 hours*)
- Waitstaff, Bartenders & Baristas  
(*\$50 per hour per server for 4hrs minimum*)
- Florist
- Personalized Event and Menu Planning

## RENTALS

### GLASSWARE

Water glass \$3.00, Wine glass \$3.25, Champagne glass \$4.25  
Martini glass \$3.25, Coffee/Tea Saucer \$1.75, Coffee/Tea Cup \$2.25

### PLATES

11" Porcelain Plate \$4.00  
B&B Porcelain Plate \$3.00

### SILVERWARE

Silverware Set (Fork, Knife, Spoon) \$5.50  
Silverware (one piece) \$2.75, Teaspoon \$1.25

### ICE BUCKETS

Small ice bucket with ice \$17  
Large ice bucket with ice \$27

### TABLECLOTHS

Disposable paper tablecloth \$15  
White cotton tablecloth \$55

Mangia has hosted events for Bergdorf Goodman, Cartier, Saks Fifth Avenue, Tiffany & Co, Nike, Twitter, Yahoo, Spotify, Sony, Dolce & Gabbana, Blackstone, Google, JP Morgan, Chase and more.

Please contact our event manager for more information: **212.582.5882** **CATERING@MANGIA.NYC**



# PRESENTATION

We offer two tiers of presentations for your different meeting or event needs:

## **CLASSIC PRESENTATION**

Served in disposable, custom printed Mangia boxes and eco-friendly kraft trays.

## **BOARDROOM PRESENTATION**

For a 15% surcharge, items served in cherry wood boxes or on white porcelain platters. Equipment must be returned. Pick-up service is included. Unreturned boardroom rentals are subject to additional charges.

# CORPORATE CATERING

## **SERVICE**

Mangia Corporate Catering serves breakfast or lunch for any office gathering of six or more. Your order is packaged elegantly so customers can serve directly from custom Mangia boxes without having to transfer food to new serving ware. Our delivery staff will help unwrap your order and pick up platters at the end of your meeting. Pick up platters are only for rented equipment.

## **GROUP ORDERS**

Mangia Corporate Catering also services group orders - when an entire company or office floor requires individually packaged meals for delivery. For more information on how to set up these orders, please call our catering specialists at 212.980.6363 or email us at [catering@mangia.nyc](mailto:catering@mangia.nyc).

# ORDERING

## **TO PLACE AN ORDER:**

By phone at 212.582.5882 | via email at [catering@mangia.nyc](mailto:catering@mangia.nyc) | online via our website at [www.mangia.nyc](http://www.mangia.nyc)

## **CANCELLATION POLICIES**

- A 7% gratuity is added to all orders (10% on weekends) + 5% admin fee.
- 24-hour notice is required to cancel delivery orders without an incurring fee.
- One hour window minimum prior to event start time is suggested for all deliveries.
- Catering orders for parties of six or more cannot be canceled the same day.
- Individual delivery orders canceled the same day are subject to full payment.

Please visit our website at [www.mangia.nyc/catering/policies](http://www.mangia.nyc/catering/policies) for more information on our ordering, delivery and catering policies.

## TEA

SIZE	PRICE
300	3.75
450	3.50
550	4.50
650	5.50
750	4.75
850	3.50
950	3.00
1050	4.50

ICED CAPPUCCINO	550
HOT TEA	300 350
ICED TEA	450
HOMEMADE LEMONADE	500

## PASTRIES

MUFFIN	400
BLUEBERRY SCONE	400
CROISSANT	400
BREAD PUDDING	400

## DESSERTS

CAKES	600	7500
TARTS & PIES	600	48.00
FRENCH MACARON	300	

### VEGAN/GLUTEN FREE

Coconut Macaron	400
Chunky Peanut Butter Cookies	3.25
Tahini Chocolate Chip	3.25
Trail Mix	4.00
Organic Almonds	



**MANGIA MADISON**

422 MADISON AVENUE  
BETWEEN 48TH & 49TH

MONDAY–FRIDAY  
STORE 7AM–6PM  
DELIVERY 7AM–5PM

**MANGIA 57**

57W 57TH STREET  
BETWEEN 5TH & 6TH

MONDAY–FRIDAY  
STORE 7AM–6PM  
DELIVERY 7AM–5PM

SATURDAY  
STORE 8AM–5PM

CATERING ON WEEKENDS  
WITH ADVANCE NOTICE

**MANGIA FLATIRON**

22W 23RD STREET  
BETWEEN 5TH & 6TH

MONDAY–FRIDAY  
STORE 7AM–5PM  
DELIVERY 7AM–5PM

**MANGIA SOHO**

588 BROADWAY  
BETWEEN HOUSTON  
& PRINCE STR.

MONDAY–FRIDAY  
8AM–6PM  
DELIVERY 8AM–4PM  
SATURDAY  
10AM–6PM

212.582.5882

CATERING@MANGIA.NYC

@MANGIA\_NYC\_OFFICIAL

SERVING CATERING ORDERS ONLY DURING WEEKENDS WITH ADVANCE NOTICE