

MANGIA

SINCE 1981

BREAKFAST LUNCH DINNER BOXED CATERING

M E N U



ORDER ONLINE AT

WWW.MANGIA.NYC

(gf) = gluten-free

 = vegan

(veg) = vegetarian

BREAKFAST

SERVED UNTIL 10:30AM

SCONE (veg)	4.75	AVOCADO & CUCUMBER TOAST 🌱	\$9.50
CROISSANT (veg)	4.95	tahini, lemon juice, red pepper flakes, salt, and black pepper on multi-seed toast	
SPECIALTY CROISSANTS (veg)	5.95		
MINI BRIOCHE (veg available)	4.95	SWEET & SALTY TOAST (veg)	\$9.50
MIXED FRUIT SALAD 🌱	7.50	Neufchatel cheese, fresh figs, honey, and sea salt flakes on rye toast	
MIXED BERRY FRUIT SALAD 🌱	9.95	AVOCADO & EGG TOAST (veg)	\$9.50
OATMEAL (🌱, gf) with banana, raisins and brown sugar	7.50	hard-boiled egg, micro greens, chia seeds, lemon juice, olive oil, and sea salt flakes on multi-grain toast	
BREAD PUDDING (veg)	4.25	SMOKED SALMON TOAST	\$9.50
OMELET cheddar, spinach, ham, tomato <i>make with egg whites +1.00</i>	12.95	Crème fraîche, cucumber, red radish, and chives on sunflower toast	
CAGE FREE HARD BOILED EGGS (veg) 2 pcs	4.50	EGG WHITE WRAP (veg)	8.95
WHITE MOUSTACHE YOGURT CUPS (veg) (Greek, Kiss, Sour Cherry)	6.95	scrambled egg whites, Gruyere cheese on Tuscan flatbread	
STRAPAZZATE PANINI scrambled eggs, roasted prosciutto, mozzarella on a ciabatta roll	8.95	HOMEMADE OVERNIGHT OATS (gf, veg)	5.50
		6oz cups strawberry, blueberry, chia seed, or mango	
		GREEK YOGURT (gf)	7.95
		with gluten-free granola and berries	



JUICE BAR

PRESSED JUICES & WELLNESS SHOTS

vegan and gf

10OZ 8.95 | 16OZ 11.95

GREEN GODDESS

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

FRESHLY SQUEEZED ORANGE JUICE

SKINNY GREENS

kale, spinach, pineapple,
mint, hint of jalapeño

SWEET KRISTINE

carrot, apple, beet,
lemon, ginger

GINGER SHOT 5.50

HOT SHOT 5.50

orange, turmeric, cayenne

DETOX SHOT 5.50

lemon, ginger, cayenne

SUPERFOOD SMOOTHIES

10OZ 8.95 | 16OZ 11.95

ALMOND (gf)

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

KETO LOVER (v, gf)

spinach, almond milk, organic plant
based protein powder, parsley,
raspberry, almond butter

BLUE POWER (gf)

blue spirulina, banana,
blueberry, almond milk,
vanilla protein powder

COFFEE & BEVERAGES

ESPRESSO 3.75

DOUBLE ESPRESSO 4.75

MACCHIATO 4.00

CAPPUCCINO 5.25 | 6.25

LATTE 5.25 | 6.25

CHAI LATTE 5.50 | 6.25

MATCHA LATTE 5.75 | 6.75

AMERICANO 4.25 | 5.25

DRIP COFFEE 3.75 | 4.25

COLD BREW 5.75

ICED COFFEE 5.25

ICED CAPPUCCINO 6.25

ICED MATCHA LATTE 6.75

ICED LATTE 6.25

HOT TEA 4.25 | 4.75

ICED TEA *mixed berries/black* 4.75

A'SICILIANA 3.50

aranciata, limonata

HOMEMADE LEMONADE 5.50

SODAS 2.75

coke, diet coke, sprite, ginger ale

SPARKLING WATER 3.75 | 7.75

KOMBUCHA 5.95

SALAD BOWLS

CAESAR

12.50

romaine lettuce, cherry tomatoes, parmigiano, croutons, Caesar dressing
add chicken 3.50 add shrimp 4.00

CHICKEN COBB (gf)

18.50

mixed kale blend, grilled chicken, crispy bacon, hard boiled egg, cherry tomatoes, red onions, blue cheese, avocado, balsamic vinaigrette

SIDE SALAD

8.00

farfalle pasta (veg), crunchy romaine (↗, gf), Caesar (veg), kale (veg, gf), Greek (veg, gf), caprese (veg, gf)

PEAR TRICOLORE

15.50

radicchio, endive, arugula, sliced pears, fried tofu, roasted walnuts, gluten-free chips, walnut vinaigrette

MANGIA CHOPPED SALAD (gf, veg)

15.50

radicchio, arugula, endive, chickpeas, roasted tomatoes, pepperoncini, ricotta Salata, pickled onions, green goddess vinaigrette

FARRO TRI-COLORE (veg)

15.50

farro, endive, radicchio, arugula, roasted peppers, green olives, parmigiano Reggiano, champagne vinaigrette

ROASTED TERIYAKI SALMON

19.50

kale, roasted butternut squash, Parmesan cheese, dried cranberries, toasted almonds, champagne vinaigrette

SALMON GRAIN BOWL (gf)

19.50

grilled salmon, brown rice, arugula, grilled broccoli, pickled carrots, pickled shallots, pickled Fresno peppers, scallions, tahini dressing

TUNA NIÇOISE (gf)

18.50

mesclun, cherry tomatoes, haricots verts, boiled fingerling potatoes, hard boiled egg, black olives, seared tuna, black olive tapenade

CUSTOM SALAD

7.75

romaine, kale, arugula

SANDWICHES

gluten-free wraps available +1.00

PROSCIUTTO COTTO

14.50

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

AVOCADO & GREEN TOMATO ↗

13.00

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

FRESH MOZZARELLA (veg)

13.50

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

PROSCIUTTO & MOZZARELLA

14.50

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

HERB ROASTED CHICKEN

13.50

romaine, tomatoes, herb mustard, on Tuscan flatbread

SMOKED TURKEY BREAST

13.50

cucumber, watercress, herb mayonnaise, on pumpernickel bread

BASIL PARMIGIANO CHICKEN SALAD

13.50

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

ITALIAN HERO

14.50

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

TUNA SALAD

13.50

lemon mayonnaise, arugula, sun-dried tomatoes, hard-boiled egg, on baguette

BASIL PARMIGIANO CHICKEN SALAD

13.50

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

SMOKED TURKEY & MANCHEGO

13.50

harissa mayonnaise, roasted peppers, pickled shallots, arugula, on baguette

OVEN TOASTED SANDWICHES

gluten-free wraps available +1.00

CHICKEN MILANESE

15.00

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

SKIRT STEAK

15.50

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

TELERA

15.00

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

OVEN ROASTED CHICKEN

15.00

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

RUSTICO PANINO

11.00

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

FILET MIGNON

18.00

arugula, pickled mustard seeds, horseradish crème fraîche on baguette

ROASTED VEGETABLE ROLLATINI (veg)

13.00

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

TUNA MELT

14.50

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

HOT LINE

proteins served with a choice of two sides

PROTEIN

- CHICKEN MILANESE** 23
- MANGIA MEATBALLS** 20
- BELL & EVANS CHICKEN BREAST** (gf) 23
- GRILLED SALMON** (gf) 24
- GRILLED BRANZINO** (gf) 25
- FILET MIGNON** (gf) 25

PASTA

- PENNE ALLA VODKA** (veg) 18
- TROFIE SALSICCIA** 21
- SLOW BRAISED SHORT RIB RIGATONI** 22
- FETTUCCINE BOLOGNESE** 21
- CREAMY PESTO CALAMARATA** 22
- TUSCAN GRILLED CHICKEN CALAMARATA** 22
- SPAGHETTI CARBONARA** 21

SIDES

Additional side 8.00

- SAUTÉED BROCCOLI** 🍴
- BRUSSELS SPROUTS** 🍴
- MASHED POTATOES** (veg)
- WHIPPED CAULIFLOWER** (veg)
- MIXED GREENS SALAD** 🍴

QUESADILLAS

- VEGETARIAN** 16
- CHICKEN OR SHRIMP** 18

ORGANIC SOURDOUGH PIZZA 16

9 inch personal pie | add gluten-free cauliflower crust 2.00

MARGHERITA (veg)

fresh mozzarella, Parmigiano-Reggiano, tomato sauce, basil

TOSCANO

pepperoni, mozzarella, tomato sauce, onions, jalapeño, olives

MEDITERRANEAN (veg)

feta, mozzarella, tomato sauce, black olives, cherry tomatoes, red onions, bell peppers, oregano, arugula, black pepper

PARMA

prosciutto, Parmigiano-Reggiano, fresh mozzarella, arugula

BOSCAIOLA (veg)

wild mushrooms, fresh mozzarella, truffle pecorino, pesto sauce

MANGIA PINSA

ROMANA 9.50

mortadella e stracciatella with pistachios

PROSCIUTTO COTTO 9.50

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

VEGETARIANA (veg) 9.50

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

BURRATA 9.50

pesto, mozzarella, parmesan, tomato sauce, basil

SOUPS

16OZ 7.00

SOUP OF THE DAY



SNACKS & DESSERTS

Cakes & pies are baked fresh daily at Mangia Bakery. Please contact our catering department for details

POTATO CHIPS (vegf, gf)	3.50	COCONUT MACAROON (veg)	4.25
BROWNIES (veg)	3.75 / 4.00	SLICED LOAVES (veg)	3.75
chocolate, cream cheese		FRUIT apple, banana, pear	2.00
SIGNATURE COOKIES (veg)	2.75	ORGANIC ALMONDS (vegf, gf)	4.25
BUNDT CAKE (veg)	4.25	LARGE COOKIE (veg)	5.00
SICILIAN ORANGE	3.75	oatmeal & raisin, chocolate chip	
POUND CAKE (veg)		and flourless chocolate chip	
CHOCOLATE COVERED	4.50	SLICE OF CAKE (veg)	7.00
ESPRESSO BEANS (gfi, veg)		VEGAN COOKIES	4.00
DESSERT CUPS (veg)	5.95	chunky peanut butter cookie,	
tiramisu, mango strawberry panna cotta,		tahini chocolate chunk cookie (gfi)	
banana pudding, raspberry trifle		MANGIA TARTS (veg)	8.00
FRENCH MACARONS (gfi, veg)	3.50		

BOXED CATERING

BREAKFAST BOX SANDWICH	16.00	LUNCH BOX MARKET BOWL	24.00
includes 1 breakfast sandwich		includes 1 market bowl, treat,	
and drink of your choice		and drink of your choice	
BREAKFAST BOX MINI PASTY	16.00	LUNCH BOX SANDWICH	20.00
includes 1 mini pastry, yogurt or		includes 1 sandwich and	
fruit salad, and drink of your choice		side of your choice	
BREAKFAST BOX TARTINE	16.00	SNACK BOX	16.00
includes 1 tartine sandwich		- cookies and fruit	
and drink of your choice		- cheese and fruit	
LUNCH BOX ENTREE	26.00		
includes 1 entree, side, treat,			
and drink of your choice			

WHERE TO FIND US

MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH

MONDAY-FRIDAY
STORE: 7AM-6PM
DELIVERY: 7AM-5PM

MANGIA 57

MANGIA 57
57WEST 57TH STREET
CORNER OF 57TH & 6TH

MONDAY-FRIDAY
STORE: 7AM-6PM
DELIVERY: 7AM-5PM

SATURDAY
STORE: 8AM-5PM

CATERING ON WEEKENDS
WITH ADVANCE NOTICE

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH

MONDAY-FRIDAY
STORE 7AM-4PM
DELIVERY 7AM-5PM

MANGIA SOHO

588 BROADWAY
BETWEEN HOUSTON & PRINCE STR.

MONDAY-FRIDAY
STORE: 8AM-6PM
DELIVERY: 7AM-5PM

SATURDAY
STORE: 10AM-6PM

212.582.5882 // CATERING@MANGIA.NYC // @MANGIA_NYC_OFFICIAL