

# MANGIA E BEVI


R I S T O R A N T E

## Lunch Menu

### To Start

*Mangia E Bevi Focaccia Bread 5.00*  
*Served with extra virgin olive oil and balsamic vinegar*

*Carpaccio Cremoso 17.00*  
*Beef carpaccio with creamy parmesan truffle aioli, fried capers, parmesan crostini*

*Calamari Fritti 16.00*   
*Deep fried calamari with spicy marinara*

### Soup ~ Salad ~ Sandwich

*Soup Of The Day With Focaccia Bread 11.00*

*Classica Insalata Di Cesare 12.00*  
*Classic caesar salad with focaccia croutons*

*Insalata Mangia E Bevi 19.00*  
*Romaine, arugula, grilled chicken breast, avocado, egg, blue cheese, kalamata olives, crispy pancetta, and blue cheese dressing*

*Insalata Frutti Di Mare 20.00*  
*Warm salad of calamari & prawns, tomato, mushrooms, lemon-caper vinaigrette on bed of spinach*

*Caprese Di Burrata 20.00*  
*Heirloom tomatoes, burrata, basil and extra virgin olive oil*

*Panino Pollo E Fontina 18.00*  
*Grilled chicken, pancetta, fontina and caramelized onion*


*Add to any salad – grilled chicken breast or sauteed prawns 8.00*


### Pasta ~ Mains


*Spaghetti Deliziosi 18.00*  
*Spaghetti with pesto, grilled asparagus, oven dried tomatoes, goat cheese, walnuts and toasted pine nuts*

*Pasta 'O Vesuvio Marchigiane 18.00*  
*"Vesuvio" pasta with classic meat sauce featuring wild boar*

*Cannelloni Of The Day 18.00*


*Cozze Salsa Curry 20.00*   
*Mussels in a spicy madras curry & white wine cream sauce with focaccia bread*

*Galletto Al Mattone 22.00*   
*Marinated half cornish game hen, fresh herbs, chili flakes, lemon & olive oil with arugula salad*

*Merluzzo Erbosso 25.00*   
*Grilled Alaskan black cod seared in olive oil, lemon, fresh herbs, served with spaghetti aglio olio and baby green salad*

*Low Sodium Diets and Allergies, Please Inform Server*

*For Groups Of 8 Or More, A Gratuity Of 18% May Be Added*

 *This item is spicy*