

Appetizers

Steamers

Manilla Clams steamed with Butter, Garlic, Herbs and Sherry Wine

[2 reviews](#) [1 photo](#)

• 15.00

Grilled Tiger Prawns

Sautéed with Garlic Butter and Red Chili Peppers served with Pane Rustica

[1 review](#)

• 12.00

Smoked Pheasant Nachos

Smoked Pheasant with Havarti Cheese, Avocado Salsa and Chipotle Lime Vinaigrette

[6 reviews](#)

• 12.00

Carpaccio

Thinly Sliced Tenderloin, served Raw with Dijon Mustard Sauce, Capers and Shaved Parmesan Cheese

[2 reviews](#) [2 photos](#)

• 14.00

Stone Crab Stack

Fresh Stone Crab layered with Arugula Salad and Lemon Vinaigrette Dressing, Avocado, Mango Chutney served with Crostini

• 15.00

Ahi Tuna Tartar with Crispy Shallots

Ahi Tuna Tartar layered with Avocado, seasoned Diced Ahi and Crispy Shallots, finished with Mustard Soy Vinaigrette served with Wonton Chips

• 16.00

Fried Calamari

[4 reviews](#) [1 photo](#)

• 14.00

Wild Mushroom Gnocchi

Served with Truffles and Roasted Tomatoes, finished with Truffle Butter and Asiago Cheese

[3 reviews](#) [2 photos](#)

• 15.00

Pumpkin Tortellini

Wild Mushroom and Pumpkin Tortelloni finished with Red Peppercorn, Sage, Beurre Blanc and infused with Toasted Pumpkin Seed Oil

[3 reviews](#)

• 14.00

Fried Cauliflower

Dusted cauliflower florets, pesto, chipotle, lemon garlic parmesan dipping sauce

[3 reviews](#)

• 21.00

Escargot al Pesto

Served with Butter Garlic Pesto Sauce

• 12.00

Salad

Insalata Caprese

Fresh Tomatoes, Basil, Buffalo Mozzarella Cheese, finished with Extra Virgin Olive Oil and Cracked Pepper

• 12.00

Baby Spinach & Portobello Mushroom Salad

Baby Spinach tossed with Roasted Pine Nuts, sautéed Portobello Mushrooms, tossed with Balsamic Vinegar Syrup and finished with Shaved Asiago Cheese

• 14.00

Octopus Salad

Mediterranean Octopus tossed with Arugula, New White Rose Potatoes and Lemon Vinaigrette

[2 reviews](#)

• 13.00

Roasted Beet Salad

Julienne Beets & Creamy Goat Cheese Salad served with Dried Sour Cherries, Candied Walnuts, Banjules Vinaigrette Dressing

[3 reviews](#) [1 photo](#)

• 12.00

Mangiamo Chopped Dinner Salad

Chopped Mixed Greens, Celery, Salami, Hot Brie Croutons, tossed with Vinaigrette Dressing

• 12.00

[Dinner Salad](#)

[1 review](#)

• 9.00

[Caesar Salad](#)

With Chopped Green Apples and Blackened Scallops.

[3 reviews](#)

14.00

Full Size 24.00

With Chicken 20.00

Mangiamo House Salad

Bacon, Artichoke Hearts, Tomatoes, Parmesan Cheese, tossed with Romaine and Red Leaf Lettuce

• 11.00

Soup

[Soup of the Day](#)

[3 reviews](#) [1 photo](#)

1/2 Bowl 7.00

Bowl 10.00

Manhattan Seafood Chowder

1/2 Bowl 7.00

Bowl 10.00

Specialties

Kurobuta Pork Chop

14 oz Roasted Double Cut Pork Chop, Braised Bacon, Pomegranate Essence, Pine Nut Relish, Smashed New Potato mixed with Olive Oil, Arugula and Blue Cheese

• 30.00

[Dry Aged U.S. Prime New York Steak](#)

Dry Rubbed with Italian Spices and Garlic, charbroiled and finished with Sautéed Portobello Mushrooms and served with Shoestring French Fries

[1 review](#)

• 36.00

Braised Short Ribs

Slow Braised with Port Wine and Beef Stock and a Medley of Roasted Root Vegetables, Parsnips, Carrots and Pearl Onions served over Olive Oil Baby Crushed Potatoes

[2 reviews](#)

• 29.00

Chicken Parmagiana

Served with Fettuccine Alfredo

[1 review](#)

• 26.00

Veal Parmigiana

Served with Fettuccine Alfredo

• 29.00

Veal Piccata

Pan Seared Scaloppini of Veal with Capers and Lemon, flambéed with White Wine and served with Oven Roasted Tomato and Fava Bean Capellini

[1 review](#)

• 30.00

Chicken Marsala

Sautéed Chicken Breast and Mushrooms, flambéed with Marsala Wine, served with a side of Fettuccine Alfredo

[5 reviews](#)

• 24.00

Rack of Lamb

Roasted, served with Rice Pilaf, Panko Eggplant Parmesan Croutons, finished with Blackberry Essence

[3 reviews](#) [1 photo](#)

• 30.00

Osso Buco

Veal shank braised, root vegetables, Sherry wine & creamy polenta

[4 reviews](#)

• 29.00

Fish

[Sand Dabs](#)

Pan seared with Brown Butter and Lemon, served with Puttinara Pasta

[1 review](#)

• 27.00

[Cioppino Alla Veneziana](#)

King Crab, Mussels, Calamari, Shrimp, Clams and Assorted Fish Poached in a Tomato Fish Broth

[1 review](#)

• 33.00

Scampi Fra Diavolo

Five Large Prawns Saut'ed with a Spicy Garlic Red Sauce, served on Petite Linguine

• 27.00

Fresh Grilled Scallops

Served on Corn Mashed Potatoes, finished with Champagne Saffron Cream and Saut'ed Spinach

• 26.00

[Potato Crusted Halibut](#)

Grilled and finished in the Oven with Dry Vermouth, Baby Artichokes and Spanish Olives, served on Mashed Potatoes

[3 reviews](#)

• 33.00

[Crab Crusted Sea Bass](#)

Snow Crab Crusted Sea Bass Grilled and served with Shrimp Risotto

[4 reviews](#) [1 photo](#)

• 30.00

[Herb Salmon](#)

Herbs and Wild Mushroom Crusted Salmon Filet Grilled and finished with Rosemary Infused Olive Oil, served with Fresh Herb and Grilled Asparagus Risotto

[1 review](#)

• 28.00

Pasta

Farfalle and Three Mushrooms

Portobello, Porcini and California Brown Mushrooms, sautéed with Shallots, Olive Oil and Garlic, flambéed with Madeira Wine, tossed with Bowtie Pasta, Dried Chili Flakes, Parsley and Parmesan Cheese

1 review

• **19.00**

Penne with Vodka Sauce

Sautéed Garlic, Shallots, Prosciutto Ham, Parsley and Basil, flambéed with Vodka and simmered with Marinara and Light Cream, tossed with Penne, finished with Parmesan

2 reviews

• **21.00**

Mangiamo Fettuccine Alfredo

• **18.00**

Penne and Blackened Chicken

Cajun Spicy Chicken sautéed with Roasted Red Bell Pepper, Portobello Mushrooms, Fresh Tomatoes, Mascarpone Cheese and tossed with Penne, finished with Parmesan

1 review

• **22.00**

Angel Hair Pomodoro

Fresh Tomatoes and Basil

• **17.00**

Spaghettoni alla Puttanesca

Greek Olives, Capers, Chili, Pine Nuts, Garlic and Olive Oil sautéed and tossed with Parmesan Cheese

• **17.00**

Penne and Italian Sausage

Sautéed Italian Sausage, Roasted Red Bell Pepper and Mushrooms, tossed with a Marinara Sauce and topped with Parmesan Cheese

• **22.00**

Fresh Herb and Grilled Asparagus Risotto

• **19.00**

Linguine Carbonara

Linguine Sautéed with Pancetta, Garden Peas, Cream and Parmesan
Cheese

• 20.00

King Crab Linguine Fra Diavolo Marinara

Sautéed with Fresh Spicy Marina

[1 review](#) [1 photo](#)

• 28.00

Salmon and Asparagus Linguine

Fresh Tomatoes, Butter, Garlic, Pesto and Light Cream

[1 review](#) [1 photo](#)

• 25.00

Frutti Di Mare

Fresh Mussels, Clams, Scallops, Shrimp and King Crab Legs with Fresh
Tomatoes and Basil, flambéed with Sherry Wine and served over Black
Linguine

[3 reviews](#)

• 29.00

Side Dishes

Collard Greens

[1 review](#)

• 7.00

Charbroiled Asparagus

• 7.00

Rice Pilaf

[1 review](#) [1 photo](#)

• 7.00

Julienne French Fries

• 7.00

Sauted Garlic Spinach

• 7.00

Roasted Garlic Mushroom Mashed Potatoes

• 7.00

Corn Mashed Potatoes

• 7.00

Orecchiette Alfredo (Little Ear Pasta)

• 7.00

Desert

Guidone's Biscotti Four Italian Cookies

• 4.00

Sorbetto (Ask Your Server for the Flavors of the Night)

• 7.00

Scoop of Ice Cream White Chocolate Chip or Vanilla Bean

• 6.00

Blueberry Crme Brulee Torch Blown Sugar Sauce

• 9.00

Tiramisu Served with Dolce de Leche

• 9.00

**Almost Flourless Chocolate Cake Served with Raspberry Puree
Sauce**

• 9.00

New Youk Style Cheesecake Served with Dolce de Leche

• 8.00

Gelato Affrogatto Espresso and White Chocolate Chip Ice Cream

• 9.00

Rice Pudding Served with Cinnamon

• 8.00

Strawberry Shortcake Served with Whipped Cream

• 9.00

Homemade Bread Pudding a la Mode

• 8.00

[Espresso Chocolate Souffle a la Mode](#)

• 8.00