

# Take-out and Catering Menu

All menu items are available and priced by individual meal, platters, half pan, and full pan

## COLD APPETIZERS:

### Charcuterie Board:

An array of imported and domestic cheeses and cured meats. imported olives, marinated roasted peppers, crisps, fresh fruits and mixed nuts.

Single \$20 Platter for 10- \$100 Platter for 20- 200

### Our Spicy Tomato Oil:

Served with homemade crostini

Single \$6 Platter for 10- \$25 Platter for 20-\$50

### Bruschetta:

A mixture of fresh garlic, extra virgin olive oil, diced tomatoes, fresh basil, parsley, with shredded parmesan cheese. Served with homemade crostini

Single \$8 Platter for 10- \$25 Platter for 20- \$50

### Mixed Peppers Spicy Bruschetta:

Variety of mixed hot peppers, with a drizzle of hot Tomato oil and freshly shredded parmesan. Served with homemade crostini

Single \$9 Platter for 10- \$30 Platter for 20- \$55

## FRESH GARDEN SALADS

### Antipasto

On a bed of mixed greens, Genoa salami, capicola, provolone cheese, black olives, cherry tomatoes, tuna, hardboiled egg, artichoke hearts and marinated roasted peppers. Served with Italian dressing

Single \$16 Half Pan \$45 Full Pan \$85

### Marinated Chicken Bruschetta Salad

Mixed Greens topped with grilled chicken, bruschetta, and candied walnuts. Served with raspberry vinaigrette dressing

Single \$13 Half Pan \$60 Full Pan \$110

### Caprese Salad

Layered sliced tomato, fresh mozzarella fresh basil, olive oil, and drizzled with a balsamic reduction

Single \$9 Platter for 10- \$45 Platter for 20- \$80

### Caesar Salad

Crisp Romaine, grated Romano, croutons, kalamata olives, and lemon wedge. Served Caesar dressing

Single \$8 Half Pan \$35 Full Pan \$65

### Tossed Chef Salad

Mixed greens with tomatoes, black olives, cucumbers, roasted peppers, chickpeas and croutons and choice of dressing

Single \$6 Half Pan \$35 Full Pan \$65

### The Coastal Salad

Mixed Greens, fresh berries, feta and candied walnuts. Served with a poppy seed dressing

Single \$10 Half Pan \$55 Full Pan \$95

### The Greek Salad

Romaine, tomato, cucumber, onions, feta, pepperoncini, kalamata olives and choice of dressing

Single \$9 Half Pan \$35 Full Pan \$65

## HOT APPETIZERS:

### Mangia Bene Italian Greens:

Sauteed escarole, hot cherry peppers, prosciutto, & garlic topped with bread crumb and grated Romano cheese

Single \$11 Half Pan \$45 Full Pan \$85

### Fried Italian Meatballs:

A trio of meatballs served with a side of marinara and topped with Shaved Locatelli Cheese

Single \$11 Half Pan \$45 Full pan \$85

### Spicy Roasted Red Pepper & Shrimp:

Shrimp Sautéed shrimp with fresh garlic, chopped hot cherry peppers, fresh basil, and marinated roasted peppers. Served with crostini.

Single \$13 Half Pan Only \$60

### Hand breaded Chicken Tenders:

Served with Honey Mustard and BBQ Sauce

Single \$11 Half Pan \$45 Full Pan \$85

## Homemade Dressings

Balsamic Vinaigrette, Italian, Raspberry Vinaigrette, Caesar, Poppy Seed, Ranch, Creamy Blue Cheese, Add Crumbly Bleu \$2

Daily Soups- 8oz- \$3 / 16oz- \$6/ 32 oz- \$10

Escarole and Beans ♦ Pasta Fagioli

## BONELESS WINGS & DRUMMYS

10 Mangia Drummys \$10

10 Boneless Wings \$10

Served with blue cheese and celery 12

**SAUCES:** Mild • Medium • Hot • Too Hot, • BBQ •  
Angry BBQ, • Roasted Garlic Parm • Chicken Bacon  
Ranch • Ice & Fire (horseradish & hot sauce)

*\*\*We currently do not carry bone in chicken wings  
sorry for any inconvenience\*\**

## STUFFED BREAD

Folded pizza dough filled with mozzarella,  
marinara sauce, & one traditional  
topping – 9

**Traditional Topping \$2 each:** pepperoni,  
mushrooms, onions, peppers, spinach, chopped  
cherry peppers, roasted peppers, tomatoes, black  
olives, broccoli, garlic, ricotta, and eggplant

**Gourmet Topping \$2.65 each:** Prosciutto,  
capicola, salami, bacon, chicken, roasted garlic gloves  
and Homemade Meats: sausage or meatballs

## OLD FASHIONED RUSTIC PIZZA

Our pizza is “The Mangia's Way!” OUR PIZZAS ARE WELL DONE....We cook our pizzas in a high temp brick oven. The occasional charred & dark spots on the crust are intentional, producing natural caramelization for the best flavor. We recommend you go for the char, but if you prefer a lighter crust, just let us know!

**One size 14” Rustic Cheese Pizza \$13**

Red Sauce or Roasted Garlic (Gluten Free add \$3)

**Traditional Topping \$2 each:** Pepperoni, mushrooms, onions, peppers, spinach, chopped cherry peppers, roasted peppers, tomatoes, black olives, broccoli, garlic, ricotta, and eggplant

**Gourmet Topping \$2.65 each:** Prosciutto, capicola, salami, bacon, chicken, roasted garlic gloves and  
Homemade Meats: sausage or meatballs

### Specialty Pizzas

**Margherita:** Garlic sauce with our blend of diced tomatoes, fresh basil and extra virgin olive oil, mozzarella, and Buffalo mozzarella – \$20

**Chicken Riggies Pizza:** Spicy chicken riggies sauce, peppers, onions, fresh basil, shredded chicken, rigatoni pasta, and mozzarella – \$20

**Nana Style Spinach Pie:** thin layer of garlic sauce and seasoned ricotta, loaded with spinach and topped with mozzarella and roasted garlic cloves– \$20

**Utica Greens Pizza with Hot Capicola Ham:** garlic sauce, sauteed escarole, hot capicola topped with mozzarella and Romano cheese– \$20

**Pepper Bruschetta Pizza:** garlic sauce, roasted mixed hot peppers, mozzarella, and a side of tomato oil

**Mangia Meats:** From our meat Department homemade sausage and meatball, soppressata, hot capicola, and mozzarella – \$20

**Spicy Mixed Pepper Bruschetta:** roasted pureed mixed hot peppers and a side of hot tomato oil – \$20

**Keto Pizza Bowl:** mozzarella, pepperoni, sausage, peppers, onions, and mushrooms. A supreme minus the dough! - \$20

## SPECIALTY HOT SANDWICHES \$10

**Italian Roasted Pork:** Slow roasted half pound of sliced pork on a caraway salted hoagie with melted cheese blend, served with horseradish and au jus for dipping

**“The Milanese” Sandwich:** A thinly, lightly breaded chicken cutlet topped with Italian tomatoes, mixed greens, and a balsamic reduction on a brioche roll

**Grilled Chicken Sandwich:** Grilled chicken breast topped with lettuce, tomato, and onion on a brioche roll

**NYS Fairs Biggest Sausage Sandwich:** Sweet Italian sausage, sauteed peppers & onions on a hoagie roll

**The Ultimate Cheese Steak:** Shaved steak, peppers & onions, American cheese, & melted mozzarella on a hoagie roll

**Chicken Parmigiana:** topped with marinara, melted mozzarella, & parmesan on a toasted roll

**Eggplant Parmigiana:** topped with marinara, melted mozzarella, & parmesan on a toasted roll

**Fried Meatball Parmigiana:** topped with tomato sauce, melted mozzarella, & parmesan on a hoagie

## FRESH GROUND BURGERS \$10

All our burgers are 100% Beef Ground Chuck, made daily.

**Our burgers are 2 smashed formed 5 oz patties**

**Backyard Classic:** On a toasted roll with lettuce, tomato, and onion. Choice of American, Provolone, and Swiss

**Bacon Me Crazy:** Two burgers with grounded bacon and topped with more bacon, lettuce, tomato, and onion topped with a bacon cream sauce

**The Keto:** Layered on a bed of greens topped with American cheese, bacon, and bruschetta relish. Served with a side of mixed nuts

**The Spicy Fire:** Topped with pureed mixed hot peppers with swiss lettuce, tomato, onion. Served with a side of hot tomato oil.

**The Meatball Burger:** Our fresh meatball mix formed into 2 patties. Choice of cheese and toppings

Toppings: lettuce, tomato, onion, pickles, jalapenos, and sauteed onions

Cheeses: American, Provolone, & Swiss

**Add French Fries- \$2**

**Add Sautéed Broccoli- \$3**

## SYRACUSE'S FAVORITE HADDOCK Available on Fridays and Saturdays Only

**Traditional Fried Sandwich \$13**

Served with Tartar Sauce

**Traditional Fried Dinner- \$15**

Served French Fries, Coleslaw, and Tartar Sauce

(Sub: Sauteed Broccoli \$2)

## UTICA'S FAMOUS CHICKEN RIGGIES "SYRACUSE STYLE"

Imported rigatoni pasta tossed with chopped cherry peppers with a homemade marinara sauce, madeira wine, Heavy Cream fresh basil, scallions, and Romano cheese.

<b>Chicken</b>	Single \$13	Half Pan \$55	Full Pan \$110
<b>Shrimp</b>	Single \$20	Half Pan \$85	Full Pan \$165
<b>Sausage</b>	Single \$13	Half Pan \$55	Full Pan \$110

### ENTREES-

**Gluten Free available upon request**

**Shrimp Fra Diavolo:** Sautéed in our homemade spicy marinara, fresh basil and Italian hot peppers Served over linguine.

Single \$20    Half Pan \$85    Full Pan \$165

**Spicy Roasted Red Pepper Shrimp:** Sauteed shrimp, marinated roasted red peppers, garlic, basil, and chopped cherry peppers. Served over linguine

Single \$20    Half Pan \$85    Full Pan \$165

**Linguini & Clam Sauce:** Littleneck clams sautéed with fresh garlic and extra virgin olive oil, butter, and fresh parsley. Served over linguine

Single \$20    Half Pan \$85    Full Pan \$165

**Chicken Parmesan:** breaded chicken breast topped with homemade marinara, mozzarella and parmesan. Served over linguine

Single \$13    Half Pan \$70    Full Pan \$130

**Chicken Milanese:** Lightly breaded cutlet, pan-fried, and topped with mixed greens & Italian diced tomatoes.

Drizzled with balsamic glazed & shaved parmesan. Served over linguine

Single \$13    Half Pan \$70    Full Pan \$130

**Chicken Cacciatore:** Sautéed with mushrooms, bell peppers, and onions in a madeira marinara sauce. Served over linguine

Single \$13    Half Pan \$70    Full Pan \$130

**Chicken Marsala:** Sautéed with silver dollar mushrooms in marsala wine sauce. Served over linguine

Single \$14    Half Pan \$70    Full Pan \$130

**Chicken Francaise:** Dipped in a seasoned egg batter and pan seared in a white wine-lemon butter sauce. Served over linguine

Single \$14    Half Pan \$70    Full Pan \$130

**Tortellini Carbonara:** Cheese stuffed tortellini with sauteed prosciutto and cherry tomatoes in alfredo sauce

Single \$15    Half Pan \$55    Full Pan \$100

## ENTREES (cont.)-

**Tortellini Alfredo:** Cheese stuffed tortellini tossed in alfredo

Single \$14    Half Pan \$55    Full Pan \$00

**Stuffed Riggies in vodka sauce:** Cheese filled rigatoni tossed in vodka sauce

Single \$14    Half Pan \$55    Full Pan \$100

**Cavatelli & Broccoli:** Cavatelli pasta tossed with broccoli, mushrooms, olive oil, garlic, mozzarella, and Romano

Single \$13    Half Pan \$50    Full Pan \$95

**Ragu Ala Bolognese:** Traditional marinara with a Twist....

Penne pasta served with a combination of pork ragu and beef

Single \$13    Half Pan \$50    Full Pan \$95

**Lasagna:** Homemade meat sauce, baked with ricotta-mozzarella cheeses and seasoned ground beef

Single \$14    Half Pan \$60    Full Pan \$110

**Eggplant Parmigiana:** Sliced eggplant, baked with mozzarella and marinara

Single \$13    Half Pan \$50    Full Pan \$95

**Half Pans- Serves 10 people**

**Full Pans- Serves 20 people**

### Add on Proteins to Any Salads or Entree:

Chicken:	Single \$5	Half Pan- \$45	Full Pan- \$85
Steak:	Single \$8	Half Pan- \$65	Full Pan- \$120
Shrimp:	Single \$8	Half Pan- \$65	Full Pan- \$120