

Mangino's

APPETIZERS

DEEP FRIED MUSHROOMS

A generous portion hand battered, served with Ranch dressing. \$6

CHICKEN QUESADILLA

Flour Tortilla layered with Chicken, Monterey Jack Cheese, Green Onion & Tomatoes Served with salsa and sour cream \$11

BUFFALO CHICKEN WINGS

Served with Celery sticks & Ranch or Bleu Cheese. \$11

CALAMARI

Calamari breaded & fried, served with Mangino's Sweet Chili Sauce. \$8

SHRIMP COCKTAIL

A classic & delicious combination of large steamed Shrimp and fresh Cocktail Sauce. \$8

MOZZARELLA WHEELS

Freshly breaded fried Mozzarella wheels with Marinara Sauce. \$7

SOUPS

BAKED FRENCH ONION

Loaded with Sweet Onions, topped with Croutons & Provolone Cheese. \$6

SOUP OF THE DAY

Featured soup of the day. \$5

SALADS

MOZZARELLA & TOMATO SALAD

Combination of fresh Buffalo Mozzarella, fresh sliced Tomatoes, Balsamic & Basil. \$7

HOUSE SALAD

Tomatoes, Cucumber, Onion, Black Olives, Mixed Greens, & Croutons
Small \$5 Large \$8

CAESAR SALAD

Romaine, Croutons, & Parmesan Cheese
Small \$5 Large \$9

HOUSE SPECIAL

4 OZ. TENDERLOIN STEAK WITH SHRIMP SCAMPI

\$25

4 OZ. TENDERLOIN STEAK WITH 1/2 LB. CRAB LEGS

\$27

PASTA

CHICKEN PARMESAN

A golden brown chicken breast topped with parmesan and mozzarella cheese served over spaghetti marinara. \$19

BAKED CHICKEN PENNE PASTA

Tuscan seasoned grilled Chicken smothered in Alfredo Sauce with Broccoli & Tomatoes topped with melted Mozzarella Cheese. \$20

GRILLED PORTOBELLO PASTA

Fettuccine tossed with Zucchini, Yellow Squash, Eggplant, Tomatoes and Spinach in a Red Pepper Tomato Sauce with a grilled Portobello Mushroom. \$19

MUSHROOM RAVIOLI

Portobello and Crimini Mushrooms, Mozzarella Cheese, Marsala Sauce \$19

CHICKEN CARBONARA

Tortellini stuffed with peas and pancetta Ricotta cheese Topped with Chicken Alfredo Carbonara sauce \$20

SPAGHETTI BOLOGNESE

A house favorite, spaghetti with meat sauce \$18

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."



STEAKS / VEAL / PORK

Served with Garlic Mashed Potatoes or Diced Sweet Potatoes with Honey & Pecans & Vegetable of the day

8 OZ. FILET MIGNON

Grilled to perfection
served with Hollandaise sauce \$23

BEEF TENDERLOIN TIPS

Sautéed with Mushrooms and Onions in a
Burgundy Wine Sauce. \$19

PORK SCHNITZEL

Lightly breaded Pork over a bed of Spaetzle
with Hunter's Sauce \$19

12 OZ. RIB EYE STEAK

Grilled to your liking \$21

10 OZ. NEW YORK STRIP

Rich & marbled with Herb Butter. \$18

VEAL PICCATA

Sautéed Veal in Lemon Caper Butter Sauce \$21

SEAFOOD

8OZ. BLACKENED MAHI MAHI

A fresh Mahi filet, blackened & topped with
Mango-Pineapple Salsa. \$21

BAKED SHRIMP SCAMPI

10 large Shrimp baked in a White Wine Garlic Butter,
Bread Crumbs & Parmesan Cheese. \$20

8 OZ. PAN SEARED SALMON

Topped with your choice of Teriyaki Sauce
or Dill Butter \$21

CHICKEN

MANGINO'S SMOTHERED CHICKEN

BBQ Sauce, Bacon, Monterey Jack Cheese
& Green Onions \$19

SAUTÉED CHICKEN BREAST

Choice of Teriyaki or BBQ
6 oz. \$15 12oz. \$19

KIDS MENU \$8

CHICKEN TENDERS & FRUIT
SPAGHETTI WITH MEAT SAUCE

KID'S BURGER WITH FRUIT
GRILLED CHEESE WITH FRUIT