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 Chilli 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.”
Mangino's

STOOKS / 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

8 OZ. 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 SMOOTHERED CHICKEN
BBQ Sauce, Bacon, Monterey Jack Cheese & Green Onions  $19

SAUTÉED CHICKEN BREAST
Choice of Teriyaki or BBQ
6 oz.  $15  12 oz.  $19

CHICKEN TENDERS & FRUIT
SPAGHETTI WITH MEAT SAUCE

KID’S BURGER WITH FRUIT
GRILLED CHEESE WITH FRUIT

Kids Menu $8

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