

**NON-ALCOHOLIC BEVERAGES:**

- Large Sparkling Water: Saratoga or Pelligrino - 6
- Individual Sparkling Water 750 Ml: Pelligrino - 4.
- Individual Pelligrino Canned Low-Calorie Seltzer - 2. (Clementine Peach, Pomegranate Blueberry)
- Bottled Soda (Sprite, Coke, Diet) - 2.25
- Teavana Craft Teas (Unsweetened Meyers Lemon) - 2.50
- Arnold Palmer Lite (half and half tea/lemonade). - 2.
- Virgil's Cream Sodas - Cane Sugar Sweetened- (Black Cherry, Orange, Root Beer) - 2.50
- Iced Coffee 2.50. Flavors available: Plain, Hazelnut, Vanilla, Gingerbread, Pumpkin Spice
- Hot Coffees, Lattes or Espresso (see dessert section)

**STARTERS:****CHI-CHI BREAD PLATE (VEGETARIAN) - 5**

*Mom's famous chick peas marinated in garlic, oil and love served with warm bread*

**SOUPS OF THE DAY (HOME MADE) - 6**

*Rick makes different soups each week, sometimes more than one is available...ask your server (one size small bowl)*

**EGGPLANT UN-MEATBALLS IN MANGINO MARINARA (VEGETARIAN) -7**

*No meat, no dairy, no gluten. Five balls made of chopped eggplant, onion, GF breadcrumbs*

**ARANCINI (VEGETARIAN) - 7**

*Four cheesy homemade risotto balls served chunky tomato sauce*

**ITALIAN SHARING PLATE (VEGETARIAN) - 10**

*Rick's home made basil pesto (no nuts), Richard Sr.'s Italian salsa, Mom's chi-chis, EVOO, Italian Balsamic with bread for dipping*

**ROASTED RED PEPPER PROVOLONE PLATE (VEGETARIAN) - 8**

*Our own marinated, roasted red pepper with aged provolone, olives, red onions, Mangino Italian dressing*

**ALL-BEEF MEATBALLS - 8**

*Three homemade meatballs served with Mangino tomato sauce*

**CHICKEN WINGS - 10**

*Ten crispy wings.....choice of 3 buffalo sauces, garlic parmesan, stinging honey garlic, barbecue, or naked*

**SALADS:****CAESAR SALAD SMALL OR LARGE - 6 / 11**

*Romaine, lemon, grated pecorino Romano cheese, home made Anchovy Garlic dressing, croutons. Add grilled chicken \$4*

**GARDEN SALAD -SMALL OR LARGE - 5 / 8** *spring mix, cucumbers, tomatoes, carrot ...Add grilled chicken 4*

*Mangino's makes the salad dressings using fresh ingredients. Your choices are: White Balsamic Vinaigrette, Italian, Creamy Provolone Garlic, Blue Cheese, or Anchovy Garlic. These dressings are available for purchase at Mangino's Gourmet Market, which is near the front entrance.*



**ENTREES:** *This is a limited menu while we train employees. Thank you for your patience.*

**PASTA AND MEATBALLS — 17 ....**

*Penne or angel hair with house made marinara, eggplant un-meatballs or Mangino Meatballs. (GF penne available +2)*

**PENNE ALA VODKA - 18 ...ADD CHICKEN 22 ....ADD CHICKEN AND ITALIAN SAUSAGE 25**

*Penne in a light creamy tomato marinara sauce...add the proteins if you'd like a heartier meal*

**BASIL RISOTTO (GLUTEN FREE, VEGETARIAN) - 17...ADD CHICKEN 4 ADD SHRIMP 6**

*house made creamy risotto with fresh sage*

**BASIL CREAM TRI-COLOR TORTELLINI (VEGETARIAN) - 17**

*house made creamy risotto with fresh basil*

**BROCCOLI AND CHICKEN ALFREDO (CAN BE VEGETARIAN WITH NO CHICKEN) - 21**

*made with penne, fresh broccoli, chicken, butter, cream and two cheeses*

**BEYOND BURGER PLATE (GLUTEN FREE, VEGETARIAN) - 15**

*seared meatless "burger" topped with our own Italian salsa and arugula salad .....try it with sweet potato fries for extra \$1.50*

**NEW ORLEANS PASTA - 22**

*Blackened grilled chicken, penne, Andouie sausage in a creamy, slightly spicy sauce*

**CHICKEN OR EGGPLANT PARMESAN - 19**

*You know what it is. Penne or Angel hair*

**CHICKEN SORRENTINO - 25**

*Chicken, eggplant, Proscuitto, layered and placed on angel hair with butter white wine sauce. A Mangino top seller!*

**CHICKEN MILANESE - 23**

*Chicken.. crispy with a squeeze of fresh lemon juice, topped with cold arugula salad, cherry tomatoes and angel hair or penne*

**CHICKEN PICCATA - 22**

*Chicken, butter, lemon and choice of pasta - a Rick Mangino specialty*

**SHRIMP ALA MANGINO - 28**

*5 large-shrimp sautéed with sherry, butter, garlic and served with your choice of pasta*

**SHRIMP SCAMPI - 23**

*6 medium-sized shrimp with butter, garlic, white wine and angel hair.*

**LASAGNA - 19**

*Sausage and pasta layered with ricotta cheese, mozzarella cheese, and Mangino famous red sauce*

**PIZZA - SMALL 6-CUT (12" PIZZA)**

*Home made dough, home made sauces Toppings between. .75 - 1.50*

Toppings: *sausage, pepperoni, roasted red pepper, green pepper, mushroom, anchovies, meatballs, banana peppers, red onion, black olives*

**CHEESE PIZZA - 9 / 14** *made to order with fresh basil.*

**MANGINO SIGNATURE PIZZAS:**

- **MARGHERITA - 12** *fresh mozzarella, fresh tomatoes, fresh basil, EVOO, garlic*

- **AMALFI COAST - 12** *fresh mozzarella, fresh tomatoes, red onions, fresh basil, Rick's basil pesto*

- **HOT PEPPER PEPPERONI - 12/** *banana peppers and pepperoni make a spicy pizza*

- **MICHE'S PIZZA - 13/19** *Our own marinated roasted red pepper, sausage, red onion, fresh basil.*



**FAMILY MEALS- MEALS FOR TWO PEOPLE**

**CHICKEN PARMESAN FOR TWO \$ 26**

– Choice of Angel Hair or Penne Pasta on side

**EGGPLANT PARMESAN FOR TWO \$ 26**

– Choice of Angel Hair or Penne Pasta on side

**BROCCOLI AND CHICKEN ALFREDO FOR TWO \$26**

– With Penne. Make it Vegetarian and we add Mushrooms and Remove the Chicken

**PENNE ALA VODKA FOR TWO \$ 21**

– With Penne. \$5 more to add Chicken. \$ 3 more to add Italian Sausage

**PASTA AND MEATBALLS FOR TWO \$26**

– Angel Hair or Penne.

**PIZZA, SALAD AND SODA. \$26**

– Cheese pizza, large garden salad and a 2-liter soda (Coke, Diet or Sprite)

**DESSERTS & COFFEES:**

**ESPRESSO 2. (DOUBLE....3.50)** Della Notta espresso from Gloversville-based Capital City Coffee Roasters  
**LATTE 3.50** (REGULAR, PUMPKIN SPICE, GINGERBREAD, VANILLA OR HAZELNUT) steamed milk or almond milk  
**BREWED COFFEE 1.75 (FREE REFILLS)** Costa Rican Terrazu (medium roast) or Viennese Dark Roast

**CHEESECAKE WITH CARAMEL AND CANDIED PECANS 7**

Fresh homemade NY cheesecake and Ghirardelli caramel with our own candied pecans

**MANGINO'S MUD PIE. 8**

Home-made coffee ice cream pie with Oreo crust and chocolate.....YUM. Rick made this.

**APPLE TART WITH CARAMEL 7**

A perfect seasonal tart with a side of fresh NY State apples and caramel

**FLOURLESS CHOCOLATE TORTE (GLUTEN FREE) 7**

Dense and rich....served with whipped cream and fresh raspberry

**WINTER HOURS:**

**WEDNESDAY** - TRIVIA AND TAKEOUT! Teams by reservation 5 - 9 pm

**THURSDAY** - DINNER AND TAKEOUT 4 - 8 PM

**FRIDAY** - DINNER AND TAKEOUT 4 - 9 PM

**SATURDAY** - DINNER AND TAKEOUT 4 - 9 PM

**SUNDAY** - BRUNCH 10:00 AM - 3:00 PM

