



# DINNER

GLUTEN-FREE VEGETARIAN SPICY!

## — APPETIZERS —

### Meatballs

Homemade meatballs, tomato sauce, whipped ricotta cheese, basil, garlic crouton \$12.00

### Sicilian Caponata

Eggplant, onion, celery, tomato, olives, capers, fresh mozzarella \$13.00

### Coconut Shrimp

Breaded and fried, served with sweet chili dipping sauce \$14.00

### Eggplant Parmigiana

Eggplant layered with tomato sauce, mozzarella, parmigiano, fresh basil \$14.00

### Beef Carpaccio

Raw cured thinly sliced filet mignon, topped with arugula, parmigiano, truffle oil \$14.00

### Salmon Carpaccio

Cured thinly sliced salmon topped with arugula, shaved fennel, pink peppercorn \$15.00

### Mangos Tuna Tartare

Sushi grade tuna, avocado, seaweed salad, sweet peppers, scallions \$14.00

### Shrimp Mediterraneo

5 shrimp, tomato, olives, feta cheese, basil, garlic crouton, white wine \$15.00

## — SOUPS AND SALADS —

### Minestrone

Our signature mixed vegetables in a light tomato broth \$7.00

### Caesar Salad

Chopped romaine lettuce tossed with caesar dressing, garlic croutons, anchovies, shaved parmesan cheese \$10.00

### Caprese Salad

Sliced fresh fior di latte mozzarella, beefsteak tomatoes, sweet basil pesto, olive oil, over mixed greens \$10.00

### Mangos Cobb Salad

Grilled chicken breast over romaine lettuce, crispy bacon, hard boiled eggs, avocado, cherry tomato, blue cheese, tossed in mango dressing \$16.00

### Poke Salad

Marinated diced tuna served with salad, avocado white rice \$ 15.00

### Seafood Salad

Calamari, mussels, shrimps, clams over romaine lettuce tossed with fresh lemon and olive oil \$18.00

### Tropical Salad

Mesclun greens, avocado, hearts of palm, corn, mango, parmesan, tossed in light balsamic honey dressing \$14.00

### Organic Quinoa Salad

Cucumber, olives, sweet peppers, tomato, feta cheese, basil pesto, pepperoncini \$14.00

## — PASTAS —

### Penne All'Arrabbiata

Garlic, calabrese spicy peppers, parsley, tomato sauce \$ 10.00

### Penne Primavera

Mixed seasonal vegetables, creamy saffron sauce \$13.00

### Fettuccine Bolognese

Homemade fettuccine in our meat sauce \$21.00

### Spaghetti & Meatballs

Served with light tomatoes sauce and ricotta cheese \$21.00

### Bucatini all'Amatriciana

Onion, Italian cured pancetta, tomato, fresh pecorino cheese \$25.00

### Fettuccine Wild Mushrooms

Select wild mushrooms, creamy truffle sauce \$29.00

### Spaghetti al Pomodoro

Tomato sauce, basil, parmigiano cheese \$ 9.00

### Penne alla Puttanesca

Garlic, olives, capers, anchovies, tomato sauce \$13.00

### Meat Lasagna

Classic meat lasagna with béchamel sauce, parmigiano cheese, melted mozzarella \$20.00

### Gnocchi alla Sorrentina

Potato dumplings served with fresh tomatoes and melted mozzarella \$25.00

### Mangos Seafood Spaghetti

Calamari, clams, shrimp, mussels, light tomato sauce \$29.00

### Shrimp and Zucchini Tagliolini

Shrimp, zucchini, grape tomatoes in garlic white wine sauce \$27.00

### Spinach Ricotta Ravioli

Butter, sage, parmigiana \$24.00

### Lobster Ravioli

Tossed in a creamy Absolut vodka pink sauce \$25.00



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



Any vegetable **EXTRA \$3.00**

Any protein **EXTRA \$6.00**

- House Salad
- Baked Spinach
- French Fries
- Plain Spaghetti
- Potato Gratin
- Sautéed Broccoli
- Truffle Mashed Potatoes

- Chicken
- Prosciutto di Parma
- Smoked Salmon
- Grilled Shrimp
- Grilled Steak

— **MAIN COURSES** —

Main courses\* are served with a choice of two sides


- Baked Stuffed Shrimp**  
5 shrimp stuffed with crab meat in a curry sauce \$28.00
- Mixed Fried Calamari and Shrimp**  
Golden fried calamari and shrimp, zucchini, served with marinara sauce (\*NO SIDE) \$24.00
- Chicken Parmigiana**  
Breaded & lightly fried topped with tomato sauce, melted mozzarella \$22.00
- Chicken Scaloppini Marsala**  
Sautéed chicken breast, creamy marsala wild mushroom sauce \$24.00
- Mangos Baby Back Ribs**   
House made dry rub ribs slowly roasted and finished in our bourbon bbq glaze \$28.00
- Grilled Salmon**   
6 oz. pan seared wild scottish salmon filet \$29.00
- Grilled Octopus**  
Octopus, roasted pepper coulis, olive pesto, "carasau" bread \$32.00
- New York Strip Steak**   
12 oz. grilled steak \$29.00
- Mahi Mahi**  
6 oz. sautéed mahi mahi, creamy white wine lemon sauce \$24.00
- Seafood Paella (\*no sides)**  
Mussels, clams, shrimp, calamari, saffron rice, crunchy vegetables 2 people \$40.00
- Stuffed Chicken breast**  
Provolone, italian cured pancetta, spinach, white wine herb sauce \$26.00

— **HOME MADE DESSERTS** —

- Mango Cheesecake** \$9.00
- Chocolate Cake** \$9.00
- Classic Tiramisu** \$9.00
- Wild Berry Panna Cotta** \$9.00
- "Mangos" Catalan Cream** \$9.00
- Vanilla Ice Cream** \$6.00
- Mango Sorbet** \$6.00

— **BURGERS** —

All burgers are served with french fries or house salad

- Veggie Burger**   
Grilled portobello mushroom, roasted tomato, zucchini, goat cheese, roasted bell pepper sauce \$11.00
- Chicken Burger**  
Grilled chicken breast, lettuce, tomato, caramelized onions, provolone cheese, mushrooms \$12.00
- Fantasy Burger**  
½ lb. beef patty, sautéed mushrooms, mozzarella cheese, caramelized onions \$14.00
- Beef Sliders**  
Two 3 oz. mini certified angus patties, crispy bacon, american cheese \$14.00
- Mangos Burger**  
½ lb. beef patty, lettuce, tomato, truffle mayo, caramelized onions \$14.00
- Mexican Burger**   
½ lb. beef patty, avocado, onion, jalapeno peppers \$14.00

— **KIDS MENU** —

Only for little "Mangoers" 12 and under:

- Chicken Fingers**  
Lightly fried, served with french fries \$9.00
- Mozzarella Sticks**  
Served with our marinara sauce \$8.00
- Spaghetti al Pomodoro**  
Served with tomato sauce \$9.00
- Chicken Paillard**  
Grilled chicken breast, served with french fries \$9.00
- One 3 oz Mini Burger**  
certified angus burger, served with french fries \$9.00
- Fresh Fruit Plate**  
Assorted seasonal fruit salad \$8.00



 Gluten-Free

 Vegetarian

 Spicy!