



MANGIA & BEVI ITALIAN WINE BAR

1 E 15th Street
New York, NY 10003
P# 212-362-9087

Open daily for lunch & dinner from 12PM- 12AM
We accomodate your diet needs offering vegan & vegetarian dishes.

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Mangia&Bevi Italian Wine Bar

@Mangia&BevitalianWineBar



ABOUT THE CHEF

Pietro Sepe was born and raised in southern Italy. After carefully studying Italian wine and cuisine, Pietro traveled and worked all around the 20 Italian regions to discover and learn the local and traditional wines and dishes of the various Italian regions. Today, Pietro Sepe is coming to New York with his wine bar, Mangia & Bevi, to bring all his expertise in Italian wine and cuisine.



ANTIPASTI/ APPETIZER

CARNI/ MEAT

\$10 Each/ All \$30

PROSCIUTO DI PARMA	60 cal.
SALAMI	41 cal.
COPPA	90 cal.
PANCETTA	200 cal.

FORMAGGI/ CHEESE

3 FOR \$13/ 5 FOR \$17/ 7 FOR \$21

RICOTTA , Cow, CT	27 cal.
TOMA DELLA ROCCA , Cow, Goat, Sheep, PIE	151 cal.
MONTASIO , Cow, FRI	60 cal.
PARMIGIANO , Cow, EMI	41 cal.
PROVOLONE , Cow, LOM	60 cal.
FONTINA , Raw Cow, VAL	51 cal.
UBRIACO , Cow, VEN	60 cal.
TALEGGIO , Cow, LOM	151 cal.
CASTELROSSO , Cow, PIE	41 cal.
PECORINO DI FOSSA , Sheep, EMI	41 cal.
TUADA , Sheep, TOS	41 cal.
TORTA DI PEGHERA , Raw Cow, LOM	151 cal.
GORGONZOLA , Cow, LOM	60 cal.
BLU MONCENESIO , Raw Cow, PIE	60 cal.

BIRRE

NURSIA , Bionda (Lager)	6	180 cal.
NURSIA , Scura (Ale)	6	126 cal.
NURSIA , Otto (Ale)	6	126 cal.
PERONI , (Lager)	6	180 cal.

LIQUORI

LIMONCELLO	12	206 cal.
SAMBUCA ROMANA	15	190 cal.

DESSERT WINE

ALBANA DI ROMAGNA , Zerbina 2008 (EMI)	15	91 cal.
VIN SANTO , Felsina 2005 (TOS)	18	91 cal.
BRACHETTO , Braida 2015 (PIE)	13	91 cal.
MOSCATO D'ASTI , Vietti 2015 (PIE)	11	91 cal.

AMARI

AVERNA , Sicilia	12	148 cal.
LUCANO , Basilicata	12	148 cal.
FERNET BRANCA , Lombardia	10	148 cal.
MONTENEGRO , Emilia Romagna	12	148 cal.

GRAPPE

MONTANARO , Camomilla	15	169 cal.
FRANCOLI , Ghemme	13	169 cal.
BERTAGNOLI , Grappino	12	169 cal.

VINI/WINE

SPARKLING WINE

PROSECCO , Valdobbiene, NV, (Ven)	13	80 cal.
LA FLOR , Valdobbiene, NV, Rose Brut, (Ven)	13	100 cal.
ANTICA FRATTA , Franciacorta, NV, (Lom)	15	180 cal.

VINI BIANCHI AI BICCHIERE

GROJEAN , Petite Arvine Vugne Rovettaz, 2013 (VdA)	15	165 cal.
JERMANN , Ribolla Gialla, Vinnæ, 2012(FRI)	18	165 cal.
INAMA , Garganega, Soave, 2014 (VEN)	14	165 cal.
IL POGGIO , Cortese, Gavi, 2014 (PIE)	14	165 cal.
MAIXEI , Pigato, 2014 (LIG)	14	165 cal.
CANTINA ADRIANO , Finado, Pinot Bianco, 2014 (TREN)	14	165 cal.
TERREDORA , Greco di Tufo, 2015 (CAM)	15	165 cal.
GRACI , Etna Bianco Sicilia, 2014 (SIC)	14	165 cal.
PRELIUS , Vermentino, 2014, (TOS)	14	165 cal.

VINI ROSSI AL BICCHIERE

RONCHI DI CIALLA , Refosco, 2012 (FRI)	14	180 cal.
BOLZANO , Perl, Lagrain, 2014 (TRE)	14	180 cal.
MAURO MOLINO , Barolo, 2011 (PIE)	22	180 cal.
CASTELLO DI NEIVE , Barbaresco, 2012 (PIE)	22	180 cal.
GIUSEPPE ELLENA , Barbera d'Alba, 2013 (PIE)	15	180 cal.
NINO NEGRI , Quadrio, 2011, (LOM)	15	180 cal.
ALBERESE , Chianti Classico, 2011, (TOS)	15	180 cal.
LA CALONICA , Vino Nobile Di Montepuciano, 2013, (TOS)	15	180 cal.
DI SIPIO , Montepulciano D'Abruzzo, 2012 (MDA)	15	180 cal.
MARISA CUOMO , Furore Rosso, 2014 (CAM)	16	180 cal.
BENANTI , Rosso Di Verzella, 2013 (SIC)	14	180 cal.

VERDURE/ VEGETABLE

PEPERONI AII'INSALATA

Roasted peppers marinated in olive oil vinegar and garlic sauce	10	211 cal.
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MELENZANE AII'INSALATA

Roasted eggplant marinated in olive oil vinegar and garlic sauce	10	256 cal.
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ZUCCA AII'INSALATA

Roasted butternut squash, marinated in olive oil, vinegar and garlic sauce	10	132 cal.
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INSALATA/ SALAD

ROMANA & CIPOLLA ROSSA

Romaine with red onion	11	101 cal.
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SPINACI, RICOTTA SALATA

Spinach, with ricotta salata with honey truffle	11	175 cal.
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INSALATA MISTA

Mix Green in lemon, vinegar dressing	11	70 cal.
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MOLLUSCO/ SHELLFISH

IMPEPATA DI COZZE

Hard cooked mussels, finished in a lemon sauce	10	149 cal.
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VONGOLE AII'AGLIO&OLIO

Sauce pan clams, finished with olive oil and garlic sauce	12	251 cal.
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SECONDI/ENTRÉE

PASTA

PACCHERI AL SUGO DI POMODORINI e MELENZANE Paccheri with tomato sauce and eggplant	12	414 cal.
PENNE CON ARUGOLA & GAMBERETTI Penne with arugula and shrimps in a cherry tomato sauce	16	445 cal.
LINGUINI ALLE VONGOLE Linguini with clams	17	417 cal.
GNOCCHI ALLA SORRENTINA Potatoes gnocchi in a tomato sauce, finished with mozzarella cheese	13	515 cal.
PAPPARDELLE CON PANNA, FUNGHI e SALSICCIA Pappardelle pasta with mushroom, sausage, finished in heavy cream sauce	19	772 cal.
RISOTTO CON RADICCHIO E ZUCCHINE Rice with Radicchio and Zucchini, finished in a olive oil and butter sauce	13	403 cal.
RISOTTO AI FUNGHI PORCINI Rice with mushroom porcini, finished in a truffle oil and butter sauce	13	544 cal.

CARNI/ MEAT

POLLO ARROSTO CON FUNGHI, MIRTILLO ROSSO MELA Roasted chicken leg, mixed mushroom, gala apple, cranberry chicken sauce	22	593 cal.
COSTOLETTA DI VITELLO ALLA GRIGLIA CON CHIODINI E PATATE Roasted veal chop with potatoes, chiodini mushroom and mush potatoes	21	539 cal.
SELLA D'AGNELLO IN CROSTA DI PREZZEMOLO CON CECI E BIETOLE Rack of lamb with lemon garlic puree, braised chard and chickpeas	28	380 cal.
BISTECCA ALLA GRIGLIA CON FUNGHI PORCINI E SALSA DI TARTUFO New York strip steak with mushroom and truffle sauce	38	583 cal.

PESCI/ FISH

CAPESANTE IN PADELLA CON SALSA DI TARTUFO NERO Grilled sea scallops with e black truffle sauce	22	430 cal.
PESCE SPADA ALLA GRIGLIA CON LIMONE E PREZZEMOLO Grilled swordfish in a lemon parsley sauce	25	368 cal.
BRANZINO AL SALE Whole salt encrusted branzino with seasonal vegetable	28	440 cal.
SALMONE CON PATATE E RAFANO Salmon with fingerling potatoes puree and horseradish	25	520 cal.

DOLCE/DESSERT

DESSERT		
FLAN ITALIANO , caramel custard	8	223 cal.
TORTA CAPRESE , brownie cake served with vanilla ice cream	8	180 cal.
PANNA COTTA , cream custard, finished with strawberry sauce	8	507 cal.
TIRAMISU , rum sponge cake with mascarpone cheese and chocolate	8	507 cal.
BOMBOLONI ALLA NUTELLA , donuts filled with Nutella chocolate	8	1080 cal.

GELATI		
VANIGLIA , Vanilla	5	350 cal.
NOCCIOLA , Hazelnut	5	500 cal.
CIOCCOLATO , Milk Chocolate	5	386 cal.
PISTACCHIO , Pistachio	5	620 cal.

SORBETTI		
FRAGOLA , Strawberry	4	210 cal.
LIMONE , Lemon	4	178 cal.
ARANCIA , Orange	4	176 cal.