



MANGIA ROMA

*Pizzeria & Trattoria
Chicago*



Appetizers

All appetizers made in-house daily

Bruschetta	6
Toasted bread slices topped with seasoned chopped fresh tomatoes	
Crostini	6
Toasted bread slices topped with prosciutto and fresh mozzarella	
Arancini	6
Breaded rice ball stuffed with seasoned meat sauce, green peas, mozzarella	
Calamari Fritti	9
Fresh squid deep-fried and lightly seasoned, served with marinara and lemon	
Calamari Frá Diavolo	9
Fresh squid deep-fried and sauteed in a spicy marinara sauce	
Garlic Bread with Cheese	5
Pizza Bread	5
Fried Mozzarella	5
Fried Zucchini	6
Fried Mushrooms	5

Soups

Homemade Minestrone	4
Cheese Tortellini in Chicken Broth	4

Salads

Caesar	8
with Chicken	10
Romaine lettuce, croutons, boiled egg, parmesan cheese	
Antipasto	9
Romaine lettuce, salami, ham, capocollo, provolone, tomato, black olives, onions, peperoncini	
Minerva	9
Romaine lettuce, artichoke hearts, tomato, boiled egg, onion, provolone cheese, black olives	
Spinach	9
Fresh spinach, bacon, boiled egg, served with cashew vinaigrette	
Giardino	8
Romaine lettuce, carrots, tomato, onion, cucumber, black olives	
Caprese	8
Sliced tomato, fresh mozzarella, basil vinaigrette	
Greek	9
Romaine lettuce, tomato, feta cheese, cucumber, onion, kalamata olives, peperoncini	
Bacchus	9
Romaine lettuce, green, red and yellow peppers, tomato, onion, cucumber, black olives, peperoncini	
Chopped	10
Romaine lettuce, grilled chicken, bacon, tomato, gorgonzola cheese, onion, black olives	

Dressings: Basil Vinaigrette, Cashew Vinaigrette, Italian, Ranch, Caesar, Greek, Blue Cheese.
\$1.00 additional plate-split charge



Pasta

— House Favorites —

Penne a la Rustica 18

Penne with sautéed red and yellow peppers, sweet red onions, cherry tomatoes, sausage

Gnocchi with Sausage and Rosemary 18

Italian-style dumplings in a fresh tomato sauce with sausage and fresh rosemary

Fettuccine Traiano 18

Fettuccine in a creamy tomato sauce with pancetta, onions, bacon

Spaghetti Carbonara 18

Spaghetti in a creamy white sauce with bacon, pancetta, onions and a touch of egg

NEW

Lobster Ravioli 20

North Atlantic lobster stuffed ravioli with a white wine reduction cream sauce

Rigatoni a la Boscaiola 17

Creamy tomato sauce with a blend of Italian sausage, Porcini mushrooms, fresh spices

Angel Hair Gamberoni 20

Thin spaghetti with our vodka sauce topped with grilled jumbo shrimp

Penne al Pomodoro 13

Fresh Italian San Marzano tomato sauce with fresh basil

Spaghetti Aglio e Olio 13

Extra virgin olive oil, fresh garlic, fresh parsley with hot red pepper flakes

Pasta al Forno 15

Baked mostaccioli with mozzarella and your choice of pomodoro or meat sauce

Ravioli 16

Meat or cheese filling with your choice of sauce

Gnocchi Bolognese 16

Italian-style dumplings in a tomato sauce with top choice ground meat, fresh spices

Gnocchi with Vodka Sauce 16

Italian-style dumplings in a creamy tomato sauce with a touch of vodka

Bucatini Amatriciana 16

Thick spaghetti with a zesty tomato sauce made with pancetta

Linguini with Clam Sauce 19

Cooked to your liking with white aglio olio or red tomato sauce

Lasagna 16

Baked pasta with your choice of meat or spinach

Tortellini 16

Meat or cheese filling with your choice of sauce

All pastas are served with a side salad and homemade foccaccia bread. \$3.00 additional plate-split charge.

Entrées

Eggplant Parmigiana 17

Eggplant baked in tomato sauce with a blend of Italian cheeses served with a side of Penne al Pomodoro

Chicken Parmigiana 17

Breaded chicken breast baked with mozzarella cheese and pomodoro sauce served with a side of Spaghetti al Pomodoro

Veal Saltimbocca 21

Veal and parma prosciutto with fresh mozzarella cheese and a hint of sage served with peas and pancetta

Chicken Vesuvio 19

Half a chicken roasted in extra virgin olive oil, white wine, chopped garlic, fresh parsley served with vesuvio potatoes

All entrees are served with a side salad and homemade foccaccia bread. \$3.00 additional plate-split charge.



Pizza

Thin Crust – Traditional Crispy Italian

	Cheese	Each Additional Topping
12"	9.00	1.00
14"	12.00	2.00
16"	15.00	2.50

Deep Dish – Chicago Style

	Cheese	Each Additional Topping
10"	13.00	1.00
12"	15.00	2.00
14"	17.00	2.50

Roman Crust – Thick, Pan Crust

	Cheese	Each Additional Topping
10"	12.00	1.00
12"	14.00	2.00
14"	16.00	2.50

New York Style – Thin-Style with a Soft, Raised Edge

	Cheese	Each Additional Topping
16"	16.00	2.00

Toppings

Sausage
Capocollo
Genoa Salami
Pepperoni
Meatball
Ground Beef
Bacon
Ham
Canadian Bacon
Italian Beef

Grilled Chicken
Anchovies
Mushroom
Onion
Roasted Peppers
Grilled Eggplant
Grilled Zucchini
Spinach
Broccoli
Black Olives

Green Olives
Artichoke
Jalapeno
Hot Giardiniera
Pineapple
Fresh Green Pepper
Fresh Tomato
Fresh Arugola
Fresh Garlic
Fresh Basil



House Specialties

Pizza Margherita – Fresh tomato sauce, fresh basil, fresh mozzarella

Thin	Roman	NY Style
12" – 11.00	10" – 14.00	16" – 18.00
14" – 14.00	12" – 16.00	
16" – 17.00	14" – 18.00	

Pizza Quattro Formaggi – Fresh mozzarella, fontina, parmigiano, romana

Thin	Roman	NY Style
12" – 12.00	10" – 15.00	16" – 19.00
14" – 15.00	12" – 17.00	
16" – 18.00	14" – 19.00	

Pizza Bianca Con Prosciutto – Fresh mozzarella, prosciutto

Thin	Roman	NY Style
12" – 12.00	10" – 15.00	16" – 19.00
14" – 15.00	12" – 17.00	
16" – 18.00	14" – 19.00	

Pizza Vegetarian – Tomato sauce, fresh mozzarella, fresh garlic, fresh tomato, black olives, onions, mushrooms, spinach, green peppers

Thin	Roman	NY Style
12" – 15.00	10" – 16.00	16" – 22.00
14" – 18.00	12" – 19.00	
16" – 21.00	14" – 22.00	

Pizza Mangia Roma – Tomato sauce, fresh mozzarella, fresh arugola, prosciutto, mushrooms, parmigiano

Thin	Roman	NY Style
12" – 16.00	10" – 17.00	16" – 23.00
14" – 19.00	12" – 22.00	
16" – 22.00	14" – 23.00	



Grilled Panini's

Barbarian	9
Fresh sliced ham, turkey, bacon, provolone cheese, red onion, romaine lettuce, tomato, dijon mustard	
Nettuno	9
Tuna salad, provolone cheese, romaine lettuce, red onion, tomato	
Etrusco	9
Seasoned grilled eggplant and zucchini, roasted red peppers, pesto mayonnaise, tomato, provolone cheese	
Romolo	9
Parma prosciutto, genoa, salami, capocollo, tomato, fresh mozzarella, fresh basil, pesto mayonnaise	
Remo	9
Grilled chicken breast, provolone cheese, avocado, spinach, red onion, tomato, pesto mayonnaise	

Add Side Salad, Fries, or Cup of Minestrone Soup – \$3.00

Desserts

Tiramisu	6
Homemade with imported lady fingers dipped in espresso and layered with Mascarpone cheese, sprinkled with cocoa	
Cannoli	6
Crisp Italian pastry shell filled with creamed Ricotta and chocolate chips	
Cheesecake	5
Traditional New York style cream cheesecake plain or with chocolate and raspberry topping	
Sorbert	5
Lemon or Watermelon	

Drinks

Soft Drinks

Coke, Diet Coke, Sprite, Root Beer,
Lemonade, Iced Tea

Bottled Water

San Pellegrino Sparkling Mineral Water
Ice Mountain Spring Water

San Pellegrino Sodas

Aranciata or Limonata

Hot Tea

Coffee

Single or Double

Cappuccino

Latte

Espresso

Single or Double

All prices subject to change

