



Carson City, NV

Appetizers

Mozzarella Sticks 9.00

Battered mozzarella served with our house made marinara



Chicken Wings (6) 9.00 / (12) 17.00

House Sauce (sweet & spicy), Traditional Buffalo, BBQ or, Garlic Butter & Parmesan. Includes carrot & celery sticks with your choice of dipping sauce



Zucchini Parmesan 8.50

Lightly seasoned and pan sautéed with onions

Tomato Bread 7.50

Garlic bread baked with tomato and mozzarella



Italian Sausage 11.00

Served with peppers & onions in our house made marinara sauce

Meatballs 10.00

Served in our house made marinara sauce or BBQ sauce and red onions



Mangia Tutto Caprese 12.00

Skewers of tomato, fresh mozzarella & basil drizzled with extra virgin olive oil & balsamic glaze reduction

Garlic Bread 4.75

Garlic Bread with Cheese 6.00

French Fry Basket 5.75

Garlic Parmesan Fries 7.75



Mangia Tutto Favorites

Allergy statement: Menu items may contain, or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.

Entrée Salads & Soups

House Made Dressings

Italian, Creamy Garlic, Russian, Honey Mustard,
Poppy Seed, Caesar, Ranch or Blue Cheese

All Salads served tossed unless otherwise requested

Suggested dressing listed

-  **Antipasto Salad (Italian)** 9.00 / 15.00
Mixed greens, capicola, mortadella, genoa salami, black & green olives,
pepperoncini, cherry peppers, red onion, tomato & fresh mozzarella
-  **Mangia Tutto Salad (Blue Cheese/Poppy Seed)** 8.50 / 14.00
Mixed greens with chicken, bacon, ditalini pasta, tomato,
gorgonzola & green onion
- Crispy Chicken Salad (Honey Mustard/Russian)** 16.00
Mixed greens, tomato, cucumbers, bacon, hard-boiled egg & crispy chicken
- Spinach Salad (Honey Mustard/Poppy Seed)** 9.00 / 15.00
Bacon, red onion, gorgonzola & hard-boiled egg
- House Salad (Creamy Garlic/Italian)** 5.00 / 8.75
Mixed greens, cucumbers, tomato & house made garlic croutons
- Caesar Salad (Caesar)** 10.50
Crisp romaine lettuce, garlic croutons, shaved parmesan cheese
and anchovies (upon request)
- Add Chicken: 6.00

-
- Italian Wedding Soup** 5.00 / 8.00
- Soup of the Day** 5.00 / 8.00

Sandwiches

*Served with House Made Cole Slaw and your choice of French Fries,
Cold Pasta Salad or Pasta Marinara*

Any sandwich can be served on Garlic bread..... add \$2.00

 Panino Mangia Tutto	13.75
House Italian sausage patty, sautéed peppers & onions, marinara and provolone	
 Italian Sub	12.00
Genoa salami, capicola, mortadella, provolone cheese, lettuce, tomato, red onion & Italian dressing	
Meatball	11.00
House made meatballs & marinara	
Chicken Parmesan	11.75
Breaded Chicken breast, marinara & mozzarella	
Grilled Chicken Breast	10.00
Lettuce, tomato & onion	
*Pizza Burger	11.00
House made patty of Italian sausage & ground beef topped with pepperoni, marinara & mozzarella	
*Half Pound Burger	11.50
Lettuce, tomato & onion	
Add Cheese: 1.75 Add Bacon: 2.50	

Seafood

Served with your choice of a side salad or soup

Sautéed Shrimp & Broccoli (Rosé/Pinot Gris/Pinot Grigio)	21.00
On a bed of linguini with arrabbiata or aglio e olio	
Fish & Chips (Sauvignon/Fume Blanc)	17.00
Fried Shrimp (Rosé/Pinot Gris/Pinot Grigio/Riesling)	18.00

*Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain health conditions.

Pasta Dinners

Served with your choice of a side salad or soup
Suggested wine pairings listed

Pasta with house made Marinara (Chianti/Sangiovese) 14.00

Your choice of Spaghetti, Linguini, Penne or Cavatappi

Bolognese (Zinfandel), Alfredo (Pinot Grigio/Pinot Gris),

Arrabbiata (Sangiovese) or Aglio e Olio (Sauvignon/Fume Blanc): add 3.00



Mangia Tutto Pasta al forno (Valpolicella/Pinot Noir) 19.00

Penne, bolognese, sautéed peppers & onions, baked with mozzarella

Funghi e penne (Riesling/Chardonnay) 18.00

Sautéed mushrooms and onions in aglio e olio



Shrimp gratinato (Soave/Lambrusco) 23.00

Mangia Tutto mac & cheese made with shrimp & cavatappi

Chicken San Remo (Chardonnay/Pinot Grigio) 20.00

Chicken breast, spinach and mushrooms sautéed in a butter sauce served on a bed of linguini

Chicken Parmigiana (Soave/Lambrusco) 21.00

Breaded chicken breast topped with marinara parmesan & mozzarella served with spaghetti marinara

Cheese or Meat Ravioli (Merlot/Cabernet) 16.00

Served with spinach & mushrooms in your choice of house made marinara or alfredo sauce

Additions to any of the above:

Chicken:	6.00
Meatballs:	6.00
Italian Sausage:	6.00
(3) Fried Shrimp:	7.00
(6) Sautéed Shrimp:	7.00

Pizza ~ Thin Crust

Square cut ~ Authentic Chicago Recipe

(Chianti/Lambrusco/Zinfandel)


	Small	Medium	Large
Cheese Only	9.00	13.00	17.00
Extra Toppings	1.25	1.75	2.50
Premium Toppings	2.00	3.25	4.75

Specialty Pizzas

Chicago Classic	Italian sausage, mushrooms & green peppers
Veggie Lovers	Green peppers, mushrooms & onions
Margherita	Extra virgin olive oil, tomato, basil & mozzarella
Spinach Blast	Fresh Spinach, mushrooms & hot giardiniera
BBQ Chicken	Chicken, green pepper & red onion
	Small-12.25 / Medium-17.50 / Large-24.00
Meat Lovers	Italian sausage, pepperoni, ham & bacon
Hawaiian	Canadian bacon, pepperoni & pineapple
	Small-13.25 / Medium-18.50 / Large-25.00
South Side Deluxe	Italian sausage, pepperoni, mushrooms, green peppers & onions
Kiss Me	Fresh Garlic, Italian sausage, pepperoni, hot giardiniera & onions
	Small-14.25 / Medium-20.50 / Large-27.00

Calzone, Serves 2~3

Originating from Naples, a baked folded pizza served with a side of marinara

 Spinach	15.00
Cheese and an abundance of seasoned fresh spinach	
Cheese	13.00
Additional Toppings priced as Medium pizza	

Chicago Deep Dish

Authentic Chicago recipe, assembled "upside-down" (dough ~ cheese ~ toppings ~ sauce) the thick layers of this unique creation requires a longer baking time

Please allow 40 minutes

(Chianti/Lambrusco/Zinfandel)

	Small	Large
Cheese Only	18.00	26.00
Extra Toppings	1.25	2.50
Premium Toppings	2.00	4.75

Specialty Pizzas

Chicago Classic	Italian sausage, mushrooms & green peppers
Veggie Lovers	Green peppers, mushrooms & onions
Margherita	Extra virgin olive oil, tomato, basil & mozzarella
Spinach Blast	Fresh Spinach, mushrooms & hot giardiniera
BBQ Chicken	Chicken, green pepper & red onion
	Small-20.00 / Large-31.00
Meat Lovers	Italian sausage, pepperoni, ham & bacon
Hawaiian	Canadian bacon, pepperoni & pineapple
	Small-21.00 / Large-33.00
South Side Deluxe	Italian sausage, pepperoni, mushrooms, green peppers & onions
Kiss Me	Fresh Garlic, Italian sausage, pepperoni, hot giardiniera & onions
	Small-22.00 / Large-35.00

Meat Toppings - Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Ham

Vegetables Toppings - Mushrooms, Onions, Green Peppers, Fresh Garlic, Tomatoes, Olives (green or black), Hot Giardiniera, Cherry Peppers, Pepperoncini, Fresh Spinach

Premium Toppings — Chicken, Meatball, Genoa Salami, Capicola, Pineapple, Anchovies, Shrimp, Extra Mozzarella

Welcome to *Mangia Tutto* ~ Italian for "*Eat Everything*"

Our menu consists of Italian cuisine found in Pizzerias and Italian Restaurants throughout the Chicagoland area. Chicago's culinary history was strongly influenced by Italian and Greek immigrants thus creating flavor profiles and offerings which are unique and rarely found in other regions of the United States.

My culinary career began back in 1992 when I opened and operated one such Chicago area pizzeria. My subsequent endeavors have lead me to work in both the culinary and hospitality fields throughout the United States, including Las Vegas, Arizona, Florida and Connecticut.

Mangia Tutto offers a variety of soup, salads, sandwiches and classic Italian cuisine, all made from original recipes prepared in house using the finest quality ingredients.

We pay tribute to Ike Sewell and Rudy Malnati, both credited with the creation of the Chicago-style, "Deep Dish Pizza". This unique offering differs from most other forms of pizza in that; as the name suggests, the crust is very deep creating a thick pizza that resembles a pie more than a flatbread. The crust itself is medium thickness, however; due to the hearty quantities of the finest meat, vegetables and cheeses, the pizza takes on its "Deep Dish" characteristics. The pizza is assembled "upside-down", meaning the crust is first covered generously with cheese, meats & vegetables and finished with a unique sauce topped with grated parmesan cheese. This tedious, yet satisfying process, requires a longer baking time so please allow 40 minutes for us to prepare your creation.

Mangia Tutto features both Chicago "Deep Dish", the perceived Chicago-style pizza; as well as, thin crust square cut "Tavern Style" pizza. As native Chicagoans we will tell you while we relished the occasional "Deep Dish" pizza, they were often only enjoyed on special occasions. The thin crust pie is the true "Chicago Pizza" readily available in any Chicago neighborhood.

Our goal is to share with you the flavors and experiences of our lifetime. We look forward to hearing your stories as we meet over the years to come.

Thanks for stopping by.



Richard & Catherine

