ANTIPASTI

All of our antipasti is enough for 2 people

ARANCINI 8
Fried risotto croquettes with fresh mozzarella, prosciutto & peas, served with marinara sauce

FRIED MEATBALLS 8
5 of our signature meatballs, coated in seasoned flour & semolina, fried to perfection, served with marinara

BRUSCHETTA alla CHECCA 8
Garlic toast topped with tomatoes, garlic, basil & extra virgin olive oil

TRADITIONAL ANTIPASTO 12
A selection of Italian cured meats, Italian cheeses, olives, assorted relishes & marinated vegetables

FRIED MOZZARELLA 7
Fresh mozzarella coated in homemade bread crumbs, fried until crisp & melted, served with marinara

CALAMARI & ZUCCHINI FRITTI 8
Coated and fried in seasoned flour & semolina, served with marinara

Add fried shrimp GS 6

GARLIC FRIES 6
Italian fries with garlic, parsley & Parmigiano served with a creamy pesto dip

BOLO STYLE: Bolognese, Alfredo & Fontina cheese topping . . Add 3

ZUPPE

MINESTRA MARITATA 3/6
(ITALIAN WEDDING SOUP) CUP OR BOWL
Chicken, pork, soppressata, pancetta, prosciutto with mixed greens, Parmigiano & miniature meatballs

MINESTRONE GS upon request 3.5/6.5
CUP OR BOWL
Vegetarian soup with zucchini, kale, beans, cabbage, potatoes, tomatoes, green beans, carrots, celery & ditalini pasta

INSALATE

We receive pitted olives, but some olives may still have the pit. Be careful.

Add to any salad:
Grilled chicken GS 4
Grilled shrimp GS 6

MISTA GS 4/8
Salad greens, tomato, cucumber, celery, red onion, green & black olives, Romano with your choice of house vinaigrette or creamy Parmesan dressing

CAPRESE SALAD GS 9
Fresh homemade mozzarella, tomatoes, basil & extra virgin olive oil
Add prosciutto 2

CAESAR SALAD 4/8
Damian's award-winning Caesar of crispy romaine lettuce, housemade croutons, & Parmigiano-Reggiano

INSALATA COTTA e CRUDA GS 11
A raw & cooked salad with salad greens, eggplant, fresh fennel, fresh basil, mushrooms, zucchini, red pepper, potatoes, green beans, garbanzo & cannellini beans, house vinaigrette & Parmigiano

CHOPPED ITALIAN SALAD GS 11
Salad greens, fresh mozzarella, salami, beans, artichoke hearts, hearts of palm, green & black olives, red peppers, fennel, cherry tomatoes & pickled onions with a creamy Parmesan dressing

SICILIAN TOMATO SALAD 10
Sweet cherry tomatoes, Kalamata olives, red onion, Sicilian oregano, basil, ricotta salata & Romano cheese over garlic toast with house vinaigrette

DAILY SPECIALS

These dishes have been customer favorites over the years. Buon Appetito!

SUNDAY - BAKED ZITI. 12
Maccheroni in a sausage ragu' with mushrooms, bechamel sauce, Romano & mozzarella cheese, baked in a casserole

MONDAY - CHICKEN CAPRICCIOSA 14
Breaded, pan browned breast of chicken topped with a salad of arugula, cherry tomatoes, red onion & fresh mozzarella tossed in a balsamic vinaigrette, served with Fettuccine in a tomato cream sauce

TUESDAY - CHICKEN PICCATA 14
Breast of chicken sauteed with lemon-butter, white wine sauce & capers, served with Fettuccine Alfredo

WEDNESDAY - CHICKEN MARSALA 14
Breast of chicken, sauteed & topped with a thin slice of prosciutto & melted Fontina cheese in a Marsala mushroom sauce, served with Trenette Pachino

THURSDAY - CANNELLONI FIORENTINA 13
Thin sheets of pasta wrapped around a stuffing of braised chicken, spinach, Romano & Fontina cheeses, baked in a bechamel sauce with a touch of marinara

FRIDAY - SCAMPI. 16
Large gulf shrimp sauteed in butter, garlic, white wine & fresh lemon juice, served with Fettuccine Alfredo

SATURDAY - DAMIAN'S FRIED CHICKEN. 17
Crispy, fried half chicken served with buttered peas, carrots & mashed potatoes **(no substitutions)**

PIZZA

Authentic hand-tossed thin crust pizza using the finest ingredients.
Feeds 1-2. Add a small Mista GS or Caesar salad to any pizza. 4

MARGHERITA 12
Tomato sauce, fresh mozzarella, basil & extra virgin olive oil

MEAT LOVERS 13
Cheese pizza with meatballs, Sicilian fennel sausage, pancetta, pepperoni & red bell peppers

FIORENTINA 13
Spinach, artichoke, roasted garlic, ricotta, Asiago, Fontina & Romano cheeses

PUGLIESE 13
Tomato sauce, mozzarella, Sicilian fennel sausage, pan roasted mushrooms & shaved sweet red onions

PARMA 13
Mozzarella, provolone, prosciutto, arugula, lemon vinaigrette & shaved Parmigiano

SICILIANO 13
Romano, Asiago, mozzarella, Sicilian oregano, sausage, & roasted tomatoes

BUILD YOUR OWN 10
Each topping add 1
Start with a cheese pizza then add your favorite ingredients from **A**nchovies to **Z**ucchini

TOPPINGS
Anchovies, artichoke, arugula, basil, eggplant, Fontina, french fries, goat cheese, olives, meatballs, mushrooms, onions, pancetta, pepperoni, prosciutto, Sicilian fennel sausage, spinach, tomatoes, zucchini...

PASTA

Amici, we boil all pasta to order. Never par-boiled, never rinsed.
PAZIENZA per PIACERE!

Add a small Mista GS or Caesar salad to any pasta 4
Substitute Gluten Free Pasta 1

SPAGHETTI & MEATBALLS or ITALIAN SAUSAGE . . . 12
Sauced with Mamma's Sunday tomato sauce made with tomato puree, pancetta, ground pork, pork rib meat, white wine, onions, garlic & basil

GNOCCHI WITH MEAT SAUCE 12
LIttle potato dumplings in a classic meat sauce made with beef, pork, garlic, aromatic vegetables, tomatoes & milk

FEDELINI PACHINO 10.5
Thin spaghetti with cherry tomatoes, garlic, basil & extra virgin olive oil

Add grilled chicken GS. 4
Add grilled shrimp GS. 6

SPAGHETTINI ORTOLANO 12
Thin spaghetti in a sauce of zucchini, tomatoes, green beans, asparagus, broccoli, spinach, peas, mushrooms, onion, basil & garlic with extra virgin olive oil, topped with pine nuts & grated Romano cheese

Add grilled chicken GS. 4
Add grilled shrimp GS. 6

TORTELLINI MODO MIO 12
Classic pasta stuffed with chicken, pork, mortadella, prosciutto, ricotta & Parmigiano, in a cream sauce with peas & mushrooms

FETTUCCINE ALFREDO 11
Add grilled chicken GS. 4
Add grilled shrimp GS. 6
Add prosciutto, mushrooms & peas 2

CHEESE RAVIOLI 12
Ravioli stuffed with ricotta, Romano & Italian parsley in marinara sauce with a touch of butter & Romano cheese.

EGGPLANT PARMIGIANA 13
Fried eggplant with light tomato sauce, Italian breadcrumbs, Parmigiano & fresh mozzarella cheese, served with Trenette marinara

LASAGNE 13.5
Pasta layered with meat sauce, ricotta, mozzarella & Parmigiano

POLLO

Add a small Mista GS or Caesar salad. 4

POLLO alla GRIGLIA GS 13
Chicken breast marinated in extra virgin olive oil & herbs, grilled & served with grilled vegetables

CHICKEN PARMESAN. 14
Breast of chicken coated with seasoned Italian breading, pan-sauteed in olive oil, with melted fresh mozzarella, marinara sauce & served with a side of Fettuccine Alfredo

Fresh GOODNESS 100% Homemade

SANDWICHES

All sandwiches are made with fresh rustic bread & served with Italian potato salad GS. Sub gluten free bread 2
Add a small Mista GS or Caesar salad 4

MANDOLA'S HERO. 10
Salami, capicola, soppressata, mortadella, prosciutto & provolone with shredded lettuce, olive relish, onions, tomatoes & house vinaigrette on our rustic bun

CAPRESE 10
Tomato, fresh mozzarella, fresh basil & extra virgin olive oil served on Ciabatta or served hot on rustic Pugliese bread
Add prosciutto 2

DIRTY PIG 10.5
Prosciutto, applewood ham, roasted tomatoes, fresh mozzarella & basil on rustic Pugliese bread. Served hot from the panini press

ITALIAN STEAK 12
Thin slices of top sirloin seasoned & grilled with sauteed onion, mushrooms, red & green peppers, a touch of marinara, finished with melted Provolone & Romano cheese, served on toasted Ciabatta

ITALIAN SAUSAGE & PEPPERS 11
Sicilian fennel sausage, grilled with onions, red & green peppers on our rustic bun. **Add provolone 1**

VEGETARIANO 11
Grilled eggplant, zucchini, onions, portobello mushrooms & fresh mozzarella with artichoke spread, pesto mayo & red pepper relish on multi grain bread. Served hot from the panini press

ROASTED TURKEY OR FRESH GRILLED CHICKEN . . 11
Your choice of roasted turkey breast or fresh grilled chicken breast with roasted tomatoes, pesto mayo & provolone on our rustic Pugliese bread. Served hot from the panini press

SIDES

MEATBALLS (3) 5
SAUSAGE GS (1) W/ PEPPERS AND ONIONS 4
GRILLED CHICKEN GS 5
GRILLED SHRIMP GS (5) 8
GRILLED VEGETABLES GS. 5
SMALL MISTA SALAD GS. 4
MARINARA GS (4 FL. OZ.). 2
MEAT SAUCE GS, ALFREDO SAUCE GS, MAMMA'S SUGO GS, PESTO GS (4 FL. OZ.). 3
CREAMY PARMESAN DRESSING GS, CREAMY PESTO DIP GS (4 FL. OZ.).. 2

GS denotes Gluten-Sensitive Menu item
We are not a gluten-free environment.
Please notify your Order Taker if you are gluten-sensitive.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH (M-F 11-3 PM)

SOUP & SALAD. 6.5
Small Mista or Caesar salad with your choice of a cup of Minestrone or Maritata soup

6" PERSONAL PIZZA
with your choice of a cup of soup or small salad

BUILD YOUR OWN. 7
Start with a cheese pizza then add your favorite toppings for .75 each

MARGHERITA. 8
Tomato sauce, fresh mozzarella, basil & extra virgin olive oil

HALF SANDWICHES. 8
with choice of a cup of soup, garlic french fries, or a small Mista or Caesar Salad
Sub gluten free bread 2

CAPRESE
Tomato, homemade mozzarella, fresh basil & extra virgin olive oil served on Ciabatta or served hot on rustic Pugliese bread.
Add Prosciutto. 1

MANDOLA'S HERO
Salami, capicola, soppressata, mortadella, prosciutto & provolone with lettuce, olive relish, onions, tomatoes & house vinaigrette on our rustic bun

ROASTED TURKEY OR GRILLED CHICKEN
Roasted turkey breast or fresh grilled chicken, roasted tomatoes, pesto mayo & provolone on our rustic Pugliese bread

VEGETARIANO
Grilled eggplant, zucchini, onions, portobello mushrooms & fresh mozzarella with artichoke spread, pesto mayo & red pepper relish on multi grain bread.

HALF PASTA PORTIONS. 9.5
with your choice of a cup of soup or small Mista or Caesar salad

SPAGHETTI & MEATBALL OR SAUSAGE
Mamma's Sunday tomato sauce with tomato puree, pancetta, ground pork, pork rib meat, white wine, onions, garlic & basil

SPAGHETTINI ORTOLANO
Thin spaghetti in a sauce of zucchini, tomatoes, broccoli, asparagus, spinach, green beans, peas, mushrooms, onion, basil & garlic with extra virgin olive oil, topped with pine nuts & grated Romano cheese

FEDELINI PACHINO
Thin spaghetti with cherry tomatoes, garlic, basil & extra virgin olive oil

FETTUCCINE ALFREDO
Add grilled chicken for $4 or prosciutto, mushrooms & peas for $1

CHEESE RAVIOLI
Ravioli stuffed with ricotta, Romano & Italian parsley in marinara sauces

LUNCH POLLO

Half-portion, with your choice of a cup of soup or small Mista or Caesar salad

POLLO alla GRIGLIA GS 9.5
Chicken breast marinated in extra virgin olive oil & herbs, grilled & served with grilled vegetables

Fresh GOODNESS 100% Homemade

CHILDREN'S MENU

AGE 12 & UNDER
Each children's entree includes a drink* & a scoop of gelato.
***No free refills on milk**

SPAGHETTI & MEATBALL 6
FETTUCCINE ALFREDO. 6
SPAGHETTI & BUTTER 5
CHEESE RAVIOLI (5 PCS) 7
CHEESE or PEPPERONI PIZZA 6
CHICKEN FINGERS w/FRIES 7
Choose between grilled or fried chicken fingers

PLANNING A PARTY?

Impress your guests with our catering!
We offer full service catering, buffets, great party trays, box lunches, dessert platters, breakfast & more. Customized to your needs, we can help you plan it, serve it & clean it all up. We also have private & semi-private rooms available for rental any day of the week!

Contact us today to create your perfect event.

Pick up or Delivery:

Triangle: 512.419.9700 or Triangle@MandolasItalian.com

Bee Cave: 512.600.8500 or BeeCave@MandolasItalian.com

Arbor Trails: 512.524.2222 or ArborTrails@MandolasItalian.com

Banquet room or full-service offsite events:

Director of Catering: 512.375.0153 or Catering@MandolasItalian.com

PIZZA ON WHEELS

Have Oven...Will Travel
Invite us to your next party! Mandola's can now bring our delicious wood burning oven-baked pizza to you. Not only are our pies out-of-this-world-delicious but this is sure to be a big hit at all your events – Family reunions, weddings, birthdays, picnics, festivals, & holidays.

Contact us today to make your pizza party plans!
512.375.0153 or Catering@MandolasItalian.com