



FALL FEAST MENU

FRIDAY & SATURDAY, 7PM - 10PM

- RESERVATION ONLY -

ANTIPASTI

HOUSE-MADE ROASTED GARLIC AND BLACK CARBON FOCACCIA
TUNA CRUDO, CALABRIAN CHILI, CAPERS, MICRO BASIL
ROASTED ARTICHOKE BRUSCHETTA
LEMON RISOTTO CAKES, MANGIA MAYO

INSALATA

FALL GREENS, PEAR, GORGONZOLA, TOASTED WALNUT, PROSECCO VINAIGRETTE

PRIMO

SHELL PASTA, BEEF SHORT RIB BOLOGNESE
MEZZI RIGATONI PASTA, ROASTED BUTTERNUT SQUASH, BROWN BUTTER, SAGE

SECONDO

ESPRESSO RUBBED BEEF TENDERLOIN, SALSA VERDE
LEMON ROSEMARY CHICKEN

CONTORNO

ROASTED SEASONAL VEGETABLE

DOLCE

PUMPKIN PIE PANNA COTTA
ZEPPOLE

PLEASE NOTIFY US OF ANY FOOD ALLERGIES WHEN MAKING YOUR RESERVATION

\$55 + TAX + GRATUITY | ALCOHOL NOT INCLUDED | FULL BAR, WINE & BEER SELECTION
RESERVATIONS@MANGIANASHVILLE.COM | 615-538-7456

DINNER INCLUDES ALL MENU ITEMS.... TASTE EVERYTHING!