



ITALIAN BEER DINNER

*4 from scratch courses of Italian comfort
expertly paired with 4 handcrafted beers.*



EGGPLANT CAPONATA SALAD

ROASTED EGGPLANT, TOMATOES, OLIVES, CAPERS, CELERY AND FRESH HERBS TOSSED IN A BRIGHT, TANGY ITALIAN-STYLE DRESSING

STUFFED CLAMS OREGANATA

TENDER CLAMS BAKED WITH A SAVORY BLEND OF SEASONED BREADCRUMBS, GARLIC, OREGANO AND HERBS.

PENNE ALLA VODKA

PENNE TOSSED IN A RICH, CREAMY TOMATO-VODKA SAUCE, SERVED WITH GARLIC-ROASTED ASPARAGUS AND FINISHED WITH PARMESAN.

VANILLA BEAN PANNA COTTA

SILKY VANILLA BEAN CUSTARD WITH A DELICATE, CREAMY TEXTURE AND A SWEET FINISH.

menu subject to change

Wednesday, September 9, 6:30pm

get
YOUR
TICKETS

SHERWOODBREWING.COM/MANGIA