



From small towns with names like Cefalú, Bisaquino, Corleone and Mezzoiuso, they came and opened their neighborhood grocery stores. In that same pioneering spirit, and with a desire to preserve the Italian-American experience, Damian & Trina Mandola welcome you to Mandola's Italian Market. It is an authentic Italian grocery. It is a place to gather. But most of all, it is a place to truly enjoy great food and warm Italian hospitality. Benvenuti!



Frances (Mandola) Corona, Charlie Corona, customer, Vincenzo Mandola at Mandola's Grocery, corner of Leeland and Palmer, Houston, TX, c. 1939.

OPEN 7 DAYS A WEEK

MANDOLASMARKE.COM

The TRIANGLE 4700 W. GUADALUPE, Suite 12, AUSTIN TX 78751
phone 512.419.9700 • fax 512.419.9703

SHOPS at the GALLERIA 12815 SHOPS PARKWAY, Suite 400, BEE CAVE TX 78738
phone 512.600.8500 • fax 512.600.8504

ARBOR TRAILS 4301 W. WILLIAM CANNON & SO. MOPAC, Bldg E-1, Suite 100, AUSTIN TX 78749
phone 512.524.2222 • fax 512.524.2223

CATERING & MOBILE PIZZA OVEN INFO
phone 512.600.3555 • Catering@MandolasMarket.com



The next generations: Trina & Damian Sr, Damian Jr & Dominic Mandola. Mandola's Italian Market, 47th & Lamar, Austin Texas. March 2006.

ANTIPASTI

All of our antipasti is enough for 2 people

GARLIC BREAD \$5

Rustic Italian bread toasted with garlic, butter, extra virgin olive oil, herbs & Romano cheese. *Add melted mozzarella* \$1

BRUSCHETTA alla CHECCA \$8

Garlic toast topped with tomatoes, garlic, basil & extra virgin olive oil

TRADITIONAL ANTIPASTO \$12

A selection from our salumeria, consisting of prosciutto, salami, bresaola, mortadella, formaggi, olives & assorted marinated vegetables, served with fresh focaccia & herb dipping oil

FRIED MOZZARELLA \$6.50

Mozzarella coated in homemade bread crumbs, fried until crisp and melted, served with marinara.

CALAMARI & ZUCCHINI FRITTI \$8

Coated in seasoned flour & semolina, fried golden-crisp, served with marinara

GARLIC FRIES \$4

Italian fries with garlic, parsley & Parmigiano served with creamy pesto dip

ZUPPE

MINISTRA MARITATA \$6

(ITALIAN WEDDING SOUP)

Chicken, pork, soppressata, pancetta, prosciutto with mixed greens, Parmigiano & miniature meatballs

MINISTRONE \$6

Vegetarian soup with zucchini, kale, beans, cabbage, potatoes, tomatoes, green beans, carrots, celery and Ditalini pasta

Add grilled chicken \$3

INSALATE

MISTA \$8

Mixed salad with tomato, cucumber, celery, red onion, green and Kalamata olives, house vinaigrette & Parmigiano

Add grilled chicken \$3

CAPRESE SALAD \$9

Homemade fresh mozzarella, tomatoes & basil, seasoned with salt, pepper & extra virgin olive oil

Add prosciutto \$1

INSALATA COTTA e CRUDA \$10

A raw & cooked salad with eggplant, fresh fennel, fresh basil, mushrooms, zucchini, red pepper, potatoes, green beans, ceci & cannellini beans, house vinaigrette & Parmigiano

Add grilled chicken \$3

CHOPPED ANTIPASTO SALAD \$11

Salad greens, provolone, mozzarella, salami, beans, artichoke hearts, hearts of palm, green & Kalamata olives, roasted red peppers, fennel, cherry tomatoes & pickled onions with a roasted garlic-Parmigiano dressing

SICILIAN TOMATO SALAD \$8

Sweet cherry tomatoes, Kalamata olives, red onion, Sicilian oregano, ricotta salata & Romano cheeses over garlic toast with house vinaigrette

PANINI FREDDI (COLD)

All panini are made with fresh rustic bread & served with potato chips. *Add a small Mista salad* \$4

MANDOLA'S HERO \$9

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

CAPRESE \$8.50

Tomato, homemade mozzarella, fresh basil & extra virgin olive oil served on Ciabatta or served hot on rustic Pugliese bread

Add prosciutto \$1

MUFFALETTA \$8.50

New Orleans Sicilian-American classic with salami, capicola, soppressata, mortadella, prosciutto, provolone & olive relish on a round sesame seed bun

PANINI CALDI (HOT)

ITALIAN STEAK \$10.75

Thin slices of top sirloin seasoned and 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 \$10

Sicilian fennel sausage, grilled with onions, red & green peppers on our rustic bun. *Add provolone* \$1

VEGETARIANO \$10

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

Do it Trina style! Add Turkey \$1

ROASTED TURKEY \$10

Roasted turkey breast, roasted tomatoes, pesto mayo & provolone on our rustic Pugliese bread

PASTE

Amici, we boil all pasta to order. Never par-boiled, never rinsed.

PAZIENZA per PIACERE!

Add a small Mista salad to any pasta \$4

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

PAPPARDELLE or GNOCCHI with MEAT SAUCE . . \$11

Classic Bolognese meat sauce made with beef, pork, garlic, aromatic vegetables, tomatoes & milk

SPAGHETTI CARBONARA \$11

A Roman classic - egg, pancetta, garlic, Romano, a touch of cream & scallions

TAGLIERINI PACHINO \$10

Thin homemade pasta with chery tomatoes, garlic, basil & extra virgin olive oil

SPAGHETTINI ORTOLANO \$11

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

TORTELLINI MODA MIA \$12

Classic pasta stuffed with chicken, pork, mortadella, ricotta & Parmigiano, in a cream sauce with peas & mushrooms

RAVIOLI in marinara sauce with a touch of butter & Romano cheese

CHEESE \$11

Stuffed with ricotta, Romano & Italian parsley

MEAT \$12

Stuffed with beef, pork, ricotta, aromatic vegetables, spices, Parmigiano & mozzarella

EGGPLANT PARMIGIANA \$12

Baked eggplant with light tomato sauce, Italian breadcrumbs, Parmigiano & fresh mozzarella cheese, served with Taglierini marinara

LASAGNE \$13

Pasta layered with meat sauce, ricotta, mozzarella & Parmigiano

TRENETTE al PESTO \$11

Thin, flat pasta, with a sauce of basil, pine nuts, garlic, Romano, Parmigiano & extra virgin olive oil

Add grilled chicken \$3

POLLO

POLLO alla GRIGLIA \$12

Grilled breast of chicken, basted with olive oil & herbs, served with grilled mushrooms, zucchini, red peppers, asparagus & roasted potatoes

Add a small Mista Salad \$4



Joe Testa Sunrise Store, near Alexandria Louisiana, 1911. Left side - Back left, Giuseppe (Joe) Testa, Rosa (Marino) Testa, Sarah Testa, Rosa Testa



And the next generation: Ava Grace & Anthony "Nino" Mandola. Gelato R&D, Rome Italy, May 2008.

PIZZE

Authentic thin crust pizza using the finest ingredients. Feeds 1-2

Add a small Mista salad to any pizza \$4

MARGHERITA \$11

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

MEAT LOVERS \$12.50

Cheese pizza with meatballs, sausage, pancetta, pepperoni & red bell peppers

FIorentina \$12

Spinach, artichoke, roasted garlic, Ricotta, Asiago, Fontina & Romano cheeses

PUGLIESE \$12

Tomato sauce, mozzarella, sausage, pan roasted mushrooms & shaved sweet red onions

PARMA \$12

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

DIABOLA \$12

Hot capicola (spicy salami), marinara, Romano, mozzarella, hot cherry peppers, red pepper flakes, caramelized onions & mixed herbs

BUILD YOUR OWN \$10

Each topping add \$1

Start with a cheese pizza then add your favorite ingredients from

Anchovies to Zucchini

TOPPINGS

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

RAGAZZI (CHILDREN'S MENU)

AGE 12 & UNDER

Each childrens entrée includes a soft drink & scoop of gelato

DITALINI & MEATBALL \$5

TAGLIERINI & BUTTER \$3

CHEESE or PEPPERONI PIZZA \$5

CHICKEN FINGERS w/FRIES \$6

Choose between grilled or breaded, fried chicken fingers

SIDES

MEATBALLS (3) \$4

SAUSAGE (Each link) \$4

GRILLED CHICKEN \$4

SMALL MISTA SALAD \$4

FAMILY MEALS-TO GO

Family meals To Go. Let us do the cooking for you. (Serves 8 – 10)

ANTIPASTI

TRADITIONAL ANTIPASTO \$65

A selection from our salumeria, consisting of prosciutto, salami, bresaola, mortadella, formaggi, olives & assorted marinated vegetables, served with fresh focaccia & herb dipping oil

SOUPS & SALADS

MINISTRONE \$30

MINISTRA MARITATA \$30

INSALATA MISTA \$40

CHOPPED ANTIPASTO SALAD \$50

SICILIAN TOMATO SALAD \$40

PASTE

RIGATONI MEAT SAUCE \$60

PENNE with MEATBALLS or SAUSAGE \$60

Your choice of Mamma's tender meatballs or our great Italian sausage (or both) with Mamma's Sunday gravy

FUSILLI CONTADINO \$60

Corkscrew pasta in a cream sauce with grilled chicken breast, mushrooms, peas & Romano

LASAGNA \$75

Your choice of our meat or veggie lasagna

FARFALLE ORTOLANO \$60

Butterfly pasta in a sauce of asparagus, zucchini, tomatoes, spinach, peas, mushrooms, onion & garlic with extra virgin olive oil & grated Romano cheese

POLLO

POLLO alla GRIGLIA \$80

Grilled breast of chicken, basted with olive oil & herbs, served with grilled mushrooms, zucchini, red peppers, asparagus & roasted potatoes

Add lemon-butter (Picatta) sauce or mushroom-Marsala sauce \$10

SIDES

MEATBALLS \$25

ITALIAN SAUSAGE \$28

GRILLED VEGETABLES \$20

FRESH FOCACCIA & HERB DIPPING OIL \$10

DESSERT

ITALIAN COOKIES (assorted) \$20

ITALIAN PASTRIES (assorted) \$30

CANNOLI \$25

ZUCCOTTO \$50

Traditional Tuscan dome cake filled with pistachio & candied orange peel-studded ricotta cream & chocolate mousse flavored with hazelnut syrup & iced with whipped cream

LEMON MASCARPONE CHEESECAKE \$40

A rich but refreshing cheesecake made with mascarpone & a hint of lemon on a graham cracker crust

ITALIAN CREAM CAKE \$40

An Italian-American butter cake with coconut & chopped walnuts with a cream cheese frosting

CHOCOLATE FUDGE CAKE \$40

An old fashioned, rich chocolate double layer cake filled & iced with fudgy chocolate ganache

PLANNING A PARTY?

Impress your guests with our catering

We offer full service catering, buffets, mobile pizza oven, 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. Contact us today to create your perfect event.

512.600.3555 or Catering@mandolasmarket.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, kids birthdays, picnics, festivals, holidays.

Contact us today to make your pizza party plans!

512.600.3555 or Catering@MandolasMarket.com



GIFT BASKETS *Now THAT'S a gift!*

Personalize a Mandola's gift basket with wonderful imported Italian food & wine from our store. The possibilities & combo's are endless. Your loved ones, clients & colleagues gratitude will be as well. We promise.

