

First we eat, then we do everything else!

ANTIPASTI APPETIZERS

Vongole Ripiene	1/2 dozen 10 dozen 16
Baked Fresh Clams, Italian Bread Crumbs, Garlic, Herbs.	
Vongole o Cozze Stregate	14
Fresh Clams, Mussels, or Both. Sautéed, Garlic, Olive Oil, White Wine. (White or Red Sauce).	
Charcuterie Board	16
Imported Meats, Cheeses, Olives, Crackers, Peppers.	
Bruschetta	9
Toasted Italian Bread, Garlic, Basil, Olive Oil, Tomatoes, Onions.	
Calamari Fritti	14
Dusted Seasoned Flour, Olive Oil, Fried.	
Calamari alla Griglia	14
Grilled, Sautéed Garlic, Olive Oil, White Wine, Roasted Red Peppers.	
Pasta Fritta "Fried Ravioli"	10
Four Cheese Travioli, Handmade, Pan-Sautéed, Marinara, Vodka Marinara.	
Pane Pizzaiola	5
Italian Bread, Toasted, Pizza Sauce, Mozzarella.	
Pane Aglio e Olio	5
Italian Bread, Toasted, Garlic, Olive Oil.	add Cheese .50
Salsiccia con Peperoni	12
Grilled Italian Sausage, Sautéed Garlic, Olive Oil, White Wine, Roasted Red Peppers, Green Peppers, Light Red Sauce.	
Antipasto Misto	per person 7
Pane Pizzaiola, Pane Aglio e Olio, Clams, Fried Calamari, Fungi Ripieni - No Substitutions (minimum 2 people).	
Arancine	10
Homemade Risotto Rice Ball, Prosciutto, Peas, Ground Beef, Mozzarella, Romano, Lightly Fried, Marinara.	
Formaggio Fritto "Fried Mozzarella"	9
Fungi Ripieni	9
White Cap Mushrooms, Italian Bread Crumbs, Provolone Cheese.	
Gamberi "Shrimp Cocktail"	14
Chilled, Fresh Lemon, Cocktail Sauce.	

SIDE DISHES

Side Pasta's	4
Angel Hair, Mostaccioli, Spaghetti, Linguine, Fettuccine.	
Side of Vegetable	4
Mambo Green Beans, Spinach, Asparagus, Broccoli or Green Beans.	
Sauce Options for Side Dishes	2
Aglio e olio, Arrabiatta, Alfredo, Vodka Marinara Cream.	

ZUPPE SOUP

Zuppa del Giorno BOWL	5
Minestrone BOWL	4

INSALATE SALAD

Bocconcini e Prosciutto	13
Fresh Mozzarella, Prosciutto, Spring Mix, Fontinella Cheese.	
Eggplant Salad	15
Layered Fried Eggplant, Spring Mix, Cherry Tomato, Fontinella Cheese, Balsamic Glaze.	
Pomodori e Cipolle	9
Tomatoes, Onions, Balsamic Vinegar, Extra Virgin Olive Oil, Spring Mix, Fontinella Cheese.	
Insalata di Spinaci	12
Fresh Spinach, Sautéed Prosciutto, Walnuts, Dried Cranberries, Light Garlic, Olive Oil.	
Insalata di Caesar	9
Romaine Lettuce, Fresh Romano, Croutons Creamy Caesar Dressing. add Chicken 4 add Shrimp 5	
Insalata Speciale	12
Mixed Lettuce, Chopped Salami, Mortadella, Capicollo, Prosciutto, Provolone Cheese.	
Antipasto alla Mambo	12
Lettuce, Salami, Mortadella, Capicollo, Prosciutto, Provolone Cheese.	
House Salad	9
Spring Mix, Tomato, Black Olive, Pepperoncini, Fontinella Cheese. add Chicken 4 add Shrimp 5	
Insalata di Calamari	14
Grilled Calamari, Mixed Greens, Roasted Red Peppers, Fontinella Cheese, Kalamata Olives.	
Insalata Caprese	12
Tomatoes, Bocconcini, Mixed Greens, Olive Oil, Fontinella Cheese.	

DRESSINGS

Bleu Cheese, Ranch, Thousand Island, French, Creamy Garlic, Homemade Creamy Italian, Homemade Balsamic Vinaigrette.
add Blue Cheese Crumbles to any of the above 2

VITELLO VEAL

Veal Parmigiana	26
Breaded, Three Imported Cheeses, Meat or Marinara Sauce.	
Veal Vesuvio	26
Sautéed Medallions, Garlic, Olive Oil, White Wine, Vesuvio Potatoes.	
Veal Limone	26
Medallions, Lightly Floured, Egg Battered, Olive Oil, Creamy Lemon Butter Sauce.	
Veal Cotolette	26
Bread Crumbs, Pan Fried, Olive Oil, Mambo Green Beans.	
Veal Marsala	26
Sautéed Medallions, Marsala Wine, Olive Oil, Portabella, White Cap Mushrooms.	
Veal Saltimbocca	28
Sautéed Medallions, Dusted Flour, Egg Battered, Lemon Butter Sauce, Prosciutto, Provolone Cheese.	
Veal Giambotta	28
Sautéed Medallions, Garlic, Olive Oil, White Wine, Roasted Red Peppers, Italian Sausage, Vesuvio Potatoes.	

All Chicken, Veal, Steak & Fish Entrees come with your choice of Soup or Salad & Pasta or Potatoes
Upgrade your salad to Caesar 4, Upgrade your side to veggie 2

CARNE & PESCE STEAK & FISH

- New York Strip Siciliano or Marsala** 32
14oz. Grilled New York Strip ~ **Siciliano**, Garlic, Olive Oil, White Wine, Roasted Red Peppers, Vesuvio Potatoes; or **Marsala**, Marsala Wine, Portobello Mushrooms, White Cap Mushrooms, Mambo Green Beans.
- Filet Siciliano or Marsala** 32
Two 4oz Grilled Filets ~ **Siciliano**, Garlic, Olive Oil, White Wine, Roasted Red Peppers, Vesuvio Potatoes; or **Marsala**, Marsala Wine, Portobello Mushrooms, White Cap Mushrooms, Mambo Green Beans.
- Ribs** 19
So Tender They Fall Off The Bone! FULL-SLAB ONLY. Fries or Vesuvio.
- Pesce Bianco Marsala** 23
12-14 oz. Lake Superior Whitefish Filet, Marsala Wine, Portobello Mushrooms, White Cap Mushrooms.
- Tilapia di Capri or Marsala** 19
9 oz. Broiled Tilapia Filet ~ **Capri**, Light Lemon Butter Sauce; or **Marsala**, Marsala Wine Sauce, Portobello Mushrooms, White Cap Mushrooms.
- Gamberi Fritti** 20
Breaded Shrimp, Pan Fried, Light Olive Oil, Mambo Green Beans.
- New Zealand Rack of Lamb** 31
Full Grilled Rack, Breadcrumbs, Italian Seasonings, Light Garlic Butter, Mambo Green Beans.
- Salmon Dijon** 24
6-8 oz Broiled Atlantic Salmon Filet, Dijon, Breadcrumbs, Italian Seasonings, Light Garlic Butter, Mambo Green Beans.

POLLO CHICKEN

- Chicken Parmigiana** 18
Breaded Boneless Chicken Breast, Parmigiana, Mozzarella, Meat or Marinara Sauce.
- Chicken Vesuvio** 19
Sautéed Half Chicken or Boneless Breast, Garlic, Olive Oil, White Wine, Italian Herbs, Vesuvio Potatoes.
- Chicken Cacciatore** 19
Sautéed Half Chicken or Boneless Breast, Cabernet, Mushrooms, Onions, Green Peppers, Light Red Sauce.
- Chicken Limone** 19
Sautéed Boneless Breast, Lemon Butter Sauce.
- Chicken Giambotta (spicy)** 21
Sautéed Half Chicken or Boneless Breast, Roasted Red Peppers, Sausage, Garlic, Olive Oil, White Wine, Italian Herbs, Vesuvio Potatoes.
- Chicken Marsala** 19
Sautéed Boneless Breast, Marsala Wine, Portobello Mushrooms, White Cap Mushrooms.
- Chicken Saltimbocca** 23
Sautéed Boneless Breast, Dusted Flour, Egg Battered, Creamy Lemon Butter Sauce, Imported Prosciutto, Provolone Cheese.

BEVANDE BEVERAGES

Soda ~ Coke | Diet Coke | Sprite | Lemonade | Orange | Iced Tea

SanPellegrino ~ Aranciata | Limonata | Sparkling

Cafe

Cappuccino | Espresso | Hot Tea | Coffee | Double Shot Espresso
Decaf Cappuccino | Decaf Espresso | Latte

PASTA NOODLES

All pasta entrées come with choice of soup or salad, Upgrade to a side Caesar 4

- Mostaccioli or Spaghetti** 15
Meat Sauce or Marinara Sauce. add Meatballs or Sausage 4
- Gluten Free Mostaccioli** 16
Meat Sauce or Marinara Sauce.
- Fettuccine Alfredo** 17
Pasta, Homemade Alfredo Sauce. add Chicken 4 | add Shrimp 5
- Linguine Aglio e Olio** 15
Pasta, Sautéed Garlic, Olive Oil, Parmigiana Cheese. add Chicken 4 | add Shrimp 5
- Melanzane Parmigiana** 17
Sautéed Eggplant, Parmigiana, Mozzarella, Meat or Marinara Sauce, Choice of Pasta.
- 4 Cheese Ravioli** 18
Handmade Ravioli, Ricotta, Asiago, Marscarpone, Fontinella, Marinara, Meat or Vodka Marinara Cream Sauce.
- Lasagna** 18
Handmade Pasta Sheets, Ricotta, Mozzarella, Parmigiana Cheese, Meat Sauce or Marinara Sauce.
- Lasagna di Spinaci** 18
Handmade Pasta Sheets, Spinach, Ricotta, Mozzarella, Parmigiana Cheese, Meat Sauce or Marinara Sauce.
- Zuppa di Pesce** 24
Sautéed Clams, Mussels, Calamari, Shrimp, Linguine, Garlic, Olive Oil, White Wine. (White or Red Sauce).
- Melanzane Rotolo** 17
Sautéed Eggplant, Stuffed, Ricotta, Romano, Spinach, Mozzarella. Homemade Meat or Marinara Sauce. Choice of Pasta.
- Mostaccioli al Forno** 16
Baked Penne Pasta, Ricotta, Romano, Parmigiana, Mozzarella, Meat or Marinara Sauce.
- Gamberi Scampi** 19
Sautéed Shrimp, Linguine, Garlic, Olive Oil, White Wine. (White or Red Sauce).
- Linguine con Vongole o Cozze** 21
Sautéed Clams, Mussels or Both, Linguine, White Wine, Garlic, Olive Oil. (White or Red Sauce).
- Linguine con Spinaci o Broccoli** 17
Sautéed Spinach, Broccoli, or Both, Garlic, Olive Oil, Parmigiana. add Chicken 4 | add Shrimp 5
- Rigatoni con Salsa Vodka** 17
Rigatoni, Homemade Vodka Marinara Sauce. add sliced Sausage 4
- Rigatoni Alla Burrata** 23
Rigatoni, Handmade Imported Burrata Cheese, Italian Sausage, Roasted Red Peppers, Spinach, Garlic, Olive Oil.
- Pasta Carbonara** 18
Imported Prosciutto, Peas, Shallots, Alfredo Sauce, Fettuccine.

Mambo Italiano, a family operated restaurant, strives to provide a taste of new world, yet authentic Italian cuisine. Enjoy friendly service and genuine Italian dishes. - The Cardone Family

see other side