

## ANTIPASTI APPETIZERS

<b>Vongole Ripiene</b>	1/2 dozen 10   dozen 16
Fresh Clams stuffed with seasoned bread crumbs and baked.	
<b>Vongole o Cozze Stregate</b>	14
Fresh Clams, Mussels, or both sautéed in garlic, olive oil and white wine (White or Red Sauce).	
<b>Bruschetta</b>	9
Toasted Italian Bread, garlic, basil, olive oil, fresh tomatoes & onions.	
<b>Calamari Fritti</b>	14
Calamari dusted in seasoned flour and fried in a light olive oil.	
<b>Calamari alla Griglia</b>	14
Calamari grilled, sautéed in garlic, olive oil and white wine with roasted red peppers.	
<b>Pasta Fritta "Fried Ravioli"</b>	10
Homemade 4 Cheese Travioli, pan-sautéed, topped in marinara and vodka marinara sauce.	
<b>Pane Pizzaiola</b>	5
Hot Italian Bread topped with sauce and cheese then baked.	
<b>Pane Aglio e Olio "Garlic Bread"</b> (add cheese .50¢)	4
<b>Salsiccia con Peperoni</b>	12
Grilled Italian Sausage sautéed in garlic, olive oil and white wine, roasted red and green peppers in a light red sauce.	
<b>Antipasto Misto</b>	per person 7
Pizza bread, garlic bread, baked clams, fried calamari stuffed mushrooms - No Substitutions (minimum 2 people)	
<b>Arancine</b>	10
Homemade Risotto Rice Ball, prosciutto, peas, ground beef, mozzarella, romano, breaded and lightly fried, over marinara sauce.	
<b>Formaggio Fritto "Fried Mozzarella"</b>	9
<b>Fungi Ripieni</b>	9
6 White Cap Mushrooms stuffed w/seasoned Italian bread crumbs, baked with provolone cheese.	
<b>Gamberi "Shrimp Cocktail"</b>	14
Shrimp served chilled with fresh lemon and cocktail sauce.	

## SIDE DISHES

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

## ZUPPE SOUP

<b>Zuppa del Giorno BOWL</b>	5
<b>Minestrone BOWL</b>	4

## INSALATE SALAD

<b>Bocconcini e Prosciutto</b>	13
Fresh Mozzarella, prosciutto, Spring Mix.	
<b>Pomodori e Cipolle</b>	9
Tomatoes, onions, balsamic vinegar, extra virgin olive oil, Spring Mix, imported fontinella cheese.	
<b>Insalata di Spinaci</b>	12
Fresh Spinach, sauteed prosciutto, walnuts, dried cranberries, light garlic, olive oil.	
<b>Insalata di Caesar</b>	9
Romaine Lettuce, fresh romano, croutons creamy Caesar dressing add Chicken 4   add Shrimp 5	
<b>Insalata Speciale</b>	12
Mixed Lettuce, chopped salami, mortadella, capicollo, prosciutto, provolone cheese.	
<b>Antipasto alla Mambo</b>	12
Mixed Lettuce, salami, mortadella, capicollo, prosciutto, provolone cheese.	
<b>House Salad</b>	9
Spring Mix, fresh tomato, black olive, pepperoncini, imported fontinella cheese.	
<b>Insalata di Calamari</b>	14
Grilled Calamari with mixed greens, imported fontinella cheese, kalamata olives.	
<b>Insalata Caprese</b>	12
Sliced tomatoes, sliced bocconcini, mixed greens, drizzled olive oil, imported 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  
upgrade to side Caesar Salad 4

## VITELLO VEAL

All veal entrées come with your choice of soup or salad and your choice of pasta or potatoes.

<b>Parmigiana</b>	24
Veal* breaded, meat or marinara sauce, baked with 3 imported cheeses.	
<b>Vesuvio</b>	24
Veal* Medallions sautéed in garlic, olive oil, white wine, vesuvio potatoes.	
<b>Limone</b>	24
Veal* Medallions lightly floured, egg battered, sautéed in light olive oil, sautéed in creamy lemon butter sauce.	
<b>Cotolette</b>	24
Veal* breaded seasoned Italian bread crumbs, pan fried in light olive oil, Mambo green beans.	
<b>Marsala</b>	24
Veal*Medallions pan fried in light olive oil, sautéed with portabella and white cap mushroom.	

**CARNE & PESCE** STEAK & FISH

All steak & fish entrées come with your choice of soup or salad and your choice of pasta or potatoes.

<b>New York Strip Siciliano</b>	<b>32</b>
16 oz. New York Strip Steak grilled, sautéed in garlic, olive oil, roasted red peppers and white wine. Vesuvio potatoes.	
<b>New York Strip Marsala</b>	<b>32</b>
16 oz. New York Strip Steak grilled and topped with portabella and white cap mushrooms in a marsala wine sauce.	
<b>Petite Filetto Marsala</b>	<b>32</b>
Two 4 oz. cuts of Filet Mignon, topped in a light marsala wine sauce. Mambo green beans.	
<b>Ribs</b>	<b>19</b>
So tender they fall off the bone!) FULL-SLAB ONLY .	
<b>Pesce Bianco Marsala</b>	<b>23</b>
12-14 oz. Filet of fresh Lake Superior Whitefish, sautéed with portabella & white cap mushrooms in a marsala wine sauce.	
<b>Tilapia di Capri or Marsala</b>	<b>19</b>
9 oz. Fresh Tilapia seasoned and broiled, topped with a light lemon butter sauce or marsala wine sauce.	
<b>Gamberi Fritti</b>	<b>20</b>
Shrimp breaded and pan sautéed in a light olive oil. Mambo green beans.	

**POLLO** CHICKEN

All chicken entrées come with your choice of soup or salad and your choice of pasta or potatoes.

<b>Parmigiana</b>	<b>18</b>
Boneless Chicken Breast , choice of meat or marinara sauce, baked with mozzarella cheese.	
<b>Vesuvio</b>	<b>18</b>
Half Chicken or Boneless Breast sautéed in garlic, olive oil and white wine, Vesuvio potatoes.	
<b>Cacciatore</b>	<b>18</b>
Half Chicken or Boneless Breast sautéed with mushrooms, onions and green peppers, in a light red sauce.	
<b>Limone</b>	<b>18</b>
Boneless Chicken Breast sautéed in a lemon butter sauce.	
<b>Giambotta (spicy)</b>	<b>19</b>
Half Chicken or Boneless Breast sautéed with roasted red peppers, sausage, garlic, olive oil and white wine, Vesuvio potatoes.	
<b>Marsala</b>	<b>19</b>
Boneless Breast sautéed with portabella and white cap mushrooms in a Marsala wine sauce.	

**BEVANDE** BEVERAGES

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

**San Pellegrino**  
Orange | Lemon | Sparkling

**Cafe**  
Cappuccino | Espresso | Hot Tea | Coffee | Dbl. Shot Espresso  
Decaf Cappuccino | Decaf Espresso

**PASTA** NOODLES

All pasta entrées come with your choice of soup or salad and your choice of meat or marinara sauce.

<b>Mostaccioli or Spaghetti</b>	<b>15</b>
Meat sauce or Marinara sauce. add Meatballs or Sausage 4	
<b>Gluten Free Mostaccioli</b>	<b>16</b>
Meat sauce or Marinara sauce.	
<b>Whole Wheat Angel Hair</b>	<b>15</b>
Meat sauce or Marinara sauce.	
<b>Fettuccine Alfredo</b>	<b>17</b>
Egg Noodle Pasta served in a creamy alfredo sauce. add Chicken 4   add Shrimp 5	
<b>Linguine Aglio e Olio</b>	<b>15</b>
Sautéed in fresh garlic, olive oil and parmigiana cheese. add Chicken 4   add Shrimp 5	
<b>Melanzane Parmigiana</b>	<b>17</b>
Thinly sliced Eggplant, choice of meat or marinara sauce and baked with mozzarella cheese, with your choice of pasta.	
<b>4 Cheese Ravioli</b>	<b>18</b>
Homemade Ravioli stuffed with 4 Imported Cheeses, topped with Marinara, Meat or Vodka Marinara Cream Sauce.	
<b>Lasagna</b>	<b>18</b>
Layers upon layers of homemade pasta, ricotta, mozzarella and parmigiana cheese. Choice of Meat, Marinara Sauce	
<b>Lasagna di Spinaci</b>	<b>18</b>
Layers of homemade pasta, spinach, ricotta, mozzarella and parmigiana cheese, choice of meat or marinara sauce.	
<b>Zuppa di Pesce</b>	<b>24</b>
Fresh Clams, Mussels, Calamari and Shrimp sautéed in garlic, olive oil and white wine. (White or Red Sauce) Served over linguine.	
<b>Melanzane Rotolo</b>	<b>17</b>
Eggplant stuffed with ricotta, romano, spinach and mozzarella. Topped with a homemade meat or marinara sauce. Served with your choice of pasta.	
<b>Mostaccioli al Forno</b>	<b>16</b>
Penne Pasta mixed with ricotta, romano and parmigiana cheeses. Topped with meat or marinara sauce and baked with mozzarella cheese.	
<b>Gamberi Scampi</b>	<b>19</b>
Linguine served with shrimp sautéed in garlic and olive oil Sauce. (White or Red Sauce)	
<b>Linguine con Vongole o Cozze</b>	<b>21</b>
Linguine with fresh clams, mussels or both, sautéed in a garlic, olive oil and white wine. (White or Red Sauce)	
<b>Linguine con Spinaci o Broccoli</b>	<b>17</b>
Fresh Linguine sautéed in garlic, olive oil and parmigiana cheese with fresh spinach, broccoli or both. add Chicken 4   add Shrimp 5	
<b>Pasta Carbonara</b>	<b>18</b>
Prosciutto, peas and shallots sautéed in a creamy alfredo sauce, served over 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