

MAMBO™

mountain italian

antipasti

BRUSCHETTA

lightly seasoned crostini toasts topped with fresh ricotta, basil and diced tomatoes, drizzled with olive oil and balsamic glaze - 14

TOOTSIE ROLLS

paper thin egg wrappers stuffed with fresh ricotta, mozzarella cheese and pesto, served with marinara - 14

OLIVE CALDE (GFP)

an assortment of warm house-marinated olives and garlic kissed with citrus flavors, served with rustic bread and fermented peppers - 14

CAPRESE (GFP)

sliced roma tomatoes with fresh mozzarella and basil, topped with olive oil, balsamic glaze and italian herbs - 14

BOCCONCINI FRITTI

hand-breaded & fried fresh mozzarella balls with house marinara - 14

FETA MONTATA

creamy whipped feta with assorted greek olives, roasted red peppers, cucumbers and grilled pita bread - 16

NACHOS ALL' ITALIANA

lightly fried pasta sheets with melted mozzarella and crumbled meatball and prosciutto alfredo sauce, topped with tomatoes, pepperoncinis, black olives and parmesan - 21

CALAMARI FRITTI

house-battered and fried squid with roasted garlic marinara - 18

zuppa

cup 6 / bowl 8

(GFP) MINESTRONE with BOWTIES <or>
(GFP) TOMATO BASIL with BOCCONCINI

insalate

INSALATA DELLA NONNA GIARDINIERA (GFP)

baby greens, red onions, mushrooms, cucumbers, black olives, feta, artichoke hearts and roma tomatoes, tossed in house balsamic vinaigrette - 16

FLORENTINE (GFP)

spinach, crispy pancetta, chèvre, roma tomatoes and roasted red pepper dressing - 18

INSALATA MISTA (GFP)

baby greens, red onions, mushrooms, cucumbers and black olives, tossed in house balsamic vinaigrette - 7

CESARE (GFP)

romaine lettuce tossed in creamy caesar dressing with mushrooms, black olives, parmesan, lemon and crostinis - mini 8 / grande 14

POLLO CON FORMAGGIO

two breaded chicken cutlets, ricotta, romano, mozzarella, parmesan and house marinara baked in our brick oven - 26 / add pasta - 5

MELANZANE ALLA PARMIGIANA

thinly sliced and breaded eggplant baked in our brick oven with ricotta, mozzarella and house marinara - 20 / add pasta - 5

BISTECCA AL MARSALA* (GFP)

8 oz baseball cut sirloin, prosciutto mushroom marsala sauce, rosemary parmesan red potatoes and broccolini - 39

SALMON PICCATA (GFP)

dill-charred salmon, roasted roma tomatoes, zucchini, capers and scratch piccata sauce - 28

PROSCIUTTO DI POLLO (GFP)

mozzarella and provolone stuffed chicken breast wrapped in prosciutto di parma with buttery huckleberry amarone sauce, charred broccolini and rosemary parmesan red potatoes - 32

LASAGNE

our special meat sauce layered with pasta sheets, sautéed spinach, ricotta and mozzarella, baked to perfection - 24

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

* Steak may be cooked to order.

specialità

quando la luna cala il tuo occhio

pasta classica

PASTA ALLA VODKA (GFP)

penne pasta tossed in our velvety vodka sauce made with roasted garlic marinara and a swirl of parmesan cream sauce - 18

FETTUCCINE ALLA LULUBELLA (GFP)

aged parmesan cream sauce with pancetta, prosciutto, peas, mushrooms and aged parmesan - 22

PASTA RAVENNA (GFP)

bowtie pasta, grilled chicken, sun-dried tomatoes, artichoke hearts and mushrooms in a marinara-infused cream sauce - 23

FETTUCCINE ALLA RUSTICA (GFP)

shrimp, grilled chicken, prosciutto and peas in aged parmesan cream sauce - 23

PAPA BIAGIO'S BOLOGNESE (GFP)

ribbon noodles with our homemade meat sauce baked with mozzarella and fresh ricotta, baked in our brick oven - 21

LINGUINE & MEATBALLS SALVATORE

linguine tossed with roasted garlic marinara, served with two scratch-made meatballs topped with mozzarella - 20

LINGUINE ARRABBIATA (GFP)

spicy italian sausage and fire roasted peppers tossed in a zesty marinara sauce - 22

PASTA PASCUCCI (GFP)

penne tossed in our vodka sauce with grilled chicken, sautéed garlic, mushrooms and onions, topped with crispy pancetta, roma tomatoes and fresh basil - 24

LINGUINE ALLA CARBONARA (GFP)

crispy pancetta and white onion in an aged parmesan cream sauce - 22

FRUTTI DI MARE (GFP)

mussels, clams, shrimp and cod with spicy garlic marinara and linguine - 28

LINGUINE ALLE VONGOLE (GFP)

baby clams tossed with linguine and herbed white or red clam sauce - 26

modifications

SIX SHRIMP - 9
TWO MEATBALLS - 9
SPICY ITALIAN SAUSAGE - 9

GRILLED CHICKEN - 7
SALMON FILLET - 12
PRIMAVERA VEGGIES - 6
SUB GLUTEN-FREE PASTA - 6

PIZZA DELLA CARNE

crumbled meatball, peppered salami, calabrese, smoked mozzarella, onions, black olives, marinara and chili flakes - 20

PIZZA MARGHERITA

roasted garlic marinara, mozzarella, diced romas tomatoes and fresh basil - 16

PIZZA NAPOLI

mozzarella, pepperoni, banana peppers, spinach and marinara - 17

PIZZA MONA LIZZA

ricotta, parmesan, romano, mozzarella, fresh basil and extra virgin olive oil - 17

PIZZA MONTANARA

marinara, spicy italian sausage, tri peppers and mozzarella - 18

ABBY'S FAVORITE

fresh mozzarella, pepperoni and marinara - 16

PIZZA CLASSICA

roasted garlic marinara and mozzarella - 15

ADD TOPPINGS pepperoni, chicken, shrimp, meatball, prosciutto, italian sausage, pancetta, ricotta, mozzarella, chèvre, feta, romano, spinach, mushrooms, garlic, artichoke hearts, red peppers, tomato slices, white onions, red onions, fresh basil, sun-dried tomato, banana peppers

MEATS & CHEESES - 3 EA / SHRIMP - 10
VEGETABLES - 2 EA

LINGUINE (GFP)

tossed with roasted garlic marinara - 8

MEATBALLS

baked with marinara and mozzarella - 9

PRIMAVERA VEGGIES (GFP)

seasonal vegetables sautéed in herbed olive oil - 7

BROCCOLINI (GFP)

charbroiled with olive oil and italian spices - 6

kids menu / 12 & under - 8
served with a drink and chipwich

MAC and CHEESE

LINGUINE with MARINARA

CHICKEN FINGERS with BOWTIES

CIABATTA BREAD CHEESE PIZZA

BOWTIES with BUTTER and PARMESAN

BIRRA (BOTTLES & CANS)

peroni italian lager, michelob ultra, athletic brewing n/a, rotating selection of regional craft beers

MAMBO MIXERS - 14

BELLINI prosecco, mango purée, sprite, grenadine

LIMONATA prosecco, lemon and lime juice, basil-infused syrup, sprite

HUCK BASIL SPRITZER lagone red wine, huckleberry and basil syrup, grenadine, sprite

NON-ALCOHOLIC - 4

coke, diet coke, sprite, dr. pepper, fanta, shirley temple, ice tea, hot tea, coffee, milk

PELLIGRINO - 5

(GFP) **DISH IS GLUTEN FREE POSSIBLE**
please let us know of your dietary needs