

PRANZO

Antipasti

Bruschetta

Toasted bread, ricotta, extra virgin olive oil, basil, tomatoes, lightly seasoned - 9.50

Caprese

Fresh mozzarella, tomatoes, extra virgin olive oil, basil and oregano - 8.75

Nachos all' Italiana

Pasta sheets lightly fried then covered in meatball and prosciutto alfredo sauce topped with all the trimmings - 11.25

Antipasti Freddi

A combination of provolone, fresh reggiano, prosciutto di parma, sopressata salami, olives, peppers, herbs and oil. True classic
For Four - 13.25 • For Two - 9.75

Tootsie Rolls

Paper thin whole egg wrappers stuffed with fresh ricotta cheese, mozzarella and homemade pesto - 7.75

Zuppe

Minestrone

Fresh garden vegetables with bowtie pasta and chicken
Cup - 4.25 • Bowl - 6.25

Egg Drop Tortellini

Fresh garden vegetables in a light chicken broth with egg, tortellini and chicken
Cup - 4.75 • Bowl - 6.75

Insalate

Spinaci e Lamponi

Spinach with candied walnuts, mandarin orange, tomato and gorgonzola cheese with raspberry vinaigrette
Small - 6.50 • Full - 9.50

Insalata Della Nonna Giardiniera

Baby greens, red onion, mushrooms, cucumber, black olives, feta cheese, artichoke hearts, tomato and balsamic vinaigrette - 9.75

Cesare

Crisp romaine, mushrooms and black olives - 5.75

Insalata Mista

House salad - 4.75

House Favorites

PASTE

Penne Pasta alla Vodka

Penne tossed in a velvety vodka cream sauce - 8.75

Fettuccine alla Lulubella

Creamy parmesan sauce with pancetta, prosciutto, peas, mushrooms and aged parmesan - 10.50

Linguini alle Vongole

Baby clams on linguini pasta with a White or Red sauce.
One of the best - 11.25

Linguini alla Carbonara

Crispy pancetta and onion in an aged parmesan cream sauce. A true classic! - 10.75

Sun Dried Tomato Penne

Sun dried tomatoes with broccoli, grilled chicken and garlic oil - 11.25

Pasta Mary

Linguini tossed in our roasted garlic marinara - 6.75

Pasta Ravenna

Bowties, grilled chicken, sun dried tomatoes, artichoke hearts and mushrooms in a roasted garlic cream sauce. Never disappoints - 11.75

Gamberi Fra Diavolo

Grilled shrimp in a spicy roasted garlic marinara served with linguini.
Spicy or Mild - 11.50

Penne Isabella

Pignoles, fresh basil and spicy Italian sausage tossed with penne pasta and fresh ricotta - 11.25

Spaghetti Arrabiatta

Spicy Italian sausage and fire roasted peppers tossed in a zesty marinara sauce - 10.50

MAMBO HEROS

Served with our housemade seasoned Italian chips

Polpette di Valentino

Hand rolled meatballs, roasted garlic marinara, ricotta and mozzarella toasted in our brick oven - 9.75

Salsiccia di Luigi

Spicy Italian sausage piled with steamed tri peppers and candied garlic toasted in our brick oven - 9.25

Il Vittore

Slow roasted pulled Italian beef, au jus and a house giardiniera. A chicago classic! - 9.75

PANINI

Italian sandwich pressed between cast iron grates.
Served with Mambo seasoned Italian chips

Maschio

Sopressata salami, mortadella, prosciutto, fontina cheese and creamy basil dressing - 9.75

Belladonna

Roma tomatoes, whole milk mozzarella, ricotta, fresh basil, balsamic vinegar, extra virgin olive oil and Italian seasoning - 8.75

Massimo

Crispy pancetta, grilled chicken, fontina cheese and creamy basil dressing - 9.25

Carmela

Grilled chicken, red onion, spinach, fontina and a red pepper coulis - 8.75

Giorgetta

Fontina, mozzarella, pecorino romano, parmesan cheeses - 8.25

Add grilled chicken to any salad - 3.25

Brick Oven PIZZA

Pizza Margherita

Fresh mozzarella with roasted garlic marinara
"The Basic"

Large - 11.25 • Small - 9.25

Abby's Favorite

Fresh mozzarella, pepperoni and roasted garlic marinara

Large - 12.75 • Small - 10.25

Create Your Own

Add toppings to our basic pies.

Pepperoni, Chicken, Meatball, Prosciutto, Sausage,
Pancetta, Ricotta, Mozzarella, Goat Cheese, Feta,
Gorgonzola, Romano, Parmesan, Spinach, Mushrooms,
Artichoke Hearts, Garlic, Green Peppers, Roasted Peppers,
Grilled Veggies, Fresh Tomato, Basil, Sun Dried Tomato,
Onion, Banana Peppers

Shrimp - 5.00

Herbs & Veggies - .75 each • Meats & Cheeses - 1.50 each

Mambo Specialty PIZZA



Pizza Volpetti

Roasted red potatoes, crispy pancetta and a
creamy parmesan sauce

Large - 16.75 • Small - 12.75

Pizza Rustica

Grilled vegetables, goat cheese
and a touch of homemade tomato sauce

Large - 15.75 • Small - 12.25

Pizza Palazzo

Meatball, onion and homemade tomato sauce

Large - 15.75 • Small - 11.25

Pizza Napoli

Fresh mozzarella, pepperoni, banana peppers, spinach
and roasted garlic marinara

Large - 14.75 • Small - 11.25



Pizza Santo Pietro (St. Peter)

Pesto, mozzarella, mushrooms, onions, extra virgin olive
oil. Sensational! - 14.75

Try it with Chicken or Shrimp!

Pizza Montanara

Spicy Italian sausage, tri peppers. Greasy and good!

Large - 15.75 • Small - 12.25

Pizza Mona Lizza

Ricotta, parmesan, romano, mozzarella,
fresh basil, extra virgin olive oil

Large - 14.75 • Small - 11.25



Pizza Con Pollo

Grilled chicken, sun dried tomato, gorgonzola and
artichoke hearts

Large - 15.75 • Small - 12.25

Gift Card Available
Ask your server for details

PER BAMBINI

Includes soda and chipwich dessert - 3.50

Chicken Fingers

Served with a side of bowtie pasta
tossed in butter

Mac & Cheese

Bowties with creamy velveeta cheese sauce

Kid's Pasta

Bowties with butter and parmesan

Kid's Spaghetti

Linguini and marinara

Add marinara,
extra sauce or
cheese - 1.50

Ciao,

Over the years, we've taken great pleasure in serving up our distinctive immigrant-style Italian dinners to patrons across the Northwest. Now, we are very excited to satisfy your cravings during the lunch hours as well. Taking classic recipes straight from grandma's kitchen and adding unique twists is the basis for our flavorful combinations. Each meal is prepared by our chefs with the highest of quality and freshness. Starting bright and early we hand crush tomatoes and roast fresh garlic for our housemade marinara - never failing to fill the restaurant with that aroma you likely noticed when you walked in the door. That, my friends, is just the beginning. It is our promise to make sure you enjoy your meal and experience just as much as we enjoy creating it for you.

Buon Appetito!



House Favorites