



Ciao Mambo
a great italian restaurant

ANTIPASTI

bruschetta
toasted bread, ricotta, extra virgin olive oil, basil and tomatoes, lightly seasoned - 9

tootsie rolls
paper thin whole egg wrappers stuffed with fresh ricotta cheese, mozzarella and pesto - 9

caprese (GFP)
fresh mozzarella, tomatoes, extra virgin olive oil, basil and oregano - 9

arancini
fried orzo, pancetta, smoked mozzarella and parmesan with roasted garlic marinara - 8

antipasti freddi (GFP)
a combination of provolone, fresh reggiano, prosciutto di parma, sopressata, peppered salami, calabrese, smoked mozzarella, marinated mushrooms, marinated artichoke hearts, olives, peppers, herbs, seasoned crostinis and olive oil - 15






nachos all' italiana
pasta sheets lightly fried then covered with melted mozzarella and a meatball, prosciutto alfredo sauce, topped with all the trimmings - 13

vongole al vapore (GFP)
steamed baby clams, roasted peppers and rosemary in an herb broth - 13

calamari fritti
battered and fried squid with spicy marinara - 9

ZUPPE

zuppa della sera
soup of the evening, ask which one is hot! - 7

-  creamy tomato basil with a boccho ball (GFP)
-  italian wedding soup
-  moretti beer cheese with tortellini
-  minestrone with bowties (GFP)
-  egg drop tortellini

INSALATE

(GFP)

insalata mista
baby greens, onions, mushrooms, black olives and balsamic vinaigrette - 5

mini cesare
romaine, mushrooms and black olives - 6

cesare con pollo
grilled chicken breast with caesar dressing, crisp romaine, mushrooms, olives, tomato, feta cheese, sliced reggiano and crostinis - 13

spinaci e lamponi
spinach, candied walnuts, mandarin oranges, tomato and gorgonzola with raspberry vinaigrette - 9

insalata della nonna giardiniera
baby greens, red onions, mushrooms, cucumbers, black olives, feta cheese, artichoke hearts, tomato and balsamic vinaigrette - 10

insalata con salmone
charbroiled pacific salmon fillet smacked with baby dill, set atop our classic alla nonna salad - 16

insalata di mele
baby greens, candied walnuts, crisp green apples, feta, tomato and poppy seed dressing - 11

add grilled chicken - 4

MAMBO CLASSICO

substitute select pasta dishes with fresh gluten-free pasta - 4

fettuccine alla lulubella (GFP)
creamy parmesan sauce with pancetta, prosciutto, peas, mushrooms and aged parmesan - 16

penne pasta alla vodka (GFP)
penne pasta tossed in a velvety vodka cream sauce - 12

pasta ravenna (GFP)
bowtie pasta, grilled chicken, sun-dried tomatoes, artichoke hearts and mushrooms in a roasted garlic cream sauce, never disappoints! - 18

fettuccine alla rustica (GFP)
shrimp, grilled chicken, prosciutto and peas in our aged parmesan cream sauce - 18

spaghetti & meatballs salvatore
spaghetti tossed with roasted garlic marinara, served with two meatballs and aged parmesan - 14

linguini arrabbiata (GFP)
spicy italian sausage and fire roasted peppers tossed in a zesty marinara sauce - 15

linguini alla carbonara (GFP)
crispy pancetta and onion in an aged parmesan cream sauce - 16

eggplant alla parmigiana
thinly sliced and breaded eggplant baked in our brick oven with ricotta, mozzarella and marinara - 13 (add pasta - 3)

pollo con formaggio
two breaded chicken cutlets, ricotta, romano, mozzarella, parmesan and marinara baked in our brick oven - 16 (add pasta - 3)

papa biagio's bolognese (GFP)
ribbon noodles with our homemade meat sauce baked with mozzarella in our brick oven - 14

lasagne
our special meat sauce layered with sautéed spinach, ricotta and mozzarella cheese - 16

manicotti ripieni
pasta stuffed with ricotta, mozzarella and parmesan cheeses, baked in our brick oven with marinara - 12

sun-dried tomato penne (GFP)
grilled chicken, sun-dried tomatoes, broccoli and garlic oil - 15

penne isabella (GFP)
pine nuts, fresh basil and spicy italian sausage, tossed with penne pasta and fresh ricotta - 16

gamberi fra diavolo (GFP)
grilled shrimp in a spicy roasted garlic marinara served with linguini, spicy or mild - 17

linguini alle vongole (GFP)
baby clams on linguini pasta with a white or red sauce, one of the best - 14

cioppino (GFP)
cod, jumbo shrimp, clams, mussels, herbs, fish stock and a touch of marinara. italian bouillabaisse - 22 (try it with spicy italian sausage - 6)

add meatballs or sausage to any dish - 6

SPECIALTY PIZZA

pizza mona lizza
ricotta, parmesan, romano, mozzarella, fresh basil,
extra virgin olive oil - 12

pizza rustica
grilled vegetables, goat cheese and housemade
tomato sauce - 13

pizza guido
meatball, peppered salami, calabrese, onions, black
olives, smoked mozzarella, roasted garlic marinara
and chili flakes - 13

pizza napoli
fresh mozzarella, pepperoni, banana peppers, spinach
and roasted garlic marinara - 13

pizza santo peter (st. peter)
pesto, mozzarella, mushrooms, onions and extra virgin
olive oil - 12 (try it with chicken -2 or shrimp - 6)

bbq bella!
grilled chicken, banana peppers, red onions,
bbq sauce and mozzarella - 13

pizza con pollo
grilled chicken, sun-dried tomato,
gorgonzola, artichoke hearts and
housemade tomato sauce - 13

pizza montanara
roasted garlic marinara, spicy italian
sausage, tri peppers and mozzarella - 13



CARNE ^{GFP}

steak al marsala
8 oz baseball cut, prosciutto mushroom marsala sauce, four
cheese bacon orzo and broccolini - 32

saltimbocca di pollo
chicken wrapped in prosciutto and provolone, sweet
vermouth butter sauce, pine nuts, sage, parmesan pancetta
orzo and broccolini - 25

GLUTEN-FREE PASTA



Over the years, we've taken great pleasure in serving up our distinctive immigrant-style Italian pasta dishes to patrons across Montana. Now, we are very excited to introduce a fresh, gluten-free pasta that is hand-crafted by Great Northern Pasta Co in Whitefish,

Montana. Produced with the finest ingredients, its delicious taste and texture offers a quality gluten-free pasta substitute for many of our creations. It is our unwavering goal to accommodate all of our guests needs to ensure each of you enjoys your meal and experience just as much as we enjoy creating it for you.

Buon Appetito!

BRICK OVEN PIZZA



pizza margherita
roasted garlic marinara
and mozzarella - 10

abby's favorite
fresh mozzarella, pepperoni and
roasted garlic marinara - 11

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

meats & cheeses - 2 each • shrimp - 6
herbs & veggies - 1 each

CONTORNI

linguini
tossed with roasted garlic marinara - 7

shrimp
six shrimp grilled with a side of marinara - 7

meatballs
two meatballs served with marinara and topped
with mozzarella - 6

primavera veggies
seasoned vegetables tossed in fresh herb olive oil - 4

broccolini
tossed in fresh herb olive oil - 4

PER BAMBINI

served with soda and chipwich - 4

chicken fingers
with bowtie pasta

mac & cheese
cheese pizza

bowtie pasta
with butter and parmesan

spaghetti
with marinara

DOLCI

tiramisu
a classic "pick me up" - 7.25

zeppolis
piping hot and dusted with powdered sugar, with choice
of two dipping sauces - 7.25

cheesecake
new york style italian cheesecake with raspberry sauce - 6.75

spumoni
cherry, pistachio and chocolate italian ice cream - 5.25

flourless chocolate cake ^{GFP}
with huckleberry amarone sauce, gluten-free - 6.75

cannoli
cinnamon pasty filled with impastata ricotta cream - 6.25

lemon mascarpone cake
with choice of raspberry or huckleberry amarone sauce - 7.25

CONTACT INFORMATION

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^{GFP} - Dish is gluten free possible with substitution, exclusion or modification. Please let our team know of your special dietary needs.

Please be aware, we are not a gluten free facility. Gluten-free options are provided as a service to our guests based on the most up-to-date ingredient information from our food suppliers, analyses using industry standard software, and published resources, including those from the U.S.D.A. Ciao Mambo assumes no responsibility for consumption. Consider this information in light of your own individual requirements and needs. Please let the manager and your server know of your food allergy or special dietary needs prior to placing your order.

menu items and prices subject to change

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