



Ciao Mambo
a great italian restaurant

ANTIPASTI

bruschetta

toasted bread, ricotta, extra virgin olive oil, basil and tomatoes, lightly seasoned - 10

tootsie rolls

paper thin whole egg wrappers stuffed with fresh ricotta cheese, mozzarella and pesto - 10

caprese (GFP)

sliced tomatoes, fresh mozzarella, extra virgin olive oil, basil and oregano - 10

bocconcini fritti

hand-breaded & fried fresh mozzarella balls with spicy marinara - 10

antipasti freddi (GFP)

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 - 16

nachos all' italiana

pasta sheets lightly fried then covered with melted mozzarella and a meatball, prosciutto alfredo sauce, topped with all the trimmings - 15

vongole al vapore (GFP)

steamed baby clams, roasted peppers and rosemary in an herb broth - 14

calamari fritti

battered and fried squid with spicy marinara - 10

ZUPPE

zuppa della sera

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

creamy tomato basil with bocconcini (GFP)

sausage and peppers with orzo

beer cheese with tortellini

minestrone with bowties (GFP)

egg drop tortellini

INSALATE (GFP)

insalata mista

baby greens, onions, mushrooms, cucumbers, 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 - 10

insalata della nonna giardiniera

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

insalata di bacche

baby greens, pine nuts, mushrooms, red onions, cucumbers, roma tomatoes and feta with huckleberry vinaigrette - 11

insalata con salmone

charbroiled pacific salmon fillet smacked with baby dill, set atop our classic alla nonna salad - 17

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 - 17

penne pasta alla vodka (GFP)

penne pasta tossed in a velvety vodka cream sauce - 13

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 - 15

linguini arrabbiata (GFP)

spicy italian sausage and fire roasted peppers tossed in a zesty marinara sauce, spicy or mild - 17

linguini alla carbonara (GFP)

crispy pancetta and onion in an aged parmesan cream sauce - 17

eggplant alla parmigiana

thinly sliced and breaded eggplant baked in our brick oven with ricotta, mozzarella and marinara - 14 (add pasta - 3)

pollo con formaggio

two breaded chicken cutlets, ricotta, romano, mozzarella, parmesan and marinara baked in our brick oven - 17 (add pasta - 3)

papa biagio's bolognese (GFP)

ribbon noodles with our homemade meat sauce baked with mozzarella and fresh ricotta in our brick oven - 15

lasagne

our special meat sauce layered with sautéed spinach, ricotta and mozzarella cheese - 17

manicotti ripieni

pasta stuffed with ricotta, mozzarella and parmesan cheeses, baked in our brick oven with marinara - 13

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 - 16

cioppino (GFP)

cod, jumbo shrimp, clams, mussels, herbs, fish stock and a touch of marinara. italian bouillabaisse - 25 (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 and extra virgin olive oil - 14

pizza volpetti
roasted red potatoes, mozzarella, crispy
pancetta and creamy parmesan sauce - 16

pizza guido
meatball, peppered salami, calabrese, onions,
black olives, smoked mozzarella, roasted garlic
marinara and chili flakes - 15

pizza napoli
fresh mozzarella, pepperoni, banana peppers,
spinach and roasted garlic marinara - 14

pizza santo pietro (st. peter)
pesto, mozzarella, mushrooms, onions and extra virgin
olive oil - 13 (try it with chicken - 2 or shrimp - 6)

bbq bella!
grilled chicken, banana peppers, red onions,
bbq sauce and mozzarella - 14

pizza con pollo
grilled chicken, sun-dried tomato, gorgonzola, artichoke
hearts and housemade tomato sauce - 15

pizza montanara
roasted garlic marinara, spicy italian sausage,
tri peppers and mozzarella - 14

pizza verdura
garlic oil, broccolini, mushrooms, fresh tomatoes
and mozzarella - 13

add marinara,
extra sauce or
cheese - 2

CARNE*

steak al marsala
8 oz baseball cut, prosciutto mushroom marsala sauce,
parmesan pancetta 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

veal scaloppine
thinly pounded pan-seared veal cutlets, lemon caper
butter sauce, parmesan pancetta orzo and broccolini - 28

*Steak may be cooked to order. Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness.

CONTORNI

linguini
tossed with roasted garlic marinara - 7

shrimp (GFP)
six shrimp grilled with a side of marinara - 7

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

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

broccolini (GFP)
tossed in fresh herb olive oil - 4

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

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 - 6.75

cannoli
cinnamon pasty filled with new york chocolate
impastata ricotta cream - 6.25

cannoli di bacche
our signature cannoli dipped in ganache chocolate
and drizzled with huckleberry sauce - 9

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

PER BAMBINI

12 & under / served with soda and chipwich - 5

chicken fingers
with bowtie pasta

bowtie pasta
with butter and parmesan

mac & cheese
cheese pizza

spaghetti
with marinara

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.