



**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)

moretti 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 - 11

**insalata della nonna giardiniera**

baby greens, red onions, mushrooms, cucumbers, black olives, feta cheese, artichoke hearts, tomato and balsamic vinaigrette - 11

**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 - 18

**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 - 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 - 17

**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

add grilled chicken - 4

## 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 petro (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\* (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

\*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**  
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

## BRICK OVEN PIZZA



**pizza margherita**  
roasted garlic marinara  
and mozzarella - 11

**abby's favorite**  
fresh mozzarella, pepperoni and  
roasted garlic marinara - 12

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, gluten-free - 6.75

**cannoli**  
cinnamon pasty filled with 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**

**spaghetti**  
with marinara

**cheese pizza**

## 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.