

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}

sliced tomatoes, fresh mozzarella, extra virgin olive oil, basil and oregano - 9

bocconcini fritti

hand-breaded & fried fresh mozzarella balls with spicy marinara - 9

antipasti freddi ^{GFP}

provolone, fresh reggiano, prosciutto di parma, sopressata, peppered salami, calabrese, smoked mozzarella, marinated mushrooms, marinated artichoke hearts, caprese, olives, peppers, herbs, seasoned crostinis and olive oil - 16

nachos all' italiana

lightly fried pasta sheets covered with melted mozzarella and a meatball and prosciutto alfredo sauce, topped with tomatoes, pepperoncinis, black olives and parmesan - 15

vongole al vapore ^{GFP}

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

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 bocconcini ^{GFP}**

 **italian wedding soup**

 **moretti beer cheese with tortellini**

 **minestrone with bowties ^{GFP}**

 **egg drop with tortellini ^{GFP}**

 add grilled chicken - 4

INSALATE ^{GFP}

insalata mista

baby greens, onions, mushrooms, black olives, cucumbers 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, 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



Ciao Mambo
a great italian restaurant

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, spicy or mild - 16

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 and fresh ricotta in our brick oven - 14

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 - 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 jumbo 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 - 15

cioppino ^{GFP}

cod, jumbo shrimp, clams, mussels, herbs, fish stock and a touch of marinara. italian bouillabaisse - 23
(try it with spicy italian sausage - 6)

 add meatballs or sausage to any dish - 6

SPECIALTY PIZZE

- pizza mona lizza**
ricotta, parmesan, romano, mozzarella, fresh basil and extra virgin olive oil - 13
- 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 - 14
- pizza napoli**
fresh mozzarella, pepperoni, banana peppers, spinach and roasted garlic marinara - 13
- pizza santo pietro (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 - 14
- pizza montanara**
roasted garlic marinara, spicy italian sausage, tri peppers and mozzarella - 13
- pizza verdura**
garlic oil, broccolini, mushrooms, fresh tomatoes and mozzarella - 12

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

GLUTEN-FREE OPTIONS

Over the years, Mambos has taken great pleasure in serving up our distinctive immigrant-style Italian dishes to patrons across Montana. We are excited to offer you a gluten-free pasta produced with the finest ingredients. Its delicious taste and texture offers a quality gluten-free 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!

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

BRICK OVEN PIZZE



- 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** 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
charbroiled and tossed with olive oil - 4

PER BAMBINI

- 12 & under / served with soda and chipwich - 5
- chicken fingers**
with bowtie pasta
- mac & cheese**
cheese pizza
- bowtie pasta**
with butter and parmesan
- linguini**
with marinara

BEVANDE

- birra (bottles)**
bud, bud light, coors light, kokanee, clauthauler (n/a) - 3



- birra (draft)**
ask your server about our rotating crafts selection

- mambo mixers - 8**
bellini | fresh fruit puree, prosecco
sangria | red wine, fresh orange juice, soda water
wine spritzer | riesling, fresh fruit, peach juice, sprite
- soda - 3**
coke, diet coke, sprite, dr. pepper, ice tea, orange

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

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, analysis using industry standard software, and published resources, including those from the U.S.D.A. [GFP] menu items, with alterations, do not have any ingredients that inherently contain gluten. However, all of these items are prepared in a common kitchen with the risk of gluten exposure. We cannot recommend these items for customers with celiac disease. Customers with gluten sensitivities should exercise judgment in consuming these menu items.