

MAMBO  ITALIANO

TASTE OF ITALY



*We offer you the warmest of  
welcomes, great food and an  
enjoyable authentic experience.*



*Buon Appetito!*

## • APPETIZERS •

### ANTIPASTI

#### INSALATA (SALAD)

##### CONTADINO

Organic baby greens tossed with extra virgin olive oil & balsamic vinaigrette.

\$7.95

##### CESARE

Heart of romaine, garlic oregano croutons, lemon & creamy garlic dressing with parmesan cheese.

\$9.95

##### CAPRESE

Bocconcini cheese, vine ripened tomatoes, fresh basil, extra virgin olive oil & balsamic vinegar.

\$12.95

#### VEGETARIAN

##### GARLIC CHEESE BREAD AL FORNO

Garlic bread baked with Parmesan and mozzarella cheese.

\$9.95

##### BRUSCHETTA

Grilled ciabatta, fresh tomato, basil & extra virgin olive oil.

\$9.95

##### MELANZANE ALLA PARMIGIANA

Baked eggplant, tomato basil sauce with mozzarella and parmesan cheese.

\$14.95

#### ADD TO ANY SALAD

Five Prawns or 6oz Grilled Salmon Fillet (+\$14.95) | Chicken (+\$6.95) | Crumbled Goat Cheese (+\$5.95)  
Steak 5 oz \$12.99 | 10 oz \$24.95

## • HOT APPETIZERS •

### ANTIPASTI CALDI

##### GAMBERONI ALLA CESARE

Succulent jumbo tiger prawns, butterflied and baked with lemon herb butter sauce.

\$14.95

##### GAMBERONI FRITTI

Breaded and fried prawns served with cayenne and avocado aioli.

\$12.95

##### PATATINE FRITTI

Signature home made french fries.

\$5.95

Double Portion: +\$4.95

##### CALAMARI FRITTI

Breaded calamari, deep fried and served with spicy marinara sauce.

\$12.95

##### ZUPPA DI ARAGOSTA

Lobster tomato bisque.

\$9.95

##### MINISTRONE

Homemade Italian country style vegetable soup.

\$7.95

## • BAKED AND STUFFED •

### PASTA AL FORNO & ITALIAN PIZZA

##### LASAGNA DELLA MAMMA

Layers of pasta, meat sauce, cheese & bechamel - Mamma's Recipe.

\$23.95

##### PIZZA AL PIATO

Medium crispy pizza with San Marzano Tomato Sauce. Choice of plain cheese or seasonal vegetables. Add protein for \$6.95.

\$19.95

##### TORTELLINI DELLA CASA

4 cheese stuffed pasta with fire roasted mushrooms, baked in a basil rosé sauce with parmesan and mozzarella cheese.

\$22.95

##### GNOCCHI DELLA CASA

Homemade Italian potato dumplings served in your choice of Pesto, Alfredo or Marinara sauce.

\$21.95

~ Please note that parties of 6 and over will be charged a 15% gratuity ~

## • PASTA MENU •

### **Spaghetti Pomodoro/Arrabbiata**

*Spaghetti with San Marzano tomato sauce, Garlic & Fresh Basil.*

\$16.95

### **Linguini Pesto**

*Linguini in Ground fresh basil, pine nuts, garlic & pecorino cheese.*

\$17.95

### **Fettuccini Alfredo**

*Fettuccini in a four cheese and cream sauce with a hint of nutmeg.*

\$17.95

### **Penne Abbruzzo**

*Penne with pine nuts, spinach & sun-dried tomatoes in a garlic-basil tomato cream sauce.*

\$21.95

### **Spaghetti Primavera**

*Spaghetti & Mixed seasonal vegetables tossed in basil tomato sauce.*

\$22.95

### **Fettuccini Carbonara**

*Fettuccini, Halal beef bacon, egg yolk, garlic, parmesan & cream.*

\$22.95

### **Spaghetti Bolognese**

*Spaghetti & Rich ground beef in San Marzano tomato sauce.*

\$22.95

### **Linguini Salmone**

*Linguini & Atlantic salmon sautéed with garlic & lemon in tomato cream sauce.*

\$22.95

### **Spaghetti Calamari**

*Spaghetti with Sautéed tender and young squid in a garlic & basil tomato sauce.*

\$22.95

### **Farfalle Di Mari**

*Farfalle pasta, Baby shrimp, fresh tomatoes, garlic, basil & mushrooms in a spicy lemon herb sauce.*

\$22.95

### **Farfalle Diavolo**

*Farfalle pasta, Diced chicken, sweet bell peppers & garlic in a spicy curry tomato & basil cream sauce.*

\$22.95

### **Linguini Cajun Della Casa**

*Linguini pasta with diced cajun chicken, broccoli & red bell pepper in a tomato cream spicy rosé sauce.*

\$22.95

### **Linguini Alla Mediterranea**

*Linguini pasta with salmon, baby shrimp, tiger prawns & calamari tossed in a garlic & basil rosé sauce.*

\$32.95

## ADD ON'S

- Chicken or Baby shrimp (+\$5.95)
- Meatballs or Sausage (+\$5.95)
- 3 Prawns or Mixed Seafood (+\$7.95)
- 5 oz Striploin Steak (+\$12.95)
- Chef's Special Spicy Touch (Free)

## • MAIN COURSES •

ALL ENTREES ARE SERVED WITH A SIDE OF  
PASTA MARINARA OR VEGETABLES AND POTATOES

### POLLO DELLA MAMBO

Specialty of the House

*Grilled chicken breast, baked with caramelized mushrooms, demi-glaze cream sauce and mozzarella cheese.*

**\$26.95**

### POLLO ALLA PARMIGIANA

*Pan fried breaded chicken breast baked with mozzarella, parmesan, and Mambo Italiano's special tomato basil sauce.*

**\$25.95**

### POLLO AL LIMONE

*Pan seared & roasted chicken breast in rosemary butter demi-glaze lemon sauce.*

**\$25.95**

### VITELLO PARMIGIANA

Specialty of the House

*Pan fried, breaded veal scallopini, baked with parmesan & mozzarella cheese in San Marzano tomato sauce.*

**\$24.95**

### OSSO BUCCO ABBRUZZO

*Braised veal shank with aromatic vegetables & San Marzano Tomatoes.*

**\$32.95**

### BISTECCA ALLA BELLINI

Specialty of the House

*Canadian AAA grilled beef striploin steak, served with mushroom demi-glaze peppercorn mushroom cream sauce.*

**\$36.95**

### COSTOLETTE DI AGNELLO

*Succulent rack of lamb roasted, grilled and served with tangy chimichurri sauce.*

**\$36.95**

### GAMBERONI DELLA CASA

*Butterfield jumbo tiger prawns baked with butter, garlic & fresh herbs.*

**\$29.95**

### SALMONE AL LIMONE

Specialty of the House

*Grilled Atlantic salmon fillet, finished with extra virgin olive oil, garlic, lemon, butter and herbs.*

**\$26.95**

### BRIOCHE PANINO BURGERS

*Italian style homemade brioche burger and fries. Choice of the following: Chicken Parmiggiana or Grilled Spicy Chicken Breast. This Entree is served with fries only.*

**\$19.95**

• DAILY SPECIAL •  
**THREE COURSE MENU**  
**\$34.95 PER PERSON**

**CHOICE OF APPETIZER**

**INSALATA DI CESARE**

Cesare salad with heart of romaine, garlic oregano croutons, lemon & creamy garlic dressing with parmesan.

**CONTADINO SALAD**

Organic baby greens tossed with extra virgin olive oil & balsamic vinaigrette.

**SOUP OF THE DAY**

Freshly made daily with seasonal ingredients, ask your server for today's delicious soup creation.

**CHOICE OF MAIN COURSE**

**POLLO ALLA PARMIGIANA**

Breaded and fried chicken breast baked with parmesan and mozzarella cheese in a San Marzano tomato basil sauce.  
Served with pasta marinara.

**LINGUINI DE LA CASA**

Linguini, atlantic salmon, and shrimp sautéed with garlic & lemon in tomato cream sauce.

**VITELLO ALLA PARMIGIANA**

Breaded and fried veal scallopini baked with parmesan and mozzarella cheese in a San Marzano tomato basil sauce.  
Served with pasta marinara.

**CHOICE OF DESSERT**

**TIRA MI SU**

Layers of homemade sponge cake dabbed in espresso coffee, covered with mascarpone cream frosting.

# DRINKS MENU

## POP

*Pepsi(Regular/Diet), Sprite, Ginger Ale, Soda Water,  
Iced Tea*

**\$1.95**

*Water Bottle*

**\$0.99**

## ITALIAN SODA & JARRITOS

*Aranciata, Limonata, Pineapple/Lime/Mango Jarritos*

**\$3.95**

## SAN PELLEGRINO WATER

*Still or Sparkling (750 mL Bottle)*

**\$6.95**

## JUICE

*Orange, Apple, Cranberry, Pineapple, Mango*

**\$3.95**

## BARBICAN

*Strawberry, Green Apple, Peach, Malt*

**\$3.95**

## VIRGIN COCKTAILS

*Strawberry Margarita, Lime Margarita, Pina Colada*

**\$6.95**

## VIRGIN BELLINIS

*Mango or Peach*

**\$6.95**

## SPARKLING PURE HEAVEN CELEBRATION

*Alcohol Free Peach, Apple, Grape - Full Bottle*

**\$19.95**

## SPECIALITY COFFEE

*Espresso, Cappucino, Latté, French Vanilla, Café  
Mocha, Hot Chocolate*

**\$4.95**

## TEA AND COFFEE

*Coffee, Green Tea, Orange Pekoe, Herbal Tea*

**\$3.95**