

MAMBO ITALIANO

TASTE OF ITALY



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



Buon Appetito!

Appetizers and Panini

Salads • Insalate

Contadino Salad	\$7.95
Organic baby greens tossed with extra virgin olive oil and a light balsamic vinaigrette.	
Caesar Salad	\$8.95
Heart of romaine, garlic-oregano croutons, lemon and creamy garlic dressing with Parmesan.	
Caprese Salad ①	\$9.95
Bocconcini cheese, vine ripened tomatoes, fresh basil, extra virgin olive oil & balsamic vinegar.	
Arugula Salad	\$9.95
Fresh arugula tossed with cherry tomatoes, pine nuts, cranberries, finished with a balsamic vinaigrette.	

Salad	Crumbled Goat Cheese	+\$5.95
Add	Diced Chicken	+\$6.95
	Five Prawns	+\$12.95
Ons	6 oz Grilled Salmon Fillet	+\$14.95

Soups • Zuppe

Zuppa di Aragosta	\$9.95
Our signature homemade lobster and tomato bisque, slow-simmered to create a rich and flavourful soup.	
Minestrone ②	\$7.95
A comforting Italian classic. Hearty assortment of seasonal vegetables in a flavourful broth.	

Starters • Antipasti

Garlic Cheese Bread ③	\$8.95
Oven-baked garlic bread topped with melted mozzarella and Parmesan cheese.	
Bruschetta ④	\$9.95
Grilled ciabatta topped with vine-ripened tomatoes, fresh basil and extra virgin olive oil.	

Melanzane Alla Parmigiana	\$12.95
Tender baked eggplant layered with tomato-basil sauce, mozzarella and Parmesan cheese.	

Gamberoni Alla Cesare ⑤	\$14.95
Butterflied jumbo tiger prawns oven-baked in a savoury lemon-herb butter sauce.	

Gamberoni Fritti	\$12.95
Crispy breaded and lightly fried prawns served with a creamy cayenne and avocado aioli.	

Calamari Fritti ⑥	\$12.95
Tender breaded calamari fried until golden and served with spicy marinara sauce.	

French Fries	\$6.95
Golden, crispy French fries, perfectly salt and served hot.	

Polpette Di Manzo	\$12.95
Homemade baked beef meatballs seasoned with garlic, parsley and our homemade spicy tomato sauce.	

Panini • Sandwiches

Focaccia Caprese ⑧	\$19.95
Fresh bocconcini, vine-ripened tomatoes, pesto and fresh basil on toasted artisan homemade focaccia.	

Focaccia Pollo alla Griglia ⑨	\$19.95
Grilled chicken breast, roasted peppers, provolone, tomato, red onion, spinach, and pesto on focaccia.	

Focaccia Manzo Piccante ⑩	\$19.95
Slow-roasted beef with spicy chipotle mustard mayo, provolone cheese, arugula, and tomatoes on our homemade toasted focaccia.	

Add Fries With Your Panini	+\$3.95
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~ Please note that parties of six (6) and over will be charged a 15% gratuity ~



Our Signature Pasta

Spaghetti Pomodoro ①	\$17.95	Linguine Salmone	\$23.95
Spaghetti tossed in a classic San Marzano tomato sauce with garlic and fresh basil.		Linguine with Atlantic salmon sautéed with garlic and lemon in a smooth tomato cream sauce.	
Spaghetti Arrabbiata	\$18.95	Spaghetti Calamari	\$23.95
Spaghetti tossed in a spicy San Marzano tomato sauce with garlic, chili flakes, and fresh basil.		Spaghetti with tender young calamari sautéed in a savoury garlic, basil, and tomato sauce.	
Spaghetti Aglio e Olio	\$18.95	Farfalle di Mare ④	\$23.95
Spaghetti tossed with olive oil, sautéed garlic, chili flakes, fresh parsley, and Parmigiano Reggiano.		Farfalle with baby shrimp, tomatoes, garlic, basil, and mushrooms in a spicy lemon-herb sauce.	
Linguine Pesto ②	\$18.95	Farfalle Diavolo ⑤	\$23.95
Linguine tossed with freshly ground basil, pine nuts, garlic, extra-virgin olive oil, and Pecorino cheese.		Farfalle with diced chicken, sweet bell peppers, and garlic in a spicy curry-tomato basil cream sauce.	
Fettuccine Alfredo ③	\$18.95	Linguine Cajun Della Casa	\$23.95
Fettuccine tossed in a rich four-cheese cream sauce, delicately finished with a hint of nutmeg.		Linguine with Cajun chicken, broccoli, and red bell peppers in a spicy tomato cream rosé sauce.	
Fettuccine Puttanesca	\$22.95	Spaghetti Bolognese	\$23.95
Fettuccine tossed in a bold tomato sauce with garlic, olives, capers, herbs, and Parmigiano Reggiano.		Spaghetti topped with richly seasoned ground beef simmered in a traditional San Marzano tomato sauce.	
Penne Abruzzo	\$22.95	Linguine Mediterranea ⑥	\$32.95
Penne tossed with pine nuts, spinach, and sun-dried tomatoes in a garlic basil tomato cream sauce.		Linguine with salmon, baby shrimp, tiger prawns, and calamari tossed in a garlic-basil rosé sauce.	
Spaghetti Primavera	\$22.95		
Spaghetti and mixed seasonal vegetables tossed in a fresh tomato and basil sauce, finished with herbs.			
Fettuccine Carbonara	\$23.95		
Fettuccine tossed with halal beef bacon, egg yolk, garlic, Parmesan, and a rich cream sauce.			

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Pasta Add Ons

Burrata Cheese	+\$5.95
Chicken or Baby Shrimp	+\$6.95
Meatballs or Sausage	+\$6.95
3 Tiger Prawns or Mixed Seafood	+\$7.95
5 oz Striploin Steak	+\$14.95
Chef's Special Spicy Touch	FREE

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Baked & Stuffed Dishes

Lasagna Della Mamma ⑦	\$23.95	Pizza al Piato ⑨	\$14.95
Layers of pasta, rich ground beef Bolognese, creamy béchamel, mozzarella - all baked until golden.		Medium crispy pizza with San Marzano tomato sauce. Choice of Plain Cheese or Seasonal vegetables. Add protein for \$6.95.	
Tortellini Della Casa ⑧	\$23.95	Gnocchi Della Casa ⑩	\$22.95
Four-cheese stuffed pasta with fire-roasted mushrooms, baked in a basil rosé sauce with parmesan and mozzarella cheese.		Homemade Italian potato dumplings with a soft and pillowy texture, served in your choice of basil pesto, rich Alfredo, or classic marinara sauce.	



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Main Courses • Entrées

Pollo Della Mambo ①	\$26.95	Bistecca Alla Bellini ⑥	\$39.95
Grilled chicken breast baked with caramelized mushrooms, cream sauce, and mozzarella cheese.		Canadian AAA grilled beef striploin steak served with mushroom demi-glace and peppercorn cream sauce.	
Pollo Alla Parmigiana ②	\$26.95	Costolette Di Agnello ⑦	\$39.95
Pan-fried breaded chicken breast baked with mozzarella, Parmesan, and our special tomato-basil sauce.		Succulent rack of lamb, roasted and grilled, served with tangy chimichurri sauce.	
Pollo Al Limone ③	\$26.95	Gamberoni Della Casa ⑧	\$29.95
Pan-seared and roasted chicken breast in a rosemary-butter demi-glace lemon sauce.		Butterflied jumbo tiger prawns baked with butter, garlic, and fresh herbs. Served on a bed of ribboned garnish.	
Vitello Parmigiana ④	\$26.95	Salmone Al Limone ⑨	\$26.95
Pan-fried breaded veal scallopini baked with Parmesan and mozzarella cheese in San Marzano tomato sauce.		Grilled Atlantic salmon fillet finished with extra-virgin olive oil, garlic, lemon, butter, and herbs.	
Osso Bucco Abruzzo ⑤	\$34.95	Risotto Pescatore ⑩	\$32.95
Braised veal shank with aromatic vegetables and San Marzano tomatoes.		Creamy Arborio rice simmered with shrimp, calamari, mussels, and clams in a fragrant garlic-tomato sauce.	

All entrées are served with a side of pasta marinara or vegetables and potatoes.

Three Course Meal Special – \$36.95

1. Choice of Appetizer	2. Choice of Entrée	3. Choice of Dessert
Caesar Salad Caesar salad with hearts of romaine, garlic-oregano croutons and lemon-garlic dressing.	Pollo Alla Parmigiana Breaded and fried chicken breast baked with Parmesan and mozzarella in a San Marzano tomato-basil sauce.	Mambo’s Gelato Today’s selection of gelato served in a chilled martini glass and finished with a crisp wafer.
Contadino Salad Organic baby greens tossed with extra-virgin olive oil and balsamic vinaigrette.	Linguini de la Casa Linguini with Atlantic salmon and shrimp, sautéed with garlic and lemon in a tomato cream sauce.	Tiramisù Layers of homemade sponge cake soaked in espresso and finished with mascarpone cream.
Soup of the Day Freshly prepared with seasonal ingredients. Please ask your server about today’s selection.	Vitello Alla Parmigiana Breaded and fried veal scallopini baked with Parmesan and mozzarella in a San Marzano tomato-basil sauce.	Coffee & Tea Not in the mood for dessert? Enjoy a freshly brewed coffee or tea instead. Ask your server about today’s selections.

Includes a choice of Appetizer, Main Course, and Dessert. \$36.95 per person.



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Drinks Menu

Canned Drinks Pepsi Regular or Diet, Sprite, Ginger Ale, Soda Water, or refreshing Iced Tea.	\$2.95	Italian Soda & Jarritos Aranciata, Limonata, or Jarritos in Pineapple, Lime, or	\$3.95
San Pellegrino Water Still or sparkling mineral water, served in a 750 mL bottle.	\$6.95	Fruit Juice Orange, Apple, Cranberry, Pineapple, or Mango juice, served chilled.	\$3.95
Virgin Bellinis A smooth frozen Bellini in your choice of ripe Mango or delicious Peach.	\$6.95	Virgin Cocktails Strawberry Margarita, Lime-Mint Margarita, or Piña Colada, blended to order.	\$6.95
Barbican Refreshing non-alcoholic malt beverage in Strawberry, Green Apple, Peach, or Malt.	\$3.95	Blue Lagoon A vibrant alcohol-free blend of blue citrus and lemonade, shaken over ice for a bright, refreshing finish.	\$6.95
Pure Heaven A full bottle of alcohol-free sparkling beverage in Peach, Apple, or Grape.	\$19.95	Specialty Coffee Tea, Coffee, Espresso, Cappuccino, Latté, French Vanilla, Café Mocha, Hot Chocolate, or Coffee Crisp.	\$4.95

