PIZZA

Create your own pizza	12"	14"	16"
THIN	12	14	16
PAN	13	15	17
STUFFED	13.50	. 15.50	18
EACH INGREDIENT	2	2.50	3

INGREDIENTS: Sausage, mushrooms, onions, green peppers, red peppers, anchovies, ham, chicken, bbq sauce, bocconcini*, fresh tomatoes, basil, garlic, meatballs, pepperoni, bacon, pineapple, spinach, shrimp*, ground beef, hot peppers, artichoke hearts, black or green olives, Italian beef, prosciutto*

*Charged as a double ingredient

BAKED CALZONE/FRIED PANZEROTTI......9.95 Pizza puff stuffed with your choice of ingredients then baked or fried golden brown I for each ingredient

SPECIALTY PIZZA

MAMBO SPECIAL	.17	20	23
PIZZA ALLA MARGHERITA	.17	20	23
SAL'S SPECIAL PIZZA (NO SAUCE) Garlic butter crust with tomatoes, onions, garlic & spinach or your choice of 4 vegetables	.17	20	23
VEGI SPECIAL	.17	20	23
HAWAIIAN	.17	20	23
WHITE			23

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.



PASTA

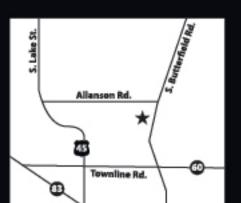
PASIA
MOSTACCIOLI OR SPAGHETTI 10
Meat sauce or marinara ADD MEATBALLS OR SAUSAGE 4
FETTUCCINE ALFREDO
ADD CHICKEN 4 ADD SHRIMP 5
LINGUINE AGLIO E OLIO
Sautéed in fresh garlic, olive oil & parmigiano cheese
ADD CHICKEN 4
MELANZANE PARMIGIANA
or marinara sauce & baked with mozzarella cheese,
served with your choice of spaghetti or mostaccioli
RAVIOLI
marinara, or vodka marinara cream sauce
LASAGNA14
Layers upon layers of homemade pasta, ricotta, mozzarella & parmigiano cheese
LASAGNA DI SPINACI
Layers upon layers of homemade pasta, spinach, ricotta, mozzarella
& parmigiano cheese with your choice of meat or marinara sauce
ZUPPA DI PESCE
& white wine (white or red sauce), served over linguine
MELANZANE ROTOLO
Eggplant stuffed with ricotta, Romano, spinach & mozzarella, topped with a homemade meat or marinara sauce,
served with your choice of spaghetti or mostaccioli
MOSTACCIOLI AL FORNO
Penne pasta mixed with ricotta, Romano & parmigiano cheeses, topped with meat or marinara sauce & baked with mozzarella cheese
GAMBERI SCAMPI
Linguine served with shrimp sautéed in
garlic & olive oil sauce (red or white sauce)
LINGUINE CON VONGOLE O COZZE 17
Linguine with clams, mussels or both, sautéed in garlic, olive oil & white wine (white or red sauce)
LINGUINE CON SPINACI O BROCCOLI15
Fresh linguine sautéed in garlic & olive oil
with fresh spinach, broccoli or both ADD CHICKEN 4 ADD SHRIMP 5
PASTA CARBONARA16
Prosciutto, peas & shallots sautéed in a
creamy Alfredo sauce, served over fettuccine
GLUTEN-FREE PASTA
WHOLE WHEAT ANGEL HAIR
Meat or marinara sauce





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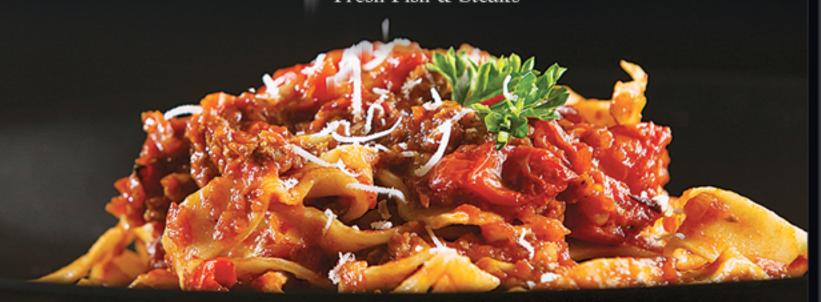


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APPETIZERS

— Antipasti —		
VONGOLE RIPIENE(½ DOZEN) 10 (DOZEN) 17 Fresh clams stuffed with seasoned breadcrumbs & baked		
VONGOLE O COZZE STREGATE		
BRUSCHETTA9 Toasted Italian bread topped with garlic, basil, olive oil, fresh tomatoes & onions		
CALAMARI FRITTI		
CALAMARI ALLA GRIGLIA		
PANE PIZZAIOLA		
PANE AGLIO E OLIO (GARLIC BREAD)		
SALSICCIA CON PEPERONI		
FORMAGGIO FRITTO "FRIED MOZZARELLA" 8		
CHICKEN WINGS (BBQ, SPICY OR VESUVIO STYLE) 10		
FUNGI RIPIENI9 8 white cap mushrooms stuffed with seasoned Italian breadcrumbs & baked with provolone cheese		
ARANCINE		

SOUPS & SALADS

— **Zuppe & Insalate** — Dressings: bleu cheese, ranch, Thousand Island, French, creamy garlic, homemade creamy Italian, homemade balsamic vinaigrette ZUPPA DEL GIORNO 4

Fresh mozzarella wrapped in prosciutto over sliced tomatoes, served on a spring mix

Romaine lettuce, fresh Romano, croutons, tossed with a creamy Caesar dressing ADD SHRIMP 5 | ADD CHICKEN 4 INSALATA SPECIALE(SERVES 1-2) 13

Mixed lettuce topped with chopped meats & cheeses. Salami, mortadella, capicola, prosciutto & provolone cheese ANTIPASTO ALLA MAMBO.....(SERVES 1-2) 13

Mixed lettuce topped with rolled meats & cheeses. Salami, mortadella, capicola, prosciutto & provolone cheese. **SIDE SALADS** (SMALL FOR 1-2) **5** . . . (LARGE FOR 2-3) **7** Spring mix topped with fresh tomatoes, black olives, pepperoncini & imported Fontinella cheese

INSALATA CAPRESE11 Sliced tomatoes, sliced bocconcini, served over mixed greens with drizzled olive oil & imported Fontinella cheese

Fresh spinach topped with sautéed prosciutto, walnuts & cranberries in a light garlic & olive oil

Tender calamari grilled and sauteed in garlic, olive oil & white wine with roasted red peppers. Served over a bed of mixed greens with imported Fontinella cheese & Kalamata olives

Tomatoes, onions, balsamic vinegar, extra virgin olive oil, spring mix & imported fontinella cheese

ADD BLEU CHEESE CRUMBLES TO ANY OF THE ABOVE FOR \$1.50

SANDWICHES

All sandwiches are served with your choice of pasta or fries Add sweet or hot peppers, on garlic bread or cheese for .50 each

riad sweet of not peppers, on game or care of cheese for 150 cach
POLLO ALLA GRIGLIA
POLLO PARMIGIANA
VITELLO PARMIGIANA
MELANZANE PARMIGIANA
BEEF SANDWICH
MEATBALL SANDWICH
COMBO SANDWICH
SAUSAGE SANDWICH
ITALIAN SUBMARINE SANDWICH
PEPPER & EGG

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CHICKEN

— Pollo —

All entrees come with your choice of pasta or vesuvio potatoes
PARMIGIANA
VESUVIO
CACCIATORE
LIMONE
GIAMBOTTA (SPICY)
MARSALA
Antibiotic-Free Chicken Breast
STEAK, VEAL & FISH — Carne, Vitello & Pesce — All entrees come with your choice of pasta or vesuvio potatoes
VITELLO PARMIGIANA
VITELLO VESUVIO
VITELLO MARSALA18

Veal medallions pan fried in a light olive oil, then sautéed with portabella & white cap mushrooms in a Marsala wine sauce STEAK SICILIANO32 16 oz. New York strip steak grilled to your liking, sautéed in a garlic, olive oil, white wine, with roasted red peppers & vesuvio potatoes PETITE FILETTO MARSALA32 Two 4 oz. filets grilled to your liking & topped in our Marsala wine sauce, with portabella & white cap mushrooms, served with mambo green beans

Shrimp breaded & pan fried in a light olive oil, served with mambo green beans 9 oz. fresh tilapia seasoned & broiled,

topped with a light lemon butter sauce **RIBS....** (HALF SLAB) **15...** (FULL SLAB) **18**

So tender they fall off the bone, this Italian sure makes good ribs...just try em!

SIDE DISHES

SIDE OF VEGETABLE.....4 Mambo green beans, spinach, broccoli or vegetable of the day

