

MENU

MAMBO **ITALIANO** RISTORANTE

Wednesday - Saturday 5pm - 9pm DINE IN | CARRY OUT | CATERING ADULT BEVERAGES ARE BYOB

RESERVATIONS ARE REQUIRED (512) 355-8169

MAMBOITALIANOTX.COM

FIND Us











ANTIPASTI - APPETIZERS

CRAB CAKE \$11

Fresh Lump Crab (not artificial), Breaded with Italian Seasonings, Roasted Peppers in a Delicate Vodka Cream Sauce

SHELLFISH MARTINI

\$19

Fresh Lump Crab, Lobster, and 3 Shrimp with Our Homemade Cocktail Sauce

GRILLED PORTABELLA

\$10

Fresh Portabella Stuffed with Gouda Cheese, Roasted Peppers and Topped with a Delicious Port Wine Reduction

ESCARGOT

\$11

Delicately Prepared Fresh Snail Served with Garlic, Cherry Tomatoes, Lemon, and Basil in a Savory White Wine Sauce

Insalata - Salads

MEDITERRANEAN

\$8

Our Classic Tomato Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil, and Our Homemade Honey Balsamic Dressing

CAESAR

\$8

Classic Romaine Lettuce, Traditional Caesar Dressing and Topped with Fresh Parmesan Cheese

WEDGE

\$8

Fresh Wedge Lettuce, Cherry Tomatoes, Bacon and Blue Cheese Dressing





FRUTTI DI MARE - SEAFOOD

ALL ENTREES INCLUDE OUR MIXED VEGETABLE MEDLEY OF THE DAY

SALMON ALLA VODKA

\$23

A Fresh Norwegian Salmon Filet is Smothered in Our Delicate Vodka Cream Sauce

RAINBOW TROUT LIVORNESE

\$23

Fresh Rainbow Trout Perfectly Cooked with Fresh Garlic, Cherry Tomatoes, Kalamata Olives, and Our Delicious White Wine Sauce

BROILED LOBSTER TAIL

MARKET PRICE

Fresh Lobster Tail Broiled to Perfection 6 oz. 8 oz.

SCALLOPS & SHRIMP ALLA PORTABELLA

\$27

Perfectly Cooked Fresh Sea Scallops, Shrimp, Portabella Mushrooms, and Shallots in a Delicate Sherry Wine Cream Sauce

Crostaccio \$36

A Fresh Seafood Mix Including Lobster Tail, Mussels, Shrimp, and Chopped Clams Over Linguini with Your Choice of Our Red Marinara Sauce or our Delicate Garlic and Lemon Wine Sauce

AGNELLO - LAMB

NEW ZEALAND RACK OF LAMB

\$34

A Fresh New Zealand Style Rack of Lamb Served with Fresh Berries In a Cabernet Wine Reduction Sauce





Fresh Black Angus Prime Beef from Our Char-broil Grill.

FILET MIGNON

6 oz. \$32, 10 oz. \$46

Black Angus Prime Beef Grilled to Perfection in either 6 oz. or 10 oz.

FILET MIGNON & SHRIMP

\$45

A 6 oz. Prime Filet and Fresh Shrimp Stuffed with Ham, Mozzarella Cheese, Portabella Mushroom, in Our Port Wine Demi-Glace Sauce

RIBEYE

14oz. \$28, 16 oz. \$36

BONE-IN, COWBOY STYLE BLACK ANGUS PRIME RIBEYE GRILLED TO PERFECTION AND DRESSED WITH BUTTER AND GORGONZOLA CHEESE

VITELLO - VEAL

VEAL CHOPS

\$32

Fresh Veal Chops Grilled to Perfection

VEAL CHOP VALDOSTANA

\$36

Our Stuffed Veal Chop with Ham, Mozzarella, and Portabella Mushrooms in our Port Wine Demi-Glace

VEAL PARMESAN

\$23

Fresh Veal Cutlets Breaded, Fried, and Topped with our Signature Marinara Sauce and Fresh Mozzarella Cheese

VEAL CUTLET PORTABELLA

\$23

Fresh Veal Cutlets Breaded, Fried, and Topped with Portabella Mushrooms and Shallots in Our Sherry Wine Cream Sauce





Fresh Chicken Breast Stuffed with Ham, Goat Cheese, Peanuts,

AND GORGONZOLA CHEESE IN A SHERRY WINE REDUCTION

\$21

CHICKEN ROULLE

CORNISH GAME HEN	\$27
Fresh Cornish Game Hen Perfectly Seasoned and Cooked to Perfection	
ALA CORDON BLEU FRESH CHICKEN BREAST BREADED AND STUFFED CHEESE AND BAKED TO PERFECTION, SERVED IN A	•
CONTRNO - SII SWEET POTATOES	DES \$6
BAKED POTATOES	\$6
MASHED POTATOES	\$6
ROASTED POTATOES	\$6
Broccoli	\$6
Spinach	\$6





We are BYOB.
Please Bring Your Favorite Adult Beverages with You.

SOFT DRINKS \$2.75

CORKING FEE \$8

OUR LOCAL SPONSORS









Thank You for Allowing Us to Serve You!
Please Contact Us for Your Private Party and Catering Needs.

IF YOU WERE SATISFIED, PLEASE CONSIDER LEAVING US A GOOGLE REVIEW.
THANK YOU!

